

THE SWAN HOTEL

New Alresford, Hampshire

www.swanhotelalresford.com



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(v) vegetarian **(gf)** gluten free **(gfo)** gluten free option available. Please request when ordering

MAIN MENU

Served 12pm-9:30pm

STARTERS

Soup of the Day served with homemade bread *(gfo)* **£5.50**

Warm salad of courgette, baked beetroot and pan-fried halloumi, with watercress and balsamic syrup *(v)(gf)* **£6**

Petit Déjeuner - Quail's egg on a sweet potato rosti, foie gras and chicken sausage, crispy parma ham, chestnut mushroom and cherry tomatoes **£8**
*Perfect with **Finca del Alta Chardonnay Chenin** £4.05 / £17.25*

Smoked peppered mackerel pate, banana shallots, lambs lettuce, horseradish cream and Melba toast *(gfo)* **£7**

*Match this dish with **Mirror Lake Sauvignon Blanc** £4.85 / £21.25*

Manor farm beef carpaccio with sliced radish, strawberry, shaved Old Winchester Cheddar cheese, edible flowers *(gf)* **£8**

Baked camembert topped with watercress pesto, served with homemade chutney, mixed Spanish olives, sun-blushed tomato breadsticks *(to share) (v)(gfo)* **£12**

MAINS

Twice-baked watercress and goats cheese souffle, with a rocket salad, poached pear and shallots, topped with toasted walnuts *(v)* **£13**

Pan-fried sea bass fillet, fennel duchess potatoes, confit rainbow carrots, pea puree with roasted hazelnut beurre blanc *(gf)* **£15**

Pan-roasted guinea fowl breast, garlic and rosemary parmentier potatoes, cauliflower puree, crispy kale and a rich red wine jus *(gf)* **£15**
*Goes great with **Les Argeliers Pinot Noir** £23.50*

Trio of Lamb - Mini shepherd's pie, two-bone rack, lamb shank ballantine served with minted crushed potatoes, sautéed spinach and redcurrant jus *(gf)* **£17**
*Perfectly complimented by **Bodegas Escencia Rioja** £4.70 / £20.25*

Ropley reared Manor Farm steak served with whole flat mushroom, vine cherry tomatoes, hand-cut chips and watercress *(gfo)* **£TBA**

*Chef recommends with **Les Coudoulières Sablet** £25.25*

*Add a sauce **£1.50** - blue cheese, peppercorn or béarnaise*

SIDES

Chips *(v)(gfo)* **£3** | Salad bowl *(v)(gf)* **£2.50**

Vegetables *(v)(gf)* **£3.50** | Garlic bread *(v)(gfo)* **£4**



CLASSICS

Swan's Pie of the Day served with roasted new potatoes and seasonal vegetables **£12**

Fish and Chips - Real beer battered cod, minted mushy peas and chips (*gfo*) **£12**

Ham, Egg and Chips - Locally sourced ham served with fried eggs and chips (*gfo*) **£12**

Homemade Manor Farm ground beef burger on a brioche roll served with cheese, bacon, gherkin, burger relish, chips and garnish (*gfo*) **£12**

PUDDINGS

All £6 unless otherwise stated

Triple chocolate and Baileys parfait, homemade raspberry ripple ice cream, served with a tuille cone (*gfo*)

Crème brûlée of the day (*v*)(*gf*)

Blueberry steamed pudding with crème anglais (*v*)

Assiette of Puddings - Mini treacle tart, mini chocolate fondant, homemade raspberry ripple ice cream and mini Eton mess (*v*) **£7.50**

Homemade brandy snap with ice cream (choice of chocolate, strawberry and vanilla) served with coulis (*v*)(*gfo*)

2 scoops **£4.50** 3 scoops **£6**

Swan's cheese selection - Barkham Blue, Lyburn Garlic and Nettle, Tunworth, Old Winchester (*v*)(*gfo*) **£8**

LIQUEUR COFFEES

Single shot **£5.50** | Double shot **£7.95**

Tia Maria | Baileys | Whiskey (Irish) | Brandy (French) | Amaretto (Italian)

HOT BEVERAGES

Pot of Tea **£1.95** | Herbal Tea **£2.15**

Filter Coffee **Regular £1.95** | **Large £2.10**

Americano **£2.25**

Cappuccino **£2.75**

Latte **£2.75**

Flat White **£2.75**

Espresso **Single £1.75** | **Double £2.45**

Macchiato **Single £2.05** | **Double £2.75**

Mocha **£2.75**

Hot Chocolate **£2.95**

