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Have you heard about Alresford's
best kept secret –
The Vault?

It offers private hire
for up to 100 guests.

Call 01962 732302
to arrange a viewing now!

Please be patient with us
during busy periods.

All fried items are cooked in rapeseed oil. If you require information regarding the presence of allergens in any of our food or drink, please ask. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination.



THE SWAN HOTEL
NEW ALRESFORD
Hampshire

Menu

STARTERS

HOMEMADE SOUP OF THE DAY: A COMFORTING BLEND OF SEASONAL INGREDIENTS, SERVED WITH CRUSTY BREAD (GFO/V/VGO)	£8
CRISPY STICKY BEEF: BEEF COATED IN SWEET CHILLI AND HOISIN SAUCE, SCATTERED WITH ROASTED CASHEWS, MIXED LEAF SALAD (GF)	£9/£16.5
MINI FISH PIE: COD, SALMON AND SMOKED HADDOCK, IN A CREAMY SAUCE, CROWNED WITH GOLDEN CHEESY MASH AND SERVED WITH CRUSTY BREAD (GFO)	£9.5/£18
BANANA SHALLOT AND BEETROOT TARTE TATIN, MICRO LEAF AND DRIZZLED WITH BALSAMIC SYRUP (V)	£9
BREADED BRIE: MELTINGLY SOFT INSIDE, PAIRED WITH A TANGY CRANBERRY COMPOTE FOR THE PERFECT SWEET- SAVOURY BITE (GF/V)	£9

TO SHARE

FISH PLATTER: AN OCEANIC FEAST FEATURING BREADED BUTTERFLIED PRAWNS, SMOKED SALMON, DEVILLED CALAMARI, BREADED WHITEBAIT. ACCOMPANIED BY TANTALIZING DIPS	£19
ANTIPASTO: A MEDITERRANEAN DELIGHT WITH BAKED CAMEMBERT, SPICED TOMATO CHUTNEY, MIXED OLIVES, AND TOASTED CIABATTA. PERFECT FOR SHARING (GFO/V)	£19

A BIT ON THE SIDE

CAULIFLOWER CHEESE (V) £4	BRAISED RED CABBAGE (GF/V) £4
GARLIC & THYME ROASTED CARROTS (GF/V) £4	
CHIPS (GF/V) £4	CHEESY CHIPS (GF/V) £5.5
CHEESY BACON CHIPS (GF) £6.5	HOUSE SALAD (GF/V) £4
GARLIC BREAD (GFO/V) £4	CHEESY GARLIC BREAD (GFO/V) £5

MAINS

HOMEMADE PIE OF THE DAY COMFORT FOOD AT ITS FINEST – SERVED WITH CREAMY MASHED POTATOES, SEASONAL VEGETABLES, AND A RICH GRAVY	£18.5
CRISPY BEER-BATTERED COD GOLDEN AND CRISPY, ACCOMPANIED BY MINTED MUSHY PEAS AND THICK-CUT CHIPS (GFO)	£15.5/£19
HOMEBAKED HONEYED HAM WITH HEN'S EGG(S) AND CHUNKY CHIPS (GF)	£15/£18
LOCAL CUMBERLAND SAUSAGES SERVED WITH MASHED POTATOES AND A RED WINE ONION JUS. BUTTERED PETIT POIS ON THE SIDE (VO)	£18
KING PRAWN THAI GREEN CURRY: SUCCULENT KING PRAWNS IN A FRAGRANT THAI GREEN CURRY SAUCE, SERVED OVER SILKY TAGLIATELLE FOR A FUSION TWIST	£19
SPICED LAMB HOTPOT: TENDER SPICED LAMB SLOW-COOKED TO PERFECTION, TOPPED WITH GOLDEN SAUTÉED POTATOES AND FINISHED WITH MELTED GRUYÈRE CHEESE (GF)	£20
PAN-FRIED SEA BASS: CRISPY SEA BASS FILLET ATOP A VELVETY PUMPKIN AND PESTO RISOTTO, WITH MICRO WATERCRESS AND TOASTED PINE NUTS (GF)	£20
CLASSIC BEEF LASAGNE: SLOW-COOKED BEEF RAGU LAYERED WITH PASTA AND BÉCHAMEL, SERVED WITH FRESH SALAD AND GARLIC BREAD	£18.5
SLOW-COOKED PORK BELLY: MELT-IN-THE-MOUTH CONFIT PORK BELLY PAIRED WITH SWEET POTATO DAUPHINOISE, BRAISED RED CABBAGE AND A DELICATE APPLE JUS (GF)	£21
COQ AU VIN: A TIMELESS FRENCH CLASSIC – CHICKEN GENTLY BRAISED IN RED WINE WITH HERBS AND VEGETABLES, SERVED WITH CREAMY MASHED POTATOES (GF)	£19
SPINACH AND RICOTTA LASAGNE: LAYERS OF CREAMY RICOTTA AND WILTED SPINACH IN A RICH TOMATO SAUCE, BAKED UNTIL BUBBLING AND SERVED WITH CRISP SALAD AND WARM GARLIC BREAD (V)	£18.5

BURGERS

ALL SERVED WITH FRIES AND SALAD GARNISH

SWAN GOURMET 8OZ BEEF BURGER TOPPED WITH MELTED CHEDDAR CHEESE AND SMOKED BACK BACON, LAYERED WITH SLICED TOMATO, LETTUCE AND BURGER RELISH IN A TOASTED BRIOCHE BUN (GFO)	£18.5
BUTTERFLIED CHICKEN BURGER TOPPED WITH BBQ SAUCE AND MELTED CHEDDAR CHEESE, LAYERED WITH SLICED TOMATO AND LETTUCE IN A TOASTED BRIOCHE BUN (GFO)	£17.5
MOVING MOUNTAIN VEGETARIAN BURGER TOPPED WITH MELTED CHEDDAR CHEESE, WITH SLICED TOMATO, LETTUCE AND BURGER RELISH IN A TOASTED BRIOCHE BUN (V/VGO)	£17

JACKET POTATOES (GF)	£13
FLUFFY OVEN-BAKED JACKET POTATOES, GENEROUSLY FILLED WITH YOUR CHOICE OF: LAMB HOTPOT, THAI PRAWN CURRY <u>OR</u> CHEESE AND BEANS	

HOT CIABATTA (GFO)

ALL SERVED WITH SALAD GARNISH AND CRISPS (SERVED UNTIL 6PM)	
BACON, BRIE AND CRANBERRY	£11
MATURE CHEDDAR, RED ONION AND PICKLE (V)	£11
MOZZARELLA, PESTO AND BEEF TOMATO (V)	£11

CLASSIC SANDWICHES (GFO)

ALL SERVED WITH SALAD GARNISH AND CRISPS (SERVED UNTIL 6PM)	
BACON, LETTUCE AND TOMATO	£8
MATURE CHEDDAR AND CHUTNEY (V)	£7
SMOKED SALMON AND CUCUMBER	£9
HOMEBAKED HONEYED HAM AND ENGLISH MUSTARD	£8

PUDDINGS

(ALL £8 UNLESS STATED)

HOMEMADE APPLE & CINNAMON CRUMBLE: TENDER SPICED APPLES BAKED BENEATH A GOLDEN CINNAMON CRUMBLE, SERVED WARM WITH SILKY CUSTARD FOR THE ULTIMATE COMFORT DESSERT (GFO/V)	
CHOCOLATE ESPRESSO FONDANT: A DECADENT MOLTEN CHOCOLATE FONDANT INFUSED WITH ESPRESSO, PAIRED WITH A SHARP BLACKCURRANT SORBET FOR A BOLD CONTRAST (ALLOW 10+ MINS COOK TIME)(V)	
WINTER-SPICED PECAN CARAMEL CHEESECAKE: A FESTIVE FUSION OF CREAMY CHEESECAKE AND SPICED PECAN CARAMEL, SERVED WITH A SPLASH OF BOOZY CREAM (CONTAINS ALCOHOL/V)	
STICKY TOFFEE PUDDING: A CLASSIC INDULGENCE – WARM DATE SPONGE SOAKED IN STICKY TOFFEE SAUCE, SERVED WITH VANILLA ICE CREAM (V)	
BLACK FOREST SUNDAE: DARK CHOCOLATE MOUSSE, VELVETY CHERRY COMPOTE, TANGY CHERRY COULIS, WITH BLACKBERRY ICE CREAM, BISCUIT CRUMB, CHOCOLATE SPRINKLES AND A FLOURISH OF JUICY CHERRIES (GFO/V)	
THREE SCOOPS OF DAIRY ICE CREAM: CHOOSE FROM A SELECTION OF ICE CREAM AND SORBET. SERVED IN A CRISPY BRANDY SNAP BASKET (GFO/V/VGO)	

CHEFS CHEESE BOARD:	£10.5
A SELECTION OF ARTISAN DORSET CHEESES FROM BOOK AND BUCKET: CRANBORNE BLUE, SMOKED WORDSWORTH, AND BLYTON SHEEP'S MILK CHEESE, SERVED WITH ACCOMPANIMENTS (GFO/V)	

PLEASE REFER TO OUR SLATES FOR TODAY'S
DELIGHTFUL DAILY SPECIALS!

(V) VEGETARIAN
(VGO) VEGAN OPTION
(GF) GLUTEN FREE
(GFO) GLUTEN FREE OPTION AVAILABLE

PLEASE REQUEST WHEN ORDERING

An optional 10% service charge will be
added to parties over 6 guests