

THE SWAN HOTEL

New Alresford, Hampshire

Tel: 01962 732302

www.swanhotelalresford.com



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

SUNDAY MENU

TO START

HOMEMADE SOUP: A comforting blend of seasonal ingredients, served piping hot with crusty bread (gfo/v/vgo) £8

TRADITIONAL PRAWN COCKTAIL: Succulent prawns in a classic Marie Rose sauce, served on crisp salad leaves with brown bread and butter (gfo) £9

CRISPY STICKY BEEF: Beef coated in sweet chilli and hoisin sauce, scattered with roasted cashews, mixed leaf salad (gf) £9/£16.5

BREADED BRIE: Meltingly soft inside, paired with a tangy cranberry compote for the perfect sweet savoury bite (gfo/v) £9

MAINS

SELECTION OF ROASTS: TENDER STRIPLOIN OF RARE BEEF OR LEG OF PORK (GFO) OR NUT ROAST (GFO/VGO) ALL SERVED WITH TRADITIONAL TRIMMINGS £14/£18.5

SWAN CLASSICS

HOMEMADE PIE OF THE DAY: Comfort food at its finest - served with creamy mashed potatoes, seasonal vegetables and a rich gravy £18.5

LOCAL CUMBERLAND SAUSAGES served with mashed potatoes and a red wine onion jus. Buttered petit pois on the side (vo) £18

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

PAN-FRIED SEA BASS: crispy sea bass fillet atop a velvety butternut squash, roasted chestnut and wild mushroom risotto topped with watercress and toasted almonds (gf) £20

CLASSIC BEEF LASAGNE: Slow-cooked beef ragu layered with pasta and béchamel, served with fresh salad and garlic bread £18.50

SWAN BURGERS

All served with chips 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

VEGETARIAN BURGER topped with melted cheddar cheese, with sliced tomato, lettuce and burger relish in a toasted brioche bun (v/vgo) £17

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

PLEASE NOTE: We are sorry, but we can no longer accept cheques,

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.

CLASSIC SANDWICHES (SERVED UNTIL 6PM) - served with salad garnish and crisps (*gfo*)

- Home-baked honeyed ham and English mustard £8
- Cheese and spicy tomato chutney (*v*) £7
- Smoked salmon and cucumber £9
- Bacon, lettuce and tomato £8

A BIT ON THE SIDE:

Chips (*gf/v*) £4 | **Cheesy chips** (*gf/v*) £5.5 | **Cheesy bacon chips** (*gf*) £6.5 | **House salad** (*gf/v*) £4

Mixed vegetables (*gf/v*) £3.5 | **Garlic bread** (*gfo/v*) £4

Cheesy garlic bread (*gfo/v*) £5

PUDDINGS

(all £8 unless stated)

CHOCOLATE PROFITEROLES

BAILEYS CHEESECAKE served with fresh fruit and ice cream (*v/vgo*)

STICKY TOFFEE PUDDING: A classic indulgence — warm date sponge soaked in sticky toffee sauce, served with vanilla ice cream (*v*)

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*)

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 vanilla, chocolate, strawberry, Biscoff, raspberry sorbet, champagne sorbet served in a crispy brandy snap basket (*gfo/v/vgo*)



Please be patient with us during this busy day, thank you and enjoy your day!