

THE TERRACE

RESTAURANT & BAR

DAYTIME MENU

Welcome to The Terrace Restaurant & Bar. Our menu concept offers a stunning collection of Northern European inspired dishes that utilise the best of Swinton Estate produce. Cooked in the Jospur Grill (which you can see takes centre stage in the kitchen) our dishes are full of unique flavours and are perfect for sociable dining occasions. Please speak to a member of staff if you have any allergies or questions regarding the menu.

Nibbles served all day	
Olives in a Herb Marinade	3
Root Vegetable Crisps	3
Terrace Spicy Peanuts	3
Tempura Guindillas Chillis	3
Flatbread, Globe Artichoke, Cream Cheese Dip	5

Light Lunch & Afternoon Treats

served all day

Cutting Cake	2.5
Fruit, Cheese or Plain Scone, Jam, Cream or Butter	5.5
Selection of Finger Sandwiches	7
Freshly Made Seasonal Soup, Flatbread	7
Garden Sorrel & Asparagus Soup	7.5
Slow Cooked Lamb Sandwich, Kale Slaw	8
Selection of Local Cheeses, Crackers and Chutneys	8
Charcuterie Board, Pickles, Breads, Olives	12
While you decide	
Champagne Cocktail	8
Aperol Spritz	9
Kir Royale	10
Veuve Clicquot Rich	11



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Taste of The Terrace 25pp (min 2 people)

Terrace Spicy Peanuts Olives in a Herb Marinade	
Terrace Caesar Salad Charred Gem Salad, Burrata Grilled Bone Marrow, Sourdough Toast, Parsley, Watercress	
Confit Pork Shoulder, Brown Butter Sauce, Young Turnips Heritage Potatoes, Tarragon, Crispy Onions Lightly Steamed Garden Greens	
Yorkshire Curd Tart, Crème Fraîche	

Taste of The Terrace 35pp (min 2 people)

Flatbread, Globe Artichoke, Cream Cheese Dip Radishes with Garden Herb Mayonnaise Leeks, Smoked Eel Sauce	
Hot Smoked Mackerel, Horseradish Crème Fraîche Cous Cous, Broccoli, Sesame, Ginger	
Barnsley Chop (250g) with Green Sauce Glazed Beef Short Rib, Lemon Verbena Hand Cut Chips	
Lemon Balm Panna Cotta, Strawberries, Rhubarb Chocolate & Earl Grey Mousse, Fresh Cherries	

Taste of The Terrace 45pp (min 2 people)

4 Lindisfame Oysters, Sorrel, Unripe Gooseberries Tempura Guindillas Chillis	
Flatbread, Globe Artichoke, Cream Cheese Dip Radishes with Garden Herb Mayonnaise	
Red Russian Kale, Green Apple, Almonds Leeks, Smoked Eel Sauce Coal Fried Celeriac, Lovage, Owd Ewes Cheese	
Turbot Cooked on the Bone, Fennel, Apple, Samphire Glazed Beef Short Rib, Lemon Verbena Heritage Potatoes, Tarragon, Crispy Onions	
Yorkshire Curd Tart, Crème Fraîche Selection of Ice Cream Flavoured from the Garden Lemon Balm Panna Cotta, Strawberries, Rhubarb	

Appetisers

All served 1200-1430	
Lindisfame Oysters, Sorrel, Unripe Gooseberries	per oyster 2
Garden Salad	6
Radishes with Garden Herb Mayonnaise	6
Freshly Made Seasonal Soup, Flatbread	7
Leeks, Smoked Eel Sauce	7
Grilled Bone Marrow, Sourdough Toast, Parsley, Watercress Salad	8

From the Garden

Lightly Steamed Garden Greens	6
Pickled Beetroot Salad	7
Charred Gem Salad, Burrata	7
Coal Fried Celeriac, Lovage, Owd Ewe Cheese	9
Pot Roasted Cauliflower	12

From the Land & Sea

Hot Smoked Whole Mackerel, Horseradish Crème Fraîche	10
Confit Pork, Shoulder, Brown Butter Sauce, Young Turnips	12
Barnsley Lamb Chop (250g) with Green Sauce	12
Glazed Beef Short Ribs, Lemon Verbena	14
Turbot Cooked on the Bone, Salad of Fennel, Apple, Samphire	32
Salt Aged Porterhouse Steak (600g), Matre D'hôtel Butter	38

The Classics

Wensleydale Cheese & Onion Pie	12
Smoked Haddock Fishcakes	10
Terrace Beef Burger	13
Steamed Mussels, White Wine Cream, Garlic (0.5kg / 1kg)	8 / 15
Chicken Shnitzel	13

June Salad Bar

Our salads use fresh ingredients from the walled garden and are all served with a homemade flatbread. On the salad bar today:

Red Russian Kale, Green Apple, Almonds Cous Cous, Broccoli, Sesame, Ginger	
The Terrace Caesar	
All salads 6.5 Main course salad 9	

Sides

Rocket, Parmesan	4
Creamed Spinach	4
Tomato Salad	5
Hand Cut Chips	5
Heritage Potatoes, Tarragon, Crisp Onions	6

Desserts

Yorkshire Curd Tart, Crème Fraîche	6
Chocolate & Earl Grey Mousse, Fresh Cherries	6
Lemon Balm Panna Cotta, Strawberries, Rhubarb	6
Selection of Ice Cream Flavoured from the Garden	6
Yorkshire Cheese Selection	8

Our seasonal menu is defined by the fruit, herbs and vegetables grown within the neighbouring four acre walled garden, offering nourishing, flavoursome and classic dishes. The chefs can be seen every morning foraging for ingredients and inspiration, all guests are encouraged to join them and ask any questions.

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EVENING MENU served 1800-2130

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Nibbles

Olives in a Herb Marinade.....	3
Root Vegetable Crisps.....	3
Terrace Spicy Peanuts.....	3
Tempura Guindillas Chillis.....	3
Flatbread, Globe Artichoke, Cream Cheese Dip.....	5

While you decide

Champagne Cocktail.....	8
Aperol Spritz.....	9
Kir Royale.....	10
Veuve Clicquot Rich.....	11



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Terrace Caesar Salad Charred Gem Salad, Burrata Grilled Bone Marrow, Sourdough Toast, Parsley, Watercress	
Confit Pork Shoulder, Brown Butter Sauce, Young Turnips Heritage Potatoes, Tarragon, Crispy Onions Lightly Steamed Garden Greens	
Yorkshire Curd Tart, Crème Fraîche	

Taste of The Terrace 35pp (min 2 people)

Flatbread, Globe Artichoke, Cream Cheese Dip Radishes with Garden Herb Mayonnaise Leeks, Smoked Eel Sauce	
Hot Smoked Mackerel, Horseradish Crème Fraîche Cous Cous, Broccoli, Sesame, Ginger	
Barnsley Chop (250g) with Green Sauce Glazed Beef Short Rib, Lemon Verbena Hand Cut Chips	
Lemon Balm Panna Cotta, Strawberries, Rhubarb Chocolade & Earl Grey Mousse, Fresh Cherries	

Taste of The Terrace 45pp (min 2 people)

4 Lindisfame Oysters, Sorrel, Unripe Gooseberries Tempura Guindillas Chillis	
Flatbread, Globe Artichoke, Cream Cheese Dip Radishes with Garden Herb Mayonnaise	
Red Russian Kale, Green Apple, Almonds Leeks, Smoked Eel Sauce Coal Fried Celeriac, Lovage, Owd Ewes Cheese	
Turbot Cooked on the Bone, Fennel, Apple, Samphire Glazed Beef Short Rib, Lemon Verbena Heritage Potatoes, Tarragon, Crispy Onions	
Yorkshire Curd Tart, Crème Fraîche Selection of Ice Cream Flavoured from the Garden Lemon Balm Panna Cotta, Strawberries, Rhubarb	

Appetisers

Lindisfame Oysters, Sorrel, Unripe Gooseberries.....	per oyster 2
Garden Salad.....	6
Radishes with Garden Herb Mayonnaise.....	6
Freshly Made Seasonal Soup, Flatbread.....	7
Leeks, Smoked Eel Sauce.....	7
Grilled Bone Marrow, Sourdough Toast, Parsley, Watercress Salad.....	8

From the Garden

Lightly Steamed Garden Greens.....	6
Pickled Beetroot Salad.....	7
Charred Gem Salad, Burrata.....	7
Coal Fried Celeriac, Lovage, Owd Ewe Cheese.....	9
Pot Roasted Cauliflower.....	12

From the Land & Sea

Hot Smoked Whole Mackerel, Horseradish Crème Fraîche.....	10
Confit Pork Shoulder, Brown Butter Sauce, Young Turnips.....	12
Barnsley Lamb Chop (250g) with Green Sauce.....	12
Glazed Beef Short Ribs, Lemon Verbena.....	14
Turbot Cooked on the Bone, Salad of Fennel, Apple, Samphire.....	32
Salt Aged Porterhouse Steak (600g), Maitre D'hôtel Butter.....	38

Desserts

Yorkshire Curd Tart, Crème Fraîche.....	6
Chocolade & Earl Grey Mousse, Fresh Cherries.....	6
Lemon Balm Panna Cotta, Strawberries, Rhubarb.....	6
Selection of Ice Cream Flavoured from the Garden.....	6
Yorkshire Cheese Selection.....	8

June Salad Bar

Our salads use fresh ingredients from the walled garden and are all served with a homemade flatbread. On the salad bar today:

Red Russian Kale, Green Apple, Almonds
Cous Cous, Broccoli, Sesame, Ginger
The Terrace Caesar

All salads 6.5 | Main course salad 9

Sides

Rocket, Parmesan.....	4
Creamed Spinach.....	4
Tomato Salad.....	5
Hand Cut Chips.....	5
Heritage Potatoes, Tarragon, Crisp Onions.....	6

Summer Favourites from the Cellar

<i>White Wines by the bottle</i>		<i>Red Wines by the bottle</i>	
Montalto Cataratto.....	28	Montalto Nero D'Avola.....	28
Taringi Sauvignon Blanc.....	34	Conde de Valdemar Rioja.....	37
Sancerre Domaine Cherrier.....	43	Norton Privada.....	49

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• BRUNCH •

Menu

Sourdough Toast Selection. Garden Preserves.
Home Churned Butter 3.5

Homemade Granola, Rapeseed Yoghurt.
Dried Berries 6

French Style Toast. Maple Streaky Bacon 7

Sesame Glazed Waffle. Smoked Kipper.
Wild Garlic Butter 7.5

Sweetcorn Fritter. Chilli Jam. Avocado Smash.
Poached Egg 7.5

BLT

Brioche Bun. Sundried Tomato Relish. Beavers
Bacon. Charred Baby Gem Leaf 8

Eggs Royale

Smoked Salmon. Toasted Muffin.
Brown Butter Hollandaise 8.5

Eggs Benedict

Ham. Toasted Muffin.
Brown Butter Hollandaise 8.5

Eggs Florentine

Spinach. Toasted Muffin.
Brown Butter Hollandaise 8.5

Pancakes

Whipped Cream. Lemon 6

Sunrise + Sundown Spa Menu

Salad Bar - enjoy a selection of the following salads.

Our salads use fresh ingredients from the walled garden and are served with a flatbread.

Red Russian Kale. Green Apple. Almonds

The Terrace Caesar

Cous Cous. Broccoli. Sesame. Ginger

Main Course - choose **one** of the following.

Confit Pork Shoulder. Brown Butter Sauce

Grilled Mackerel. Horseradish Crème Fraîche

Josper Cooked Cauliflower. Cured Egg Yolk

served with

Heritage Potatoes. Tarragon. Crisp Onions.

Lightly Steamed Greens

Dessert Plates - choose **one** of the following.

Yorkshire Curd Tart. Crème Fraîche

Lemon Balm Panna Cotta. Strawberries. Rhubarb

Chocolate & Earl Grey Mousse. Fresh Cherries

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Children's Menu

1 Dish £9

2 Dishes £12

3 Dishes £15

Cream of Tomato Soup

Cucumber and Carrot Sticks, Cheese, Apple Squares

House Smoked Salmon with Bread and Butter

Garlic Flatbread



Terrace Kids Burger

Breaded Chicken Breast Fillet

Duo of Local Sausages

Fresh Pasta with Vine Tomato or Cheese Sauce



*All served with **New Potatoes** or **Chips**
and a choice of **Peas**, **Broccoli** or **Salad***



Selection of Brymor Ice Creams

Warm Toffee Pudding and Vanilla Ice Cream

Selection of Carved Fruits and Sorbets

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Children's dishes can also be ordered from the main menu.
Please ask for a half portion for half the price.