

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 Jospier Grill (which you can see takes centre stage in the kitchen) our dishes are full of unique flavours and can be eaten on your own or shared with a party. 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
Raw Garden Vegetables with a Garden Herb Mayo.....	6

While you decide

Champagne Cocktail.....	16.5
Aperol Spritz.....	11
KirRoyale.....	16.5



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Taste of The Terrace 25pp

(4 courses, min 2 people)

Terrace Spicy Peanuts
Olives in a Herb Marinade

Terrace Caesar Salad
Roasted Carrots Lardo
Grilled Bone Marrow. Sourdough Toast.
Parsley. Watercress

Estate Venison Haunch. Redcurrent. Squash.
Cocoa Nibs. Heritage Potatoes. Tarragon.
Crispy Onions. Coal Fired Celeriac

Warm Plum & Almond Tart. Saskatoon Ripple Ice Cream

Taste of The Terrace 35pp

(6 courses, min 2 people)

Flatbread. Globe Artichoke.
Cream Cheese Dip

Raw Garden Vegetables with a Garden Herb Mayonnaise
Crab. Avocado. Pink Grapefruit

Hot Smoked Mackerel. Horseradish Crème Fraîche
French Bean. Mange Tout. Hazelnut. Chive

Barnsley Chop (250g) with Green Sauce
Braised Blade of Beef. Roasted Garlic Puree
Hand Cut Chips

Blackcurrant & White Chocolate Cheesecake
Chocolate & Earl Grey Mousse

Taste of The Terrace 45pp

(7 courses, min 2 people)

4 Lindisfarne Oysters. Sorrel. Unripe Gooseberries
Tempura Guindillas Chillis

Flatbread. Globe Artichoke. Cream Cheese Dip
Raw Garden Vegetables with a Garden Herb Mayonnaise

Cucumber & Poppy Seed. Leeks. Smoked Eel Sauce
Barbecue Scallop. Cauliflower Cous Cous
Coal Fired Celeriac. Lovage. Owd Ewes Cheese

Grilled Skate Wing. Brown Butter. Capers.
Estate Venison Haunch. Redcurrent. Squash. Cocoa Nibs
Heritage Potatoes. Tarragon. Crispy Onions
Hipsi Cabbage. Cep Butter
French Bean. Mange Tout. Hazelnut. Chive.

Chocolate & Earl Grey Mousse
Warm Plum & Almond Tart. Saskatoon Ripple Ice Cream
Raspberry Fool, Lemon Balm Shortbread

All served 1200-1430

Starters / Dishes to Share

Lindisfarne Oysters. Sorrel. Unripe Gooseberries.....	per oyster 2
Butternut Squash Soup with Sourdough.....	7
Pickled Beetroot & Fine Fettle Cheese Salad.....	7
Grilled Bone Marrow. Sourdough Toast. Parsley. Watercress Salad.....	8
Crab. Avocado. Pink Grapefruit.....	9
Chicken Liver Parfait. Homemade Chutney.....	8
Barbecue Scallop. Cauliflower Cous Cous.....	11

Salad Bar (6.5 each or 9 for all)

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

- Cucumber & Poppy Seed
- French Bean. Mange Tout. Hazelnut. Chive
- The Terrace Caesar

The Classic

Wensleydale Cheese & Onion Pie.....	12
Smoked Haddock Fishcake.....	10
Terrace Venison Burger (with bacon, cheese & salad).....	13
Steamed Mussels. White Wine Cream. Garlic (0.5kg / 1kg).....	8 / 15
Chicken Shnitzel.....	13

Mains

We advise that you choose at least one side dish per person to accompany your main course.

Swinton Estate Wild Mushroom Fettuccini.....	12
Hot Smoked Whole Mackerel. Horseradish Crème Fraîche.....	10
Barnsley Lamb Chop (250g) with Green Sauce.....	12
Braised Blade of Beef. Roasted Garlic Puree.....	13
Slow Roast Pork Belly. Spiced Apple Sauce.....	14
Estate Venison Haunch. Redcurrent. Squash. Cocoa Nibs.....	15
Jospier Grilled Skate Wing. Brown Butter. Capers. Parsley.....	14
Tomato & Barley Risotto Silken Tofu.....	10

Sides

Green Salad.....	4
Rocket. Parmesan.....	4
Creamed Spinach.....	4
Tomato Salad.....	5
Hand Cut Chips.....	5
Hispi Cabbage. Cep Butter.....	5
Roasted Carrots Lardo.....	5
Heritage Potatoes. Tarragon. Crisp Onions.....	6
Coal Fired Celeriac. Lovage. Owd Ewe Cheese.....	7

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 chef's can be seen every morning foraging for ingredients and inspiration, all guests are encouraged to join them and ask any questions.

THE TERRACE

RESTAURANT & BAR

EVENING 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 Jospet Grill (which you can see takes centre stage in the kitchen) our dishes are full of unique flavours and can be eaten on your own or shared with a party. 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
Raw Garden Vegetables with a Garden Herb Mayo.	6

While you decide

Champagne Cocktail.....	16.5
Aperol Spritz.....	11
KirRoyale.....	16.5



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Taste of The Terrace 25pp

(4 courses, min 2 people)

Terrace Spicy Peanuts
Olives in a Herb Marinade

Terrace Caesar Salad
Roasted Carrots Lardo
Grilled Bone Marrow. Sourdough Toast.
Parsley. Watercress

Estate Venison Haunch. Redcurrent Squash.
Heritage Potatoes. Tarragon. Crispy Onions
Coal Fired Celeriac

Warm Plum & Almond Tart. Saskatoon Ripple Ice Cream

Taste of The Terrace 35pp

(6 courses, min 2 people)

Flatbread. Globe Artichoke.
Cream Cheese Dip

Raw Garden Vegetables with a Garden Herb Mayonnaise.
Crab. Avocado. Pink Grapefruit

Hot Smoked Mackerel. Horseradish Crème Fraîche
French Bean. Mange Tout. Hazelnut. Chive

Barnsley Chop (250g) with Green Sauce
Braised Blade of Beef. Roasted Garlic Puree
Hand Cut Chips

Blackcurrant & White Chocolate Cheesecake
Chocolate & Earl Grey Mousse

Taste of The Terrace 45pp

(7 courses, min 2 people)

4 Lindsfarne Oysters. Sorrel. Unripe Gooseberries
Tempura Guindillas Chillis

Flatbread. Globe Artichoke. Cream Cheese Dip

Cucumber & Poppy Seed. Leeks. Smoked Eel Sauce
Barbecue Scallop. Cauliflower Cous Cous
Coal Fired Celeriac. Lovage. Owd Ewes Cheese

Grilled Skate Wing. Brown Butter. Capers.
Estate Venison Haunch. Redcurrent. Squash.
Cocoa Nibs Heritage Potatoes. Tarragon.
Crispy Onions. Hipsi Cabbage. Cep Butter
French Bean. Mange Tout. Hazelnut. Chive.

Chocolate & Earl Grey Mousse
Warm Plum & Almond Tart. Saskatoon Ripple Ice Cream
Raspberry Fool. Lemon Balm Shortbread

All served 1800-2130

Starters / Dishes to Share

Lindsfarne Oysters. Sorrel. Unripe Gooseberries.....	per oyster 2
Butternut Squash Soup with Sourdough.....	7
Pickled Beetroot & Fine Fettle Cheese Salad.....	7
Grilled Bone Marrow. Sourdough Toast. Parsley. Watercress Salad.....	8
Crab. Avocado. Pink Grapefruit.....	9
Chicken Liver Parfait. Homemade Chutney.....	8
Barbecue Scallop. Cauliflower Cous Cous.....	11
Steamed Mussels. White Wine Cream. Garlic (0.5kg / 1kg).....	8 / 15

Salad Bar (6.5 each or 9 for all)

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

Cucumber & Poppy Seed
French Bean. Mange Tout. Hazelnut. Chive
The Terrace Caesar

Mains to Share

Whole Roasted Chicken. Purple Sprouting Broccoli. Wild Garlic. Chicken Gravy....	28
Catch of the Day.....	M / P
Salt Aged Porterhouse Steak (600g.) Maître D'Hôtel Butter.....	38

Mains

We advise that you choose at least one side dish per person to accompany your main course.

Swinton Estate Wild Mushroom Fettuccini.....	12
Hot Smoked Whole Mackerel. Horseradish Crème Fraîche.....	10
Barnsley Lamb Chop (250g) with Green Sauce.....	12
Braised Blade of Beef. Roasted Garlic Puree.....	13
Slow Roast Pork Belly. Spiced Apple Sauce.....	14
Estate Venison Haunch. Redcurrent. Squash. Cocoa Nibs.....	15
Jospet Grilled Skate Wing. Brown Butter. Capers. Parsley.....	14
Tomato & Barley Risotto Silken Tofu.....	10

Sides

Green Salad.....	4
Rocket. Parmesan.....	4
Creamed Spinach.....	4
Tomato Salad.....	5
Hand Cut Chips.....	5
Hipsi Cabbage. Cep Butter.....	5
Roasted Carrots Lardo.....	5
Heritage Potatoes. Tarragon. Crisp Onions.....	6
Coal Fired Celeriac. Lovage. Owd Ewe Cheese.....	7

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• BRUNCH • Menu

Sourdough Toast. Butter. Garden Preserves 3

Toasted Malt Loaf 3

Freshly Baked Pastries 3.5

Natural Yoghurt & Granola 3.5

Natural Yoghurt & Garden Berries 4

Smashed Avocado on Toast 7

Tomato Salad on Toast 6

French Toast. Bacon *or* Crème Fraîche 7

American Style Pancakes. Saskatoon Compote 7

Bacon & Egg Sandwich 7

Eggs Benedict 8

Smoked Salmon & Cream Cheese Bagel 7

Smoked Salmon & Scrambled Eggs on Toast 7.5

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.

Cucumber and Poppy Seed.

French Bean. Mange Tote. Hazlenut. Chive.

The Terrace Caesar Salad.

Main Course - choose one of the following.

Slow Roast Lamb Breast. Green Sauce.

Grilled Mackerel. Horseradish Crème Fraîche.

Pot Roasted Cauliflower. Mushroom Broth.

served with

Heritage Potatoes. Tarragon. Crisp Onions.

Coal Fired Celeriac.

Dessert Plates - choose one of the following.

Blackcurrant & White Chocolate Cheesecake

Warm Plum & Almond Tart. Saskatoon Ripple Ice Cream

Raspberry Fool. Lemon Balm Shortbread

Chocolate & Earl Grey Mousse

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• SUNDAY •

Menu

Starter Course - choose one of the following.

- Butternut Squash Soup with Sourdough
- Pickled Beetroot & Fine Fettle Cheese Salad
- Chicken Liver Parfait, Homemade Chutney
- Smoked Haddock Fishcakes

Main Course - choose one of the following.

- Whole Chicken (min. 2 people)
- Sirloin of Beef Served Pink or Cooked Through
- Tomato & Barley Risotto, Silken Tofu
- Josper Grilled Skate Wing, Brown Butter, Capers, Parsley

all served with

- Yorkshire Puddings, Roast Potatoes, Mash,
Carrot & Suede Puree, Broccoli and Hispi Cabbage

Dessert Plates - choose one of the following.

- Mixed Berry Crumble
- Chocolate Orange Cheesecake
- Raspberry Fool, Lemon Balm Shortbread
- Warm Plum & Almond Tart

2 courses £16 | 3 courses £21

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



Fish Fingers

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.