

## 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 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
Kir Royale.....	16.5



@\_theterrace



@swintonestate



Why not Try our local Masons Gin from Bedale with Fever Tree Tonic, served with fresh Mint from the Garden and Grapefruit or a refreshing Mojito to spring into Summer.

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
Jospur 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 Josper 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 Garden Herb Mayo...	6

### While you decide

Champagne Cocktail.....	16.5
Aperol Spritz.....	11
Kir Royale.....	16.5



@\_theterrace | @swintonestate

### Seasonal Garden Specials

#### Wild Swinton Estate Asparagus Menu

Freshly Picked Asparagus Cooked In Butter.....	7
Josper Grilled Asparagus. Whipped Goats Cheese. Toasted Seeds.....	6
Soft Boiled Duck Eggs. Asparagus And Brioche Soldiers.....	8

#### All served 1800-2130

#### 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
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

Asparagus. White Crab Meat, Brown Crab Hollandaise.....	7
Herb Rolled Lamb Fillet. Asparagus. Haggis Bon Bon.....	12
Smorgasbord Of Cured Meats. Home Made Bread. Pickles.....	
Asparagus. Globe Artichoke. Wild Garlic Mayo.....	12

#### 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
Josper 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. Wild Garlic. 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.

# • 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

# • SUNDAY •

## Lunch Menu

### **Starter Course** - choose one of the following.

Seasonal soup of the day with fresh bread

Chicken liver parfait, homemade chutney

Monkfish cheek baked in harissa and saffron yogurt, coconut cous cous

Heritage tomato, strawberries, goats cheese

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

Roast rump of Yorkshire beef, traditional trimmings

Whole roast chicken for two to share with all the trimmings

Baked Coley, wilted greens, Boston bean ragout

Cumberland spiral sausage, roast potatoes, greens, bacon sauce

Josper roast onion, herb ricotta, Sunday lunch trimmings

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

Honey and garden thyme panna cotta, stem ginger sorbet

Chocolate, praline & peanut, raspberry sorbet

Seasonal garden fruit tart - please ask us for today's choice

Harrogate blue cheese, grapes, oatcakes, chutney

2 courses **£18** | 3 courses **£23**

# Spa Menu

## Starter Plates

A trio of seasonal salads from the walled garden.

## Main Course - choose one of the following.

Josper grilled chicken breast. red quinoa. peas. lightly spiced yoghurt

Roast Hake. charred gem lettuce. warm tartare sauce

Josper fired onion. herb ricotta. mushrooms crumb.

## served with

Roast sweet potato. spring onions. pomegranate molasses

& Grilled courgette and ratatouille

## Dessert Plates - choose one of the following.

Honey and garden thyme panna cotta. ginger sorbet

Garden rhubarb and white chocolate cheese cake. chantilly cream

Baked milk chocolate tart. garden mint ice cream

---

# THE TERRACE

RESTAURANT & BAR

@\_theterrace

# 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

**THE TERRACE**  
RESTAURANT & BAR

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