

THE TERRACE

RESTAURANT & BAR

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 (Su).....	3
Root Vegetable Crisps	3
Lebanese Flatbread. Bahrat Yoghurt (G,D).....	4
Tempura Guindillas Chillies (G).....	3
Fresh Bread and Oil Dips (G,S,GFO).....	5

While you decide

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



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Starters / Dishes to Share

Coconut Crusted Haddock. Tamarind Ketchup.	
Minted Yoghurt. Sorrel	9
Seasonal Soup from the Garden (D,GFO).....	7
Crispy Moroccan Lamb Shoulder.	
Garlic Mayonnaise. Chicory (G,D).....	9
Swinton Beetroot & Mint Falafel. Tahini Yoghurt (G,S,D).....	7
Burrata. Verjus. Coriander Seeds. Pear (SU,D).....	8
Merguez Sausage. Roasted Parsnip Puree.	
Mustard Seeds (G,SU).....	9
Rosemary Scented Sweet Potato. Pomegranate Molasses. Figs.....	8

From the Josper

Dry Rub Spatchcock Whole Chicken. Buttered Kale - 2 people (D)....	28
Native Lobster. Vadouvan Butter. ½ or Whole (Cr, D).....	M/P
450g T-bone Steak. Chips. Watercress. Peppercorn Sauce (D,C,M,Su) ..	29
170g Fillet Steak. Chips. Watercress. Peppercorn Sauce (D,C,M,Su)....	36

Sides

Garden Salad.....	4
Rocket. Shaved Manchego. Harissa Oil (D).....	4
Polenta Fries. Truffle Mayonnaise.....	5
Hand Cut Chips. Salt and Vinegar Powder (G)	4
Heritage Potatoes. Roast Garlic and Thyme Butter (D)	4
Buttered Garden Kale. Toasted Seeds (D).....	4

Salad Bar (6.5 each or 9 for three)

Our salads use fresh ingredients from the walled garden and are all served with a homemade flatbread. See our boards for today's selection.

Mains

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

Swinton Estate Wild Mushroom Fettuccini (G,D).....	13
Hot Smoked Whole North Sea Bass. Garden Greens (F,D).....	16
North Yorkshire Lamb Rump. Merguez Sausage. Cabbage (G, D, Su)....	16
Herb fed Chicken leg. Gorgonzola Polenta. Balsamic Grapes (D, Su).....	14
Slow Roast Local Pork Belly. Peanut. Mooli. Mango (SE,G,N,P,SO,F)....	14
Warm Red Quinoa Risotto. Dates. Garden Vegetables (Su).....	12
Spiral Cumberland Sausage. Fried Duck Egg.	
Watercress. Bacon Sauce (G).....	13
Estate Venison Burger. Streaky Bacon. Cheese. Chips (G,GFO,D,M).....	15

Desserts

Garden Rhubarb and White Chocolate Cheesecake.	
Chantilly Cream (G,D).....	7
Chocolate Praline. Peanut. Raspberry Sorbet (D,N,P).....	7
Honey and Garden Thyme Panna Cotta. Stem Ginger Sorbet (D).....	7
Seasonal Estate Fruit Tart – please ask us for today's choice (G).....	7
Cheese Board of Local Produces. Grapes. Oatcakes. Chutney (GFO,D)..	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 chef's can be seen every morning foraging for ingredients and inspiration, all guests are encouraged to join them and ask any questions.

ALLERGEN KEY: G= Gluten. GFO = Gluten Free Option. E = Egg. F = Fish. Cr =Crustaceans. Mo = Molluscs. D = Dairy. N= Tree nuts. P= Peanuts. M=Mustard. Su = sulphur dioxide. SE=Sesame. Ce= cereal, SO=Soya. Please note that we do not operate a separate deep fat fryer and therefore deep fried food may contain traces of gluten.

• 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

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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



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.