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.

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**Starters / Dishes to Share**

Coconut Crusted Haddock. Tamarind Ketchup. ................................. 9
Minted Yoghurt. Sorrel .............................................................. 9
Seasonal Soup from the Garden (D,GFO) ...................................... 7
Crispy Moroccan Lamb Shoulder.  .............................................. 9
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. ................................. 9
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

**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

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**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
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. ........................ 7
Chantilly Cream (G,D) .......................................................... 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

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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.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Sourdough Toast. Butter. Garden Preserves</td>
<td>3</td>
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<tr>
<td>Toasted Malt Loaf</td>
<td>3</td>
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<tr>
<td>Freshly Baked Pastries</td>
<td>3.5</td>
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<tr>
<td>Natural Yoghurt &amp; Granola</td>
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<tr>
<td>Natural Yoghurt &amp; Garden Berries</td>
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<tr>
<td>Smashed Avocado on Toast</td>
<td>7</td>
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<tr>
<td>Tomato Salad on Toast</td>
<td>6</td>
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<tr>
<td>French Toast. Bacon or Crème Fraîche</td>
<td>7</td>
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<tr>
<td>American Style Pancakes. Saskatoon Compote</td>
<td>7</td>
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<tr>
<td>Bacon &amp; Egg Sandwich</td>
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<tr>
<td>Eggs Benedict</td>
<td>8</td>
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<tr>
<td>Smoked Salmon &amp; Cream Cheese Bagel</td>
<td>7</td>
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<tr>
<td>Smoked Salmon &amp; Scrambled Eggs on Toast</td>
<td>7.5</td>
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THE TERRACE

RESTAURANT & BAR
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
Starter Plates
A trio of seasonal salads from the walled garden.

Main Course - choose one of the following.
Jasper grilled chicken breast. red quinoa. peas. lightly spiced yoghurt
Roast Hake. charred gem lettuce. warm tartare sauce
Jasper 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

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