

THE TERRACE

RESTAURANT & BAR

TO START –

Seasonal Walled Garden Soup	7.00
Salt Baked Beetroot, Apple, Hazelnuts and Endive Chicory	8.00
East Coast Crab Salad, Ginger, Avocado, Coriander, Horseradish	10.00
Baked Camembert, Bacon & Onion Chutney, Seeded Flat Bread	10.00
Chicken Livers Parfait, Gin & Onion Chutney Toasted Brioche	10.00

TO SHARE – *(Minimum of two people)*

Yorkshire Meat & Cheese Platter with Bread Selection & Pickles. .	8.00 /per person
Vegetarian Mezze Platter with Bread Selection and Dips.	8.00 /per person

FROM THE JOSPER – *A charcoal fuelled oven that cooks like an indoor BBQ*

Whole Roasted East Coast Sea Bass, Wilted Seasonal Greens	17.00
Waterford Farm T-bone Steak, Hand Cut Chips, Peppercorn Sauce . .	30.00
Premium Cut Chateaubriand, Hand Cut Chips, Roast Seasonal Vegetables, Classic Bearnaise Sauce <i>(For two people)</i>	70.00

MAIN COURSE –

Grilled Whole Dover Sole, Lemon and Chive Butter, Pan Fried Heritage Potatoes, Garden Greens.	£ Market Price
Josper Flamed Tomato and Barley Risotto, Olives and Basil	16.00
Wild Mushroom and Estate Nettle Tagliatelle, Harissa, Seeds	16.00
Chicken Caesar salad, Parmesan, Lardons, Anchovies and Tortilla . .	17.00
Swinton Estate Venison Burger, Chilli Ketchup, Smoked Yorkshire Bacon, Monterey Jack Cheese Hand Cut Chips <i>(Why not add Lobster or Foie Gras for £10? . .</i>	18.00
Mussels in Chorizo, Garlic & Cream Sauce, Parmesan & Truffle Fries, Fresh Seasonal Garden Salad	18.00
Soy and Honey Glazed Duck Breast, French Bean and Sesame	20.00
Lobster Thermidor, Warm New Potato & Chive Salad	Half 28.00 Whole 45.00

SIDES –

Heritage Potatoes & Garlic Butter 4.00	Salt & Vinegar Hand Cut Chips . . .	4.00
Wilted Garden Greens	Sweet Potato Fries	4.00
Truffle and Parmesan Fries	Halloumi Fries & Harissa Mayo . .	4.50

DESSERTS –

Selection of Ice Creams	4.00
Triple Chocolate Fudge Cake	5.00
Apricot & Almond Tart, Ginger Sorbet, Poached Black Sheep Apricots	8.00
Chocolate Mousse, Tonka Bean Ice Cream, Hazelnut Ganache	8.00
Carrot Cake, Cinnamon Ice Cream, Pickled Raisins	8.00

Tea, Coffee and Infusions available from the bar please ask from £3.00

BY THE GLASS – *A handpicked selection of wines available by the glass or bottle*

Sparkling	Glass (125ml)	Bottle
Prosecco, Italy	8.00	35.00
Veuve Clicquot, Champagne	15.00	90.00
White	Glass (175ml)	Bottle
Pinot Grigio, Lamberti, Italy	8.00	30.00
Chardonnay, The Accomplice, Australia	8.00	30.00
Sauvignon Blanc, Marlborough, New Zealand.	10.00	35.00
Saint Veran, Burgundy, France	12.00	45.00
Rose	Glass (175ml)	Bottle
Le Saint Andre, Figuiere, Provence, France	12.00	40.00
Whispering Angel, Provence, France		60.00
Red	Glass (175ml)	Bottle
Merlot, La Tenca, Chile	8.00	30.00
Malbec, Valle de Ceibo, Argentina	10.00	35.00
Cotes du Rhone, France	11.00	40.00
Rioja, Vivanco, Spain	12.00	45.00

125ml available upon request – Fine Wine list also available upon request

If you have any allergens or special dietary requirements, please inform a member of the team before placing your order