

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 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.

Salad Bar

To start or to complement a dish from the Jospier: £9.50

A daily selection of 'Ottolenghi' style fresh seasonal salads and herbs, fruits, dips and dressings using ingredients from the Walled Garden where possible. Choose from a selection of freshly baked breads.

A selection of freshly baked breads with flavoured butter... £4.50



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Starters

Devilled Butter Mackerel Fillet, Fresh Mackerel Pâté, Cucumber, Yoghurt, Watercress	9
Goats' Cheese Custard, Confit Tomato, Basil, Black Olive.....	9.5
Chicken Pressing, Chicken Liver, Toasted Pistachio, Estate Chutney, Tarragon, Sourdough	9.5
Smoked Haddock Brandade, Smoked Haddock & Bacon Butter Bean Sauce, Puffed Rice, Quail Egg	9.5

Boards (2 Sharing)

Artisan Meat & Cheese Platter Served with Local Bread Selection & Pickles.....	21
Vegetarian Mezze Platter Served with Local Bread Selection & Dips.....	18
Fruit de Mere Platter Smoked Haddock Brandade, Oysters, Smoked Salmon, Devilled Butter Mackerel Fillet, Calamari, Sourdough.....	21

Main Dishes

Swinton Estate Chicken Burger, Brioche Bun, Harissa, Lettuce, Pickled Shimejis, Cabbage, Apple & Fennel Slaw	18
Whole Poussin, Chargrilled Breast, Garden Sweetcorn Purée, King Oyster Mushroom, Chicken Glaze.....	25.5
Whole Roasted Celeriac, Lovage Emulsion, Ewe's Cheese, Celeriac & Apple Salad	21
Broccoli Bean Burger, Brioche Bun, Harissa, Lettuce, Pickled Shimejis, Cabbage, Apple & Fennel Slaw.....	21
Skate Wing, Mussels, Scallop & Sweetcorn Velouté, Charred Baby Courgette.....	28

From the Jospier

A charcoal fuelled oven that cooks like an indoor BBQ

8oz Salt Aged Sirloin, Triple Cooked Chips, Battered Onion Rings, Béarnaise, Slow Roasted Beef Tomato, Watercress, Mushroom Ketchup.....	32
Jospier Fired Pork Belly Rib (Slow Cooked in Swinton Estate Apple Juice then Finished in Spiced BBQ Sauce on the Jospier), Crushed Apple, Pork Crackling, Celeriac Purée.....	24
Pan Seared Trout, Garden Herb Emulsion, Soft Herb Salad, Preserved Lemon, Orange Segments	21

Sides

Triple Cooked Chips, Truffle Emulsion, Parmesan.....	4.5
Salted Baked Heritage Potatoes, Cheddar Cheese Espuma.....	4.5
Tempura Tender Stem Broccoli, Baby Sweetcorn, Chilli Jam	5.5
Roasted Heritage Carrots, Lardo, Tarragon Emulsion, Toasted Fennel Seeds.....	5.5

Desserts

Baked Yoghurt, Brown Butter & Poppy Seed Shortbread, Orange Sorbet & Segments.....	8
Hazelnut & Chocolate Tart, Butterscotch Sauce, Tonka Bean Ice Cream.....	9.5
Macerated Raspberries, Lemon Custard, Raspberry Sorbet.....	8
A Selection of Yorkshire Cheese, Quince, Chutney, Celery, Grapes, Crackers.....	9.5

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.

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BREAKFAST FOR SWINTON PARK RESIDENTS

APPETISER

Artisan Bread / Toast Selection served with Local Jams, Estate Honey and Butter

STARTER

Estate Porridge Pot

Overnight Oat Pot, Estate Fruit Compote, Natural Yoghurt

Fruit Bowl

Fresh Fruit Salad, Maple Labneh

Swinton Estate Granola

Served with Orchard Apple Compote, Vanilla & Maple Mascarpone

Salmon Gravavlax

Served with Citrus Cream Cheese, Toasted Soda Bread, Fennel & Chive Salad

Fresh Waffle (V)

Served with Candied Pecans, Banana, Blueberries, Maple Syrup

HOT COURSE

Shakshuka (V)

Poached Eggs, Za'atar Spiced Tomatoes, Smoked Paprika, Sourdough Toast

Huevos Rancheros & Avocado (V)

Smashed Avocado, Fried Free Range Eggs, Sriracha Tomato Salsa,
Toasted Sourdough, Dressed Rocket

Smoked Salmon Royale

Smoked Salmon, Poached Eggs, Toasted English Muffin, Wilted Spinach,
Gochujang Hollandaise, Spring Onion, Sesame

Terrace Full Breakfast

Chorizo Baked Beans, Crisp Pork Belly, Smoked Pork Sausage,
Black Pudding Hash, Fried Hen's Egg, Roast Flat Mushroom

Breakfast Brioche

Crispy Streaky Bacon, Grilled Halloumi, Chipotle & Sweet Chilli Relish

HOT BEVERAGES

Freshly Brewed Filter Coffee & Yorkshire Tea

JUICE BAR AND SMOOTHIES

Super Berry Red Berries, Yoghurt, Honey, Apple Juice

Recharger Orange Juice, Ginger, Carrot

Berry Protein Crushed Berries, Banana, Coconut Milk, Soya

Fresh Juice Selection

SELECTION OF ENERGY & WELLNESS BITES

Ginger Bliss Balls | Chocolate Bliss Balls

Porridge Bars | Blueberry & Oat Muffins



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THE TERRACE

— RESTAURANT & BAR —

Children's Menu

STARTER

Tomato Soup
Cucumber, Carrot Sticks, Hummus and Harissa Flatbread
Smooth Pâté and Toast
Focaccia Garlic Bread

MAIN

Cod Goujons
Breaded Chicken Burger
Duo of Local Sausages
Pasta Bowl with Cheese or Tomato Sauce
Pan Fried Salmon Fillet

Served with your choice of Chips or Heritage Potatoes and
Beans, Peas or Garden Salad

DESSERT

Two Scoops of Ice Cream
(Please ask for flavours)
Fruit Selection

2 COURSES £12

3 COURSES £15

Under 12's enjoy it the most!

Please inform a member of the team of any allergens before placing your order.