

THE TERRACE

RESTAURANT & BAR

Nibbles

Chorizo Arancini, Garlic Aioli	5.5
Salted Truffle Popcorn	4
Freshly Baked Bread Selection (Sourdough & Toasted Focaccia with Whipped Smoked Lardo)	6.5
Marinated Green Olives, Estate Herbs, Garlic	4.5

Garden & Field

Moroccan Spiced Cauliflower, Fried Hen's Egg, Pickled Grapes	8.5
Fermented & Barbecued Lettuce Heart, Pecorino Custard, Toasted Granola	8
Walled Garden Asparagus, Truffled Butter, Crispy Parmesan Polenta, Estate Honey Nut Crumble	11 / 22
Lightly Smoked Burrata, Chickpea Fritter, Endive Salad, Pomegranate Molasses	9
Glazed Smoked Swinton Estate Venison Sausages, Choucroute Cabbage, Puffed Potato	8.5
Kentucky Styled Fried Chicken, Gravy Mayonnaise, Gem Lettuce, Cabbage Slaw, Pickled Estate Mushrooms	7 / 14

Fish & Meat

Torched Fillet of Mackerel, Welsh Rarebit, Beetroot Relish, Salsa Verde	9
Crispy Salt & Pepper Squid, Yuzu Mayonnaise, Salad Bar	15 / 24
Flaked Whitby Bay Crab, Chilli, Coconut Bisque, Croûtes & Rouille	10.5
Warm Ham Hock, Gherkin Scotch Egg, Apple Slaw	9
Antipasto	10.5 / 21
A selection of Fennel Seed Salami, Mortadella Bologna, Prosciutto Crudo with Mini-Mozzarella Chilli Jam, Olives, Caper Berries, Walled Garden Salad	

Mains

Estate Herbed Crusted Fish Cake, Walled Garden Petits Pois à la Française, Sauce Gribiche	24
Beavers Butchers Caramelised Red Onion & Black Pepper Steak Burger, Smoked Bacon, Cheese, Tomato Chutney, Brioche Bun, Onion Rings	18
Baked Aubergine Tian, Goats' Cheese Glaze, Black Garlic Ketchup, Parmesan Crisp	16
8oz Salt Aged Sirloin, Confit Tomato, Café de Paris Butter, Sauce Béarnaise, Watercress	32
Brown Butter Poached Oak Smoked Haddock, Curried Waldorf Salad,	21
Pink Fir Potato Velouté, Seaweed Cracker	
Roasted Rump of Masham Lamb, Potato & Lamb Shoulder Croquette, Golden Raisin & Caper Jam, Wild Garlic Emulsion, Split Lamb Sauce	28

Sides

Triple Cooked Chips 'Salt & Vinegar'	5.5
Walled Garden Petits Pois à la Française	5.5
Black Sheep Beer Braised Onion & Mustard Mash	5.5
Roast Heritage Carrots, Carrot Caramel, Toasted Fennel Seeds	5.5

Salad Bar

9.5

A daily selection of Seasonal Salads, Herbs, Fruit and Dressings are available along with a selection of Freshly Baked Breads

THE TERRACE

— RESTAURANT & BAR —

Something Sweet

Warm Vanilla Rice Pudding

Rhubarb Gel, Poached Rhubarb

8.5

Valrhona Dulcey Chocolate Cremeux

Exotic Fruit Salad, Passionfruit and Mango Sorbet,

Coconut Espuma

10.5

Iced Coffee Parfait

Date Cake, Armagnac Soaked Prunes, Jersey Fudge,

Salted Caramel Mousse

9

Selection of Yorkshire Cheese

Quince Jelly, Honeycomb, Celery, Grapes and Crackers

10.5

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Children's Menu

STARTER

Melon Platter, Raspberry Sorbet
Cucumber, Carrot Sticks and Hummus
Smoked Salmon on Toast
Focaccia Garlic Bread

MAIN

Cod Goujons
Venison Burger
Duo of Local Sausages
Pasta Bowl with Cheese Sauce

Served with your choice of Chips or Mash
and Chorizo Beans, Peas or Garden Salad

DESSERT

Two Scoops of Ice Cream
(Please ask for flavours)
Fruit Selection
Rice Pudding, Strawberry Jam

2 COURSES £12

3 COURSES £15

Suitable for under 12's

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

THE TERRACE

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BREAKFAST MENU

FROM THE LARDER

Artisan Bread / Toast Selection (2,7)

served with Local Jams, Estate Honey and Butter

Estate Porridge Pot (VG)

Warm Porridge, Pomegranate, Molasses & Seeds

Fruit Bowl (VG)

Fresh Fruit Salad, Chai Seeds

Swinton Estate Granola (2,7,10,11, V)

Served with Orchard Apple Compote, Vanilla & Maple Mascarpone



HOT BREAKFAST

Shakshuka (V,2,4,7,9,12,13,14)

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

Huevos Rancheros & Avocado (V,2,4,9,14)

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

Smoked Salmon Royale (2,4,5,7,12,13,14)

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

Terrace Full Breakfast (2,4,7,13,14)

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

Breakfast Brioche (2,4,7,9,12,13,14)

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

Fresh Waffle (V,2,4,7,10,13)

Served with Candied Pecans, Banana, Blueberries, Maple Syrup



HOT BEVERAGES

Freshly Brewed Filter Coffee & Yorkshire Tea

JUICE BAR AND SMOOTHIES

Super Berry Red Berries, Yoghurt, Honey, Apple Juice (7, V)

Recharger Orange Juice, Ginger, Carrot (VG)

Berry Protein Crushed Berries, Banana, Coconut Milk, Soya (13, V)

Fresh Juice Selection



SELECTION OF ENERGY & WELLNESS BITES

Ginger Bliss Balls (10,11,14, V)

Chocolate Bliss Balls (10,11,14, V)

Porridge Bars (2,7,9,10,11,12,13,14, V)

Blueberry & Oat Muffins (2,4,7, V)

V-Vegetarian VG-Vegan GF-Gluten Free 1-Celery 2-Gluten 3-Crustaceans 4-Eggs 5-Fish 6-Lupin 7-Milk 8-Mollusc 9-Mustard 10-Nuts 11-Peanuts 12-Sesame Seeds 13-Soya 14-Sulphur Dioxide