

THE TERRACE

RESTAURANT & BAR

Nibbles

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

Small Plates

Garden & Field

Moroccan Spiced Cauliflower with Fried Hen's Egg & Pickled Grapes	8.5
Fermented & Barbecued Lettuce Heart with Pecorino Custard & Toasted Granola	8
Lightly Smoked Burrata with Warm Soft Herb & Parmesan Waffle, Isle of Wight Tomatoes & Estate Elderflower	12.5

Fish & Meat

Glazed Smoked Swinton Estate Venison Sausages, Choucroute Cabbage & Puffed Potato	8.5
Kentucky Styled Fried Chicken with Gravy Mayonnaise, Gem Lettuce, Cabbage Slaw & Pickled Estate Mushrooms	8.5
Torched Fillet of Mackerel with Welsh Rarebit, Beetroot Relish & Salsa Verde	11
Pickled Whitby Bay Mussels & Cockles, Spring Onion, Chilli & Dill Dressing, Woodfired Flatbread	9.5
Flaked Whitby Bay Crab, Chilli & Coconut Bisque with Croûtes & Rouille	11.5
Warm Ham Hock Scotch Egg with Gherkin & Apple Slaw	10.5
Caramelised Kohlrabi Cream, Preserved Kohlrabi, Braised Masham Lamb Shoulder Croquette, Jalapeño Salsa	11

Mains

Estate Herbed Crusted Fish Cake with Walled Garden Petits Pois à la Française & Sauce Gribiche	24
Beavers Butchers Caramelised Red Onion & Black Pepper Steak Burger with Smoked Bacon, Cheese, Tomato Chutney, Brioche Bun & Onion Rings	18
Baked Aubergine Tian with Goats' Cheese Glaze, Black Garlic Ketchup & Parmesan Crisp	16
8oz Dry Aged Sirloin with Confit Tomato, Café de Paris Butter, Sauce Béarnaise & Watercress	36
Brown Butter Poached Oak Smoked Haddock with Curried Waldorf Salad, Pink Fir Potato Velouté & Seaweed Cracker	22.5
Sugar Pit Cured Gammon Steak with Pork Fat Fried Egg, Pickled Apple, Burnt Apple Purée, Pork Quaver & Calvados Glaze	22.5
Salt Aged Breast of Waterford Farm Duck, Crispy Leg Hash Brown, Garden Turnip & Cherries	29

Sides

Triple Cooked Chips with Salt & Vinegar	5.5
'Dirty Fries' Smoked Bacon, Jalapeños, Three Cheese Espuma, Crispy Onions	7.5
Walled Garden Petits Pois à la Française	5.5
Buttered Jersey Royal Potatoes, Garden Mint	6
Roast Heritage Carrots, Carrot Caramel, Toasted Fennel Seeds	5.5
Selection of Seasonal Garden Salads from the Salad Bar	6.5

Antipasto

A selection of Fennel Seed Salami, Mortadella Bologna, Prosciutto Crudo with Mini-Mozzarella Chilli Jam, Olives, Capers, Berries, Walled Garden Seasonal Salads from the Salad Bar with a selection of Freshly Baked Breads	16
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Something Sweet

Swinton Estate Garden Berry Trifle

Strawberry and Elderflower Jelly,
Sherry-Soaked Sponge, Vanilla Custard
10.5

Valrhona Dulcey Chocolate Crèmeux

Exotic Fruit Salad, Passionfruit and Mango Sorbet,
Pistachio Streusel, Coconut Espuma
10.5

Poached Apricots in Walled Garden Lavender

Apricot Jam, Almond Cream, Crushed Meringue
10.5

Selection of Yorkshire Cheese

Quince Jelly, Honeycomb, Celery, Grapes and Crackers
10.5

THE TERRACE

— RESTAURANT & BAR —

Children's Menu

STARTER

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

MAIN

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

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

DESSERT

Two Scoops of Ice Cream
(Please ask for flavours)
Fruit Selection
Caramel White Chocolate Ganache, Exotic fruit

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

Pancakes (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)

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Lite Bites Menu

Boards

- Antipasto 16
A selection of Fennel Seed Salami, Mortadella Bologna,
Prosciutto Crudo with Mini-Mozzarella Chilli Jam, Olives,
Caper Berries, Walled Garden Seasonal Salads from the Salad
Bar with a selection of Freshly Baked Breads
- A selection of freshly baked breads 6.5
with flavoured butter

Sandwiches

- All sandwiches are served with potato crisps and salad on a
choice of white or brown bread*
- Free Range Egg Mayonnaise & Watercress 8.5
Cucumber & Cream Cheese 8.5
Corn Fed Chicken, Truffle & Tarragon 9.5
Honey Roasted Ham & Walled Garden Chutney 9.5
Smoked Streaky Bacon, Baby Gem Lettuce,
Beef Tomato, Mustard Mayonnaise 9.5

Sides

- Triple Cooked Chips 'Salt & Vinegar' 5.5
Marinated Green Olives, Estate Herbs, Garlic 4.5
Salted Truffle Popcorn 4

Desserts

- Swinton Estate Garden Berry Trifle, Strawberry and
Elderflower Jelly, Sherry Soaked Sponge,
Vanilla Custard 10.5
Valrhona Dulcey Chocolate Crèmeux, Exotic Fruit Soup,
Passion Fruit & Mango Sorbet, Coconut Espuma 10.5
A Selection of Yorkshire Cheese, Quince,
Garden Pear & Fig Chutney, Celery, Grapes, Crackers. 10.5

THE TERRACE

— RESTAURANT & BAR —

Pizza Menu

Antipasto

A selection of Fennel Seed Salami, Mortadella Bologna, Prosciutto Crudo with Mini-Mozzarella Chili Jam, Olives, Caper Berries, Walled Garden Salad and Delivita Pizza with Red Onion, Garlic & Rosemary

Vegetarian Antipasto

Falafel Whipped Goats Cheese and Harissa Grilled Aubergine with Mini-Mozzarella Chili Jam, Olives, Caper Berries, Walled Garden Salad and Delivita Pizza with Red Onion, Garlic & Rosemary

Pizzas

Margherita Buffalo (v)

Traditional Tomato and Buffalo Mozzarella Stone Baked Pizza finished with Fresh Basil and Olive Oil
£10.50

Diavolo

Tomato Sauce, Buffalo Mozzarella, Pepperoni, Spicy Nduja Sausage
£13.50

La Reine (v)

Tomato Sauce, Buffalo Mozzarella, Mushroom, Globe Artichoke finished with Black Olives, Olive Oil and Rocket
£12.50

Prosciutto

Tomato Sauce, Buffalo Mozzarella and Prosciutto Crudo finished with Rocket, Parmesan and Olive Oil
£13.50

*With the La Reine and Margherita pizza, we can substitute the cheese to make a vegan pizza.
All pizzas can be made on a gluten free base.*

2 courses - £25 per person