

# THE TERRACE

RESTAURANT & BAR

## Nibbles

Crispy Kimchi Rice Balls with Roasted Garlic Emulsion	5.5
Salted Truffle Popcorn	4
Freshly Baked Sourdough Bread, Roasted Yeast & Miso Brown Butter	6.5
Marinated Green Olives with Estate Herbs & Garlic	4.5
Antipasto Sharing Board	12
A selection of Fennel Seed Salami, Mortadella Bologna, Prosciutto Crudo with Mini-Mozzarella Chilli Jam, Olives, Caper Berries, a selection of Freshly Baked Breads	

## Small Plates

### Garden & Field

Roasted Garden Butternut Squash Satay, Asian Slaw & Nam Jim Dressing	8.5
Ribblesdale Cheese Custard, Walled Garden Beetroot,	8.5
Salt Baked & Preserved Horseradish Granité	
Lightly Smoked Burrata with Warm Soft Herb & Parmesan Tiger Bread,	12.5
Isle of Wight Tomatoes & Estate Elderflower	
Salad Bar – of your choice from today's selection	6.5

### Fish & Meat

Estate Fallow Deer Cottage Pie, Black Sheep Beer Braised Onions, Truffled Potato & Wensleydale Cheese Glaze	16
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, Smoked Cod's Roe,	9.5
Spring Onion, Chilli & Dill Dressing, Woodfired Flatbread	
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	11
Shoulder Croquette, Jalapeño Salsa	

## Mains

Estate Herbed Crusted Fish Cake with Walled Garden Petits Pois à la Française & Sauce Gribiche	24
Swinton Venison Burger, Smoked Applewood Cheese, Streaky Bacon, Onion Marmalade, Truffle Mayonnaise, Toasted Brioche & Onion Rings	19
Roasted Cauliflower Steak, Spiced Butter, Lentil Dahl, Garden Chard,	17
Lime Yoghurt, Black Garlic & Puffed Rice	
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,	22.5
Pink Fir Potato Velouté & Seaweed Cracker	
Sugar Pit Cured Gammon Steak with Pork Fat Fried Egg, Pickled Apple,	22.5
Burnt Apple Purée, Pork Quaver & Calvados Glaze	
Smoked Swinton Estate Venison Sausages, Choucroute Cabbage, Pomme Purée,	24
Venison Dripping Confit Hen of the Woods & Sichuan Pepper Cream Sauce	

## 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
Barbecued Garden Corn on the Cob, Curried Butter, Chimichurri Crème Fraîche	6
Roast Heritage Carrots, Carrot Caramel, Toasted Fennel Seeds	5.5

## **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

### **Red Wine Glazed Garden Figs**

Fig Leaf Cream, Fig Jam, Crushed Meringue,  
Crystallized Almonds

10.5

### **Selection of Yorkshire Cheese**

Quince Jelly, Honeycomb, Celery, Grapes and Crackers

10.5

### **Three Scoops of Ice Cream**

Vanilla, Strawberry, Chocolate,  
Hazelnut, Ginger, Raspberry Sorbet

6

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## 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 Chips 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.

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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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## Light Bites Menu

### Boards

Antipasto .....	12
A selection of Fennel Seed Salami, Mortadella Bologna, Prosciutto Crudo with Mini-Mozzarella Chilli Jam, Olives, Caper Berries with Sourdough Bread	
Freshly Baked Sourdough Bread, Roasted Yeast & Miso Brown Butter. ....	6.5

### 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
Three Cheese Savoury, Red Onion & Chive. ....	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

Salad Bar - of your choice from today's selection. ....	6.5
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

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## Pizza Menu

### **Margherita Buffalo (v)**

Traditional Tomato and Buffalo Mozzarella Stone Baked Pizza  
finished with Fresh Basil and Olive Oil  
£11.50

### **Swinton Estate Venison Pastrami**

Walled Garden Nettle Pesto, Roasted Chestnuts,  
Wensleydale Cheese and Watercress  
£16.50

### **Tandoori Yorkshire Pheasant**

Red Lentil Dahl, Lime Yoghurt and Coriander Cress  
£16.50

### **Ellingstring Marinated BBQ Pulled Pork**

Garden Sweetcorn, Pickled Apple, Fennel Salad and Jalapeños  
£14.50

### **Walled Garden Salt Baked Beetroots (v)**

Ewes Cheese, Sun-Dried Tomatoes, Olives,  
Black Garlic Ketchup and Wild Garden Rocket  
£13.50

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