

# SAMUEL'S CLASSIC MENU

£58.00

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## **Local Rabbit**

Ballontine of Rabbit, Garden Beetroot, Crisp Ricotta Cheese

## **Ribblesdale Ewes Cheese Custard**

BBQ Garden Leek, Toasted Seeds, Granola (v)

## **Swinton Trout**

Poached Trout, Smoked Trout, Apple Gel & Yorkshire Crab Sandwich

## **Estate Mallard**

Roasted Breast, Confit Leg, Celeriac, Marinated Cherries



## **Roasted Loin of Cod**

Mortiaux sausage, Foraged Mushrooms, Artichoke and Champagne Veloute

## **Loin of Swinton Venison**

Parsnip, Pickled Garden Cabbage, Lavender Honeyed Turnips

## **Pan Seared Monkfish**

BBQ Beef Cheek, Garden Leeks And Parsley Sauce

## **Ricotta Gnocchi**

Roasted Ceps, Artichoke Puree, Pine Nuts & Blue Monday Cheese (v)

*Please see a member of our team if you have an allergy and require assistance*

# SAMUEL'S DESSERT MENU

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## **Poached Pear**

Ginger Biscuit, Pear Mousse, Ginger Cream, Pear Sorbet  
*Tamar Ridge Botrytis Riesling, Tasmania, Australia 2013 £12.00*

## **Globe of Mango**

Coconut sorbet, Passion Fruit Gel  
*Tamar Ridge Botrytis Riesling, Tasmania, Australia 2013 £12.00*

## **Lime And Duck Egg Custard**

Compressed Parkin, Banana Puree, Rum & Raisin Ice Cream  
*Chateau Petit Vedrines, Sauternes, 2013 - £8.50*

## **Chocolate Orange**

Bitter Chocolate Mousse, Hazelnut Praline, Mandarin Sorbet  
*Pedro Ximinez, Lustau, Spain NV £8.00*

## **Cheese**

A Selection of Cheeses served with Crackers and Chutney  
*3 x Cheeses included with the Classic Menu*  
*(Supplement for 6 cheeses £8.50)*  
*(Supplement as extra course £14.50)*

**Flight of Niepoort Port**  
Ruby Dum, Tawny Dee and LBV 2011  
*Three 50ml glasses - £15.00*

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*All desert wine recommendations have prices displayed for 100ml measures*

Samuel's Dessert Menu is included as part of the dinner, bed and breakfast rate for resident guests