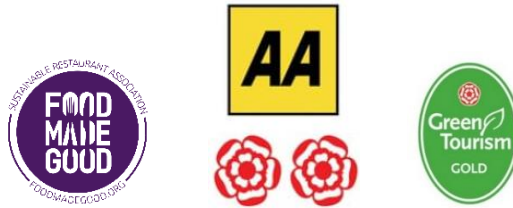


SAMUEL'S RESTAURANT

Welcome to Samuel's Restaurant. We are so fortunate to be at the heart of the 20,000 acres Swinton Estate which boasts some of the finest seasonal produce the North of England has to offer.

The Estate's four-acre walled garden offers a plentiful supply of fruit, herbs, vegetables and game. We also forage for edible wild ingredients. This combined with our local suppliers enables us to champion the very best of truly local food, reduce our food miles (in many cases to zero!) and create a sustainable food chain. The result - endless inspiration for our menus! Head Chef Andy Mangan, and his team offer a style of cooking which embraces both modern and traditional methods, as appropriate to the dish and ingredients selected.



SWINTON PARK'S CURRENT FAVOURITE "FOOD HEROES"

HODGSONS FISH HARTLEPOOL

Founded by William Hodgson in 1860. Still trading on the docks at Hartlepool working to freedom food MSC accreditation. The fish come in from day boats and to our door six days a week

RYAN ATKINSON OF R&J MEATS "YORKSHIRES FINEST"

Founded in 1978 by Robert and Jo Atkinson, who still run the company today, their son Ryan is the fifth generation of the family on both sides to be involved in farming. That hare-worn harmony with the land lies at the heart of R&J, Wateredge Farm, Kirkby Malzeard (just 3 miles away).

WELLOCK'S

The Wellock family's association with food began in 1946 with Eric Wellock, who had a traditional greengrocers in Silsden, Yorkshire. He was followed by son Richard, who became a potato merchant, supplying local fish and chip shops with potatoes he bought himself, directly from farms. He later opened a stall on Skipton market selling fresh fruit and vegetables.

In 1995 they began supplying freshly prepared ingredients to the restaurant, pub and hotel trade. This step proved to be an inspired decision as it opened doors to sourcing and supplying even more types of food, and in 2005 they added dry store products to the menu. The company's strong family values and their ability to forge lasting relationships is based on trust and respect, with suppliers big and small. Richard Wellock retired in 2002 but remains a big influence within the business, and James continues to lead the hunt for the perfect ingredients.

SUSAN CUNLIFFE-LISTER & THE WALLED GARDEN

Susan Cunliffe-Lister is an inspirational gardener with a particular expertise in walled gardens, having restored the award-winning garden at Burton Agnes in East Yorkshire and, more recently, the one here at Swinton Park. Using a permeable membrane to control weeds, and biodegradable sheep fleeces for nutrients the garden grows a prolific and varied amount of produce which is used in the hotel restaurant, cookery school and Chef's Kitchen range of stocks and sauces.

We cannot guarantee that our dishes are free from nuts and we do not knowingly use GM foods.
Some of our food may contain allergens, please inform us of any dietary requirements.

The Classic Menu is included as part of the dinner, bed and breakfast rate for resident guests.

*Please see a member of our team if you have an allergy and require assistance
If you have any allergens or dietary requirements, please inform a member of staff before placing your order*

SUNDAY DAY LUNCH

£35.00

Chef's Choice Soup

Croutes

English Winter Truffle Risotto

Aged parmesan, Masham wild garlic

Yorkshire Chicken Pressing

Walled garden chutney, estate honey brioche

Scottish Smoked Salmon

A la classique hand carved and served at your table



Waterford Farm, Yorkshire Beef Rump

Roast potatoes, red wine gravy, Yorkshire pudding

East Coast Pan Seared Stone Bass

Parsley emulsion, sauce tartare, potato terrine, Champagne sauce

Kirkby Malzeard, Loin of Yorkshire Lamb

Roast potatoes, Estate red currants, Yorkshire pudding

Pan Seared Cauliflower Steak

Celeriac puree, crispy onions, walled garden kale



Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream

Guanaja Chocolate Gelée

Crystalised almonds, Bacardi and lime gel, praline ice cream

Valrhona Dulcey Chocolate

Exotic fruit soup, coconut foam, mango and passionfruit sorbet

Assorted Artisan English Cheese

Biscuits, celery, grapes, walled garden chutney



Coffee and Petit Four's

If you have any allergens or dietary requirements, please inform a member of staff before placing your order