Samuel’s Classic Menu

Experience the finest produce from Swinton Estate, our Walled Garden or sourced locally throughout Yorkshire

Starters:
Swinton Estate Trout
Smoked and Cured Trout, Pickled Garden Radish, Cucumber Ketchup, Caviar

Pollard Farm Chicken, Leek and Foie Gras Pressing
Charred Spring Onion, Burnt Onion, Truffle, Verjus Pickled Grapes, Brioche Croutes

Hand Dived Scottish Scallop
Red Wine Braised Ox Cheek, Turnip, Parsley, Oxtail Jus

Whitby Crab ‘Waldorf’
White Crab Meat, Crab Consomé Jelly, Celery, Walnuts and Pickled Grapes

Main Course:
Yorkshire Salt Aged Sirloin
Pomme Fondant, Spinach, Roscoff Onion, Hedge Garlic, Black Sheep Ale Jus

East Coast Cod ‘Nduja
Crushed Jersey Royal Potatoes, Buttermilk Broth, Asparagus, Broccoli Stems

Hay Baked Yorkshire Lamb Cutlet
Glazed Sweetbread, Confit Tomatoes, Pomme Pureé, Wild Garlic

Pan Seared North Sea Turbot
Cauliflower Cous Cous, Verjus, Girolle Mushrooms, Rock Samphire, Bulrush

If you have any allergens or dietary requirements, please speak to a member of the team before ordering
SAMUEL’S CLASSIC
VEGETARIAN MENU

Starters:
Walled Garden Asparagus
Yorkshire Ewes Cheese Custard, Walled Garden Vegetables, Puffed Rice

Isle of White Tomatoes (vegan)
Heritage Tomato Salad, ‘Minus 8’ Vinegar Dressing, Tomato Consommé

Main Course:
Mushroom Risotto
Seasonal Truffle, Girolle Mushrooms, Purple Sprouting Broccoli, Aged Parmesan

Salt Baked Walled Garden Beetroot (vegan)
Walled Garden Garden Fennel and Orange Cous Cous

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DESSERTS

Whipped Caramelised White Chocolate
Pistachio Cake, Passionfruit Gel, Tropical Fruit Salad, Coconut Sorbet

‘Rhubarb and Custard’
Glazed Set Custard, Poached Walled Garden Rhubarb, Stem Ginger Sorbet

Peanut Butter Delice
Chocolate Mirror Glaze, Peanut Butter Mousse, Peanut Brittle, Chocolate Ice Cream

Date and Raisin Toffee Cake
Medjool Dates and Golden Raisins, Banana Ice Cream, Smoked Salt Toffee Sauce

Yorkshire Artisan Cheese Selection
Served with traditional accompaniments

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