

THE TERRACE

RESTAURANT & BAR

Nibbles

Walled Garden Artichoke Crisps	4.5
Crispy Fried Pigs Tails, Sichuan Pepper Seasoning	5.5
Caramelised Onion & Toasted Fennel Seed Bread Loaf, Roasted Yeast & Miso Brown Butter	7
Gordal Olives	4.5

Small Plates

*For the complete sharing experience, we recommend six small plates between two people as a 'main course'.
For the more traditional dining experience, one small plate would suffice as a starter, followed by a main course.*

Garden & Field

Roasted Garden Butternut Squash Satay with Asian Slaw & Nam Jim Dressing	11
Caramelised Potato Custard, Confit Jersey Royals finished on the Jospier, Garden Asparagus, Wild Garlic & Walled Garden Herbs	15.5
Salt Baked & Confit Beetroot, Last Year's Walled Garden Elderberries, Lightly Smoked Ricotta, Puffed Sugared Barley	12.5
Salad Bowl – help yourself to your choice from today's selection	7.5

Fish & Meat

Blue Shetland Mussels with a Dashi and Morteau Sausage Broth, Sea Vegetables, Prawn & Mussel Toast, Smoked Cod's Roe	14
Kentucky Styled Fried Chicken with Gravy Mayonnaise, Gem Lettuce, Cabbage Slaw & Pickled Swinton Estate Mushrooms	12.5
Cassoulet of Salt Aged Duck Leg in Swinton Estate Cider, Preserved Garden Turnips, Turnip & Whey Espuma	14.5
Flaked Whitby Bay Crab, Chilli & Coconut Bisque with Croûtes & Rouille	14.5
Jospier Fired Tandoori Rump of Lamb with Spiced Aubergine Puree, Naan Bread Crumb & Tzatziki Espuma	16.5

Main Courses

Beavers Butchers Caramelised Red Onion & Black Pepper Steak Burger with Smoked Bacon, Smoked Applewood Cheese, Onion Chutney served in a Brioche Bun with Salt & Pepper Fries and Siracha Emulsion	23
Roasted Cauliflower Steak with Café de Paris, Lentil Dahl, Garden Spinach Lime Yoghurt, Black Garlic & Puffed Rice	22
Dry Aged Sirloin of Beef with Bone Marrow Butter, Marmite Glazed Short Rib, Confit Roscoff Onion, Crispy Polenta, Baby Watercress with Beef Fat Salad Cream	42
Roasted Fillet of Hake with BBQ Leek & Charcoal Potato Salad, Garden Leek Velouté & Seaweed Tapioca	26
Black Sheep Beer Battered Loin of Cod, Crushed Peas à la Française, Tartare Sauce with Parsley Emulsion & Triple Cooked Chips with Salt & Vinegar	26
Miso Glazed and Barbecued Pointed Cabbage, Fermented Black Bean & Tofu Curry, Jersey Royals	18.5

Ellingstring Farm Pork Feasting for Two

58

Jospier Barbecued Shoulder, Wild Garlic & Black Pudding Sausage glazed in Apple &
Soy Caramel, Pork Jowl Croquette, Hispi Cabbage, Pomme Puree, Pommery Mustard & Pork Sauce

Side Dishes

Hand Cut Triple-Cooked Chips with Truffle Mayonnaise & Grated Parmesan	6.5
Salt & Pepper Fries, Spring Onion & Sesame, Sriracha Emulsion	7.5
Walled Garden Broccoli, Estate Mushrooms, Shallot & Garlic, Toasted Almonds	6.5
Roast Heritage Carrots, Carrot Caramel, Toasted Fennel Seeds	6.5

Please speak to a member of staff if you have any allergies or dietary requirements.