

NIBBLES

Rosemary and Black Pepper Mixed Nuts	4.5
Daily Bread, Marmite Butter	4.5
Abbotts Gold Cheddar Custard, Seed Cracker	6
House Crispy Pork Skin, Apple Sauce	5

SMALL PLATES

Slingsby Gin Cured Trout	18
Pickled Cucumber, Dill Ketchup, Buttermilk	
Yorkshire Dales Cured Meat & Cheese Board	18
Chutney, Bread, Garden Leaves	
Today's Bounty	17
Walled Garden Salad picked fresh this morning	
<i>Please ask for more details</i>	

LARGE PLATES

Estate Mushroom Savory Porridge	22
Roasted Cauliflower, Pickled Shallot, Wild Garlic	
Seahouses Plaice Wellington	32
Minted Jersey Royals, Garden Sprouting Broccoli, English Sparkling Sauce	
Mill Hill Farm Chicken Caesar	24
Treacle Cured Bacon, Anchovy, Baby Gem, Old Winchester, Croutons	

SIDES

Dressed Walled Garden Mixed Leaves	5
Skin on Fries	5
Buttered Garden Greens	5.5

SWINTON CLUBS

Served with white or brown bread with skin on fries

Salt Aged Waterford Farm Sirloin	20
Fountains Gold Cheddar, Onion Jam, Portobello Mushroom	
Smoked Wye Valley Salmon	18
Cucumber, Avocado, Lemon	
Isle of Wight Beef Tomato and English Mozzarella	16
Wensleydale Hens Egg, Garden Pesto	

SANDWICHES

Served with white or brown bread with walled garden leaves and crisps

Wensleydale Hens Egg Mayonnaise and Garden Chive	9
Fountains Gold Cheddar, Pickle and Garden Leaves	9
Roast Coronation Chicken	9.75
York Ham & Wholegrain Mustard	9.75

DESSERTS

Garden Rhubarb Crumble	9
Vanilla Custard	
Caramelised Bread and Butter Pudding	8
Ginger Ice Cream	
Selection of Local Cheese	13
Estate Chutney, Malt Loaf, Dried Grape, Celery	

Please speak to a member of staff if you have any questions regarding the menu or allergies.