



AFTERNOON TEA

Estate to Plate

Swinton Estate is proud to utilise the 'Estate to Plate' ethos in all its kitchens. Within the Parkland lies the four-acre Walled Garden (the largest hotel kitchen garden in the UK), that grows over 60 varieties of fruit, herbs and vegetables. You will often see chefs wandering into the garden to collect ingredients for the day.

Produce that can't be sourced from the Walled Garden is sourced from either the 20,000-acre Swinton Estate or local, Yorkshire suppliers, limiting food miles where possible.

You may notice that an ingredient is used more than once across our menu in different forms. Our chefs are creative and will get the most out of a single ingredient before moving on to the next bounty and allowing the previous to replenish for the next year. Served Daily

AFTERNOON TEA Cream Tea Tea served with warm homemade scones,	8.5	LOO Quinte A loose Yorkshir
clotted cream and strawberry jam		10183111
Full Afternoon Tea Sandwiches	9.5	Earl Gr Vibrant generou
Wensleydale egg mayonnaise on tomato bread, Masham chicken coronation on white bread, Fountains Gold cheddar, celery and apple on malted bread	12	Blackb Fresh ar
Savoury Swinton Estate sausage roll, Wye Valley salmon tartlet	35	Lemon A fiery g
Sweet Warm homemade scones, cakes and tart		Pepper Immens
English Sparkling Afternoon Tea Enjoy a glass of English sparkling wine with your Full Afternoon Tea		Darjee Bright a
Champagne Afternoon Tea Why not upgrade your Full Afternoon Tea with that all important glass of house champagne Half a bottle of Taittinger Nocturne champagne	+7.5	WEL Digesti Egyptian Ultima Green t
Taittinger Nocturne is a sweeter champagne, made from 40% Chardonnay and 60% Pinot Noir and Meunier from 35 vineyards. It is the result of several harvests undertaken when the fruit had reached perfect maturity. The uniqueness of its mix and its long maturation period in the cellars gives it its fullness	+8 60	Body T Rosehip clove, c
and smoothness.		Mind R Camom

Please speak to a member of staff before ordering if you have any allergies or dietary requirements. We will accommodate where we can, however, we operate multi-use kitchens so cannot guarantee that there will be no traces of the allergen present in the kitchen.

LOOSE LEAF TEA SELECTION

Quintessentially English Breakfast A loose blend of Taylors of Harrogate Yorkshire Gold Blend	4.5
Earl Grey Vibrant and punchy, bursting with bergamot and generously citrusy	4.5
Blackberry and Raspberry Fresh and fruity	4.5
Lemon and Ginger A fiery ginger lemon	4.5
Peppermint Immensely refreshing, intense and energetic	4.5
Darjeeling Bright and aromatic, floral flavour	4.5

Wellness tea selection

Digestive Diva Egyptian camomile and peppermint leaves	4.5
Ultimate Detox Green tea, green mate, gynostemma leaves, strawberry and papaya pieces	4.5
Body Tonic Rosehip, anise, nettle, liquorice, cardamom, rooibos, clove, calendula and safflower	4.5
Mind Restore Camomile, rooibos, lemon balm, lemon verbena linden flowers, anise, cinnamon, oat straw, hops, passion flower and orange peel	4.5

COFFEE

Freshly brewed from sustainable coffee producrs and roasted locally at Rounton Coffee Roasters, Northallerton.

Filter Coffee	4.5
Americano	4.5
Cappuccino	4.5
Café Latte	4.5
Flat White	4.5
Double Espresso	4.5
Hot Chocolate	4.5

All served with a sweet treat from the kitchen. Please ask for soya milk or almond milk if required.