

Sunday Lunch

Two Courses - £35 | Three Courses - £45

HOUSE COCKTAILS

Bax French 75 (Alcohol Free) £9
Lemon Verbena, Soda

Kir Royale £16
Cassis, Sparkling Wine

Swinton Estate Bloody Mary £12
Vodka, Tomato Juice, Celery

STARTERS

Lindisfarne Oysters with Shallot Vinaigrette, Tabasco and Lemon £3 each

Chicken Liver Parfait
Apple and Vanilla Relish,
Toasted Brioche

Twice-Baked Cheese Soufflé (V)
Parmesan Velouté,
Black Truffle

Swinton Gin Cured Trout
Walled Garden Pickles,
Cucumber Gazpacho

Endive and Yorkshire Blue Salad (V)
Watercress, Apple,
Walnuts

Sourdough Bread and Butter (V) £4

MAIN COURSES

Samuel's Sunday Roast

A choice of Roasted Sirloin of Yorkshire Beef or Rack of Nidderdale Lamb
Served with Walled Garden Greens, Roasted Potatoes, Yorkshire Pudding, and Truffled Cauliflower Cheese

Roasted North Sea Halibut
Braised Leeks, Crab, Sea Rosemary

Walled Garden Vegetable Wellington (V)
Wilted Seasonal Greens, Vegetable Jus

SIDES AND ACCOMPANIMENTS

Creamed Cabbage
Peas and Bacon, Sourdough
and Herb Crumb

Butter Roasted Carrots
Honey and Garlic

Seasonal Walled Garden Vegetables
Shallot and Chervil Butter

Caesar Salad
Cos Lettuce, Parmesan,
Croutons, Anchovy

Potatoes | Twice Cooked Chips | Buttered Heritage Potatoes | Fries | Pommes Purée

All £5

DESSERTS, PUDDINGS AND CHEESE

Sticky Toffee Pudding
Sticky Toffee Sauce,
Clotted Cream Ice Cream

Yorkshire Rhubarb Crumble
Served with Custard

Crème Brûlée
Raspberries, Shortbread

Selection of Three Cheeses
Honeycomb, Quince, Biscuits
Please ask for today's selection

AFTER-DINNER DRINKS

Espresso Martini £15
Double Espresso, Kahlua, Vodka

Swinton Negroni £15
Gin, Vermouth, Campari

Irish Coffee £9
Made with Jameson Irish Whiskey

Please note a discretionary service charge will be added to your bill, this is shared between all staff.



SWINTON ESTATE

Allergies and Dietary Requirements | Please speak to a member of the team about allergies and dietary requirements.
We cannot guarantee the absence of allergens in our food.