

Sunday Lunch

Two Courses - £40 | Three Courses - £55

TO BEGIN

Freshly Baked Sourdough (GfO) £7
Local Yorkshire Butter

North Sea Oyster £5 each
Merlot Vinegar Shallot, Tabasco, Lemon

Exmoor Oscietra Caviar 20g (V / Gf) £85
Chive Crème Fraîche, Potato Crisps

STARTERS

Swinton Grown Jerusalem Artichoke (Gf / Vg)
Chickpea, Pickled Baby Garden Vegetables

Estate Cured Trout (Gf)
English Wasabi, Garden Herbs

Hand Dived Scottish Scallops (Gf) £6 supplement
Cauliflower, Black Truffle

Walled Garden Parsnip Velouté (Gf)
Lilibet Cheese Ganache, Madras Parsnips,
Pecans Nuts

Hill Top Farm Pork Terrine (GfO)
Pear & Raisin Chutney, Pancetta Brioche

MAIN COURSES

Swinton Estate Roasts

A choice of Yorkshire Sirloin of Beef, Cornfed Chicken or
Wild Mushroom & Butternut Squash Wellington

All served with Roast Potatoes, Roasted Carrots, Seasonal Greens, Yorkshire Puddings & Gravy

8oz Salt-aged Fillet (Gf) £18 supplement
Beef Fat Chips, Caramelised Onion, Chimichurri

Hazelnut Crusted North Sea Halibut (Gf)
Crushed Heritage Potatoes, Courgette Sauce

Saffron & Black Truffle Risotto (VO / VgO / Gf)
Walled Garden Baby Vegetables

DESSERTS

Warm Treacle Tart
Lemon, Clotted Cream

Caramelised Orchard Apple (V / Vg)
Sablé Breton, Cinnamon & Apple Consommé

Madagascar Vanilla Crème Brûlée (GfO)
Sugared Shortbread

Valrhona Chocolate Délice (Gf)
Poached Pear, Caramelised Almonds,
Tonka Bean Ice Cream

Cheeseboard by Cryer and Stott Cheesemongers (GfO)
Choice of Seasonal Cheeses, Quince Jelly,
Grapes, Seeded Crackers
Three cheeses - £5 supplement



SWINTON ESTATE

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

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.

Allergen Key | V - Vegetarian VO - Optional Vegetarian Vg - Vegan VgO - Optional Vegan Gf - Gluten Free GfO - Optional Gluten Free