

Samuel's

HOUSE COCKTAILS (WINE LIST OVERLEAF)

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

Swinton Estate Pork Terrine £13
Pickled Vegetables

Yorkshire Beef Tartare £14
Confit Duck Egg Yolk, Sourdough Croute

Chicken Liver Parfait £11
Apple and Vanilla Relish, Toasted Brioche

Grilled Sardines £12
Escalivada, Smoked Garlic Aioli, Walled Garden Chutney

Hand Dived Orkney Scallop £16
Beaver's Black Pudding, Cauliflower Purée,
Roasted Hazelnut Dressing

Swinton Gin Cured Trout £13
Walled Garden Pickles, Cucumber Gazpacho

Sourdough Bread and Butter £4

SOUPS, SOUFFLES AND SALADS

Artichoke Velouté £10
Crispy Artichokes,
Truffle

Shellfish Bisque £12
Rouille Croutons,
Crab Meat

Twice-Baked Cheese Soufflé £14
Parmesan Velouté,
Black Truffle

Endive and Yorkshire Blue Salad £13.50
Watercress, Apple,
Walnuts

Salad of Green Beans £11
Peach and Toasted Almonds,
French Vinaigrette

MAIN COURSES

GARDEN

Spring Vegetable Risotto (V / VgO) £19
Soft Herbs, Lemon, Parmesan Cheese

Walled Garden Vegetable Wellington (V) £24
Wilted Seasonal Greens, Vegetable Jus

Roasted Celeriac Steak (V) £22
Romesco Sauce,
Aubergine 'Caviar'

FARM AND FIELD

Braised Short Rib of Beef £34
Bourguignon, Pommes Purée

Swinton Estate Pork Wellington £38
Red Wine Sauce, Caramelised Apple Tart,
Garden Greens

Salt Aged Yorkshire Duck Breast £34
Glazed Puy Lentils, Celeriac Purée, Crispy Duck Leg,
Caramelised Orange Sauce

SEA

Roasted North Sea Halibut £33
Braised Leeks, Crab, Sea Rosemary

East Coast Cod Loin £32
Mussel and Prawn 'Bouillabaisse',
Braised Fennel

Classic Fish Pie £28
Garlic Bread, Parmesan Peas

FROM THE GRILL

Whole Market Fish £m/p
Café de Paris, Brown Shrimp

8oz Ribeye Steak £38
Béarnaise, Twice Cooked Chips,
Watercress and Pickled Shallot Salad

Whole North Sea Lobster Thermidor £65
Fries, House Salad

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

Chocolate Tart £9
Orange Pâtes de Fruit, Orange Sorbet

Yorkshire Rhubarb Crumble £8
Served with Custard

Apple Tarte Tatin £10
Crème Anglaise, Vanilla Ice Cream

Crème Brûlée £8
Raspberries, Homemade Shortbread

Sticky Toffee Pudding £9
Sticky Toffee Sauce, Clotted Cream Ice Cream

Lemon Sponge Pudding £8
Served with Custard

Please speak to a member of the team about
dessert wine pairings

Today's Cheeses
A selection of seasonal cheeses sourced from
small British farmhouse cheesemakers, served with
honeycomb, quince, and biscuits.

Please ask to see today's trolley

Three cheeses - £12
Five cheeses - £16
Seven cheeses - £22

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.

Wine List

A unique and exciting gathering of wines. Most wines are grown either biodynamically, organically and made with natural organic yeast and natural, unforced fermentation – processes that not only benefit the planet, but produce fabulous wine. The wines, vineyards and producers have been chosen for their quality, sustainability and organic credentials.

CHAMPAGNE AND SPARKLING

| Bin | | 125ml | Bottle |
|-----|---|-------|--------|
| 002 | Champagne Pommery Brut Royal | £16 | £85 |
| 015 | Champagne Pommery Brut Rose Royal | £18 | £95 |
| 022 | Louis Pommery English Sparkling | £12 | £60 |
| 024 | Champagne Pommery Blanc de Blanc | - | £105 |
| 025 | Champagne Pommery Grand Cru 2009 | £20 | £110 |
| 026 | Champagne Pommery Blanc de Noir Apanage | - | £105 |

Champagne Pommery

Our House Pour at the Swinton Estate, Champagne Pommery is the proud holder of 'Sustainable Viticulture in Champagne' and 'High Environmental Value' since 2014; an unrivalled double honour reflected in its outstanding delicacy and liveliness on the palate, with natural elegance and finesse exhibited in every bottle.

WHITE WINE

| Bin | | 175ml | 250ml | 50cl | Bottle |
|-----|--|-------|-------|------|--------|
| 102 | Fondo Antico, 'Parlante', Grillo, Sicily, Italy | £10 | £15 | £29 | £40 |
| 103 | Tuarata Bay, Marlborough, Sauvignon Blanc, New Zealand | £10 | £15 | £29 | £40 |
| 104 | Chateau de Champuget, '1753', Viognier, France | £13 | £18 | £35 | £52 |
| 105 | Panoramico, Rioja Blanco, Spain | £13 | £18 | £35 | £52 |
| 106 | Di Filippo, 'Farandola', Trebbiano Spolentino, Italy | £15 | £20 | £39 | £55 |
| 107 | Jean Luc Mouillard, 'Floral', Chardonnay, Jura, France | £15 | £20 | £39 | £55 |
| 108 | Goldschild, Riesling Trocken, Germany | - | - | - | £38 |
| 109 | Herdade do Rocim, 'Amphora', Alentejo, Portugal | - | - | - | £60 |
| 110 | Clos de Gat, Chardonnay, Israel | - | - | - | £75 |
| 111 | Campo alle Comete, 'Albablu', Vermentino, Toscana, Italy | - | - | - | £65 |
| 112 | Terres Secrets, 'Les Preludes' Pouilly-Fusse, Burgundy, France | - | - | - | £70 |
| 113 | Catena Zapata, Catena Alta, Chardonnay, Mendoza, Argentina | - | - | - | £75 |

ROSÉ WINE

| Bin | | 175ml | 250ml | 50cl | Bottle |
|-----|---------------------------------------|-------|-------|------|--------|
| 016 | La Chapelle Gordonne, Tete De Cuvee | £14 | £19 | £37 | £55 |
| 019 | Chateau La Gordone, Verite Du Terroir | £12 | £16 | £31 | £45 |
| 021 | Domaine Gordonne, Les Gravieres | £9 | £13 | £25 | £36 |

RED WINE

| Bin | | 175ml | 250ml | 50cl | Bottle |
|-----|--|-------|-------|------|--------|
| 301 | Ondarre, Rioja Reserva, Spain | £10 | £15 | £29 | £40 |
| 302 | Villa Di Mare, Rosso, Sicily, Italy | £10 | £15 | £29 | £40 |
| 303 | Ad Hoc, 'Cruel Mistress', Pinot Noir, Australia | £13 | £18 | £35 | £52 |
| 304 | LaLa, La Malbec, Mendoza, Argentina | £13 | £18 | £35 | £52 |
| 305 | Chateau Grand Francais, Petit Francais, Bordeaux, France | £15 | £20 | £39 | £58 |
| 306 | Sabelli-Frisch, Mission La Malinche, Lodi, USA | £15 | £20 | £39 | £58 |
| 307 | Franschhoek Cellars, Pinotage, Swartland, South Africa | - | - | - | £42 |
| 308 | Banfi, Sangiovese, Cabernet Sauvignon, Tuscany, Italy | - | - | - | £50 |
| 309 | Gaia, 'Nemea', Agiorgitiko, Greece | - | - | - | £55 |
| 310 | Caythorpe, Pinot Noir, Marlborough, New Zealand | - | - | - | £55 |
| 311 | Marques de Murrieta, Rioja Reserva, Rioja, Spain | - | - | - | £80 |
| 312 | Clos de Gat, 'Har'el', Surah, Israel | - | - | - | £90 |

SOMMELIER'S SELECTION

Rare, unique and limited-edition wines sourced by the Swinton Estate sommelier, Daniel Jonberger.

White Wine

| Bin | | Bottle |
|-----|---|--------|
| 500 | Channing Daughters, 'Scuttlehole' Chardonnay, Long Island, New York | £50 |
| 501 | Domaine Gardiers, 'Clos de Vignes' Roussillon, France | £80 |

Red Wine

| Bin | | Bottle |
|-----|---|--------|
| 510 | Bodegas Pinord, Mas Blanc Estate, '+7', Priorat, Catalonia, Spain | £86 |
| 511 | Andeluna, 'Pasionado' Cabernet Franc, Mendoza, Argentina | £90 |

PORT AND DESSERT WINE

| Bin | | 50ml | Bottle |
|-----|--|------|--------|
| 600 | Bocas 10 year old Tawny Port | £14 | - |
| 601 | Bocas LBV Port | £15 | - |
| 610 | Chateau Petit Vedrines, Sauternes | £11 | £40 |
| 611 | Tokaji Aszu, 5 Puttonyos, Tokajbor-Bene, Hungary | £13 | £50 |

There's More...

Please ask a member of our team to see our full wine and drinks lists.

Please note: All wines are available as 125ml measures

Our Estate-to-Plate Ethos

We're proud to showcase a seasonal estate-to-plate ethos throughout our menus at Samuel's. Just a stone's throw away you'll find our four-acre Walled Garden, home to over 60 varieties of fruit, herbs and vegetables nurtured by Dame Susan Cunliffe-Lister and our garden team; enjoying the glut of fresh daily harvests during the summer months, whilst turning our hands to preservation for the winter.

The parkland is home to our herd of Fallow deer, and, during the season, grouse, partridge and pheasant from the bountiful moorland and lowland landscapes surrounding Swinton Park Hotel. We work hand-in-hand with the Estate tenant farmers, who produce our beef and pork products on farms within walking distance of Swinton.

If it's not grown, reared or foraged by us, we work closely with a network of small, trusted local suppliers, bringing the very finest Yorkshire ingredients to your plate.

Andrew Mangan - Estate Head Chef
SAMUEL'S RESTAURANT



SWINTON ESTATE

Samuel's Restaurant at Swinton Park Hotel | www.swintonestate.com