



SWINTON ESTATE

Valentine's Sharing Menu

Sharing Starters

Black Sheep Beer and Toasted Fennel Bread Loaf
Brown Butter, Roasted Yeast and Miso

Tempura Jersey Oysters
Estate Mushroom Ragout, Nam Jim, Lardo, Burnt Apple

Braised Swinton Estate Chilli Ox Cheek
Roasted and Crushed Garden Butternut Squash, Pomegranate, Feta and Coconut,
Butternut Squash Espuma

Caramelised Onion Custard
Onion and Madeira Broth, Barbecued Garden Leeks, Leek Emulsion

Main Course (to share)

Swinton Estate Venison Wellington
Wrapped in House Cured Pastrami with Mushroom Farce, Glazed Shoulder
En Crepenette, Winter Truffle Pomme Puree, Hispi Cabbage Choucroute,
Barbecued Hen of The Woods, Pickled Bramble and Madeira Sauce

Dessert

Warm Cinnamon Doughnut
Last Year's Strawberry Jam, Almond Praline, Creme Fraiche Ice Cream,
Caramel Chocolate Sauce

£65pp (to be taken by the whole table)

*Speak to a member of staff before ordering if you have any dietary requirements or intolerances.
Please note we operate multi-use kitchens so cannot guarantee that there will be no traces of the
allergen present in the kitchen.*