



SWINTON ESTATE

Menu | The Terrace Restaurant and Bar

Snacks

Baked Sourdough, Whipped Miso and Brown Butter	6.5
Gordal Olives	4.5
Kelp Seaweed and Vinegar Popcorn	4.5
Mission Spiced Pig Tails, Jalapeño Salsa	6

Small Plates

*For the complete sharing experience, we recommend **six** small plates between **two** people.*

*For the more traditional dining experience, **one** small plate per person would suffice as a **starter**, followed by a **feasting main course to share**.*

Garden and Field

Caramelised Onion and Miso Custard, BBQ Alliums, Onion and Madeira Broth	14
Hand Rolled Saffron Linguine, Mushroom and Oregano Ragout, Confit and BBQ Shiitakes, Cep Mushroom Foam	14
Fresh Lightly Smoked Ricotta, Walled Garden Beetroots, Preserved Garden Blackcurrants, Puffed Grains	12
Daily Fresh Salad Bar Selection, Preserved Garden Dressings	7.5

From the Land

Moroccan BBQ Rump of Lamb, Kansas Beans, Chickpea Salsa, Harissa Emulsion	16.5
Corn Fed Chicken Pie, Chicken Fat Pastry, Dauphinoise Purée, Pickled and Barbecued Hen of the Woods	15
Estate Belly Pork, Lardo, Pork Fat Fried Hen's Egg, Roasted Pineapple, Celeriac, Pork Crackling	15
Elingstring Farm Cured Meats, Tempura Gherkins, Roasted Garden Carrot Hummus	12.5

From the Sea

Oak Smoked Haddock and Wholegrain Mustard Arancini, Wild Garlic Emulsion, Pickled Walnut Ketchup	12
Torched Mackerel, Beetroot Relish, Lancashire Rarebit, Honey Brioche, Salsa Verde	14
Tandoori Skrei Cod, Estate Ox Cheek Chilli, Butternut Squash, Feta, Coriander and Pomegranate, Bombay Crumble	16.5
Toasted White Crab Meat Muffin, Brown Crab Butter, Garden Radish, Bouillabaisse Sauce	17

Feasting for Two

(Served from 5:30pm)

"All the Duck"	65
Sweet and Sour Glazed Breast, Crispy Duck Leg Shui Szu Broth with Udon Noodles, Sichuan Pepper-Spiced Crispy Duck Necks, Jospir BBQ Five Spice Duck Hearts, Egg Fried Rice, Estate Mushroom and Vegetable Spring Rolls with XO Sauce	
Estate Pork	60
Jospir Grilled Tomahawk Pork Chop, Wild Garlic Butter, Pork Jowl and Whole Grain Mustard Pithivier, Maple Glazed Belly, Crispy Tails, Pommes Mousseline, Hispi Kraut, Calvados Sauce	
Slow Cooked and Roasted Whole Cauliflower	50
Café De Paris, Lentil and Coriander Dahl, Sweet Potato Bhajis with Black Garlic Ketchup, Soy and Estate Honey Glazed BBQ Pak Choi, Saag-aloo Potatoes, Lime Yoghurt and Garlic Flatbread	

Sides

Duck Fat Roast Potatoes with Truffle and Parmesan Emulsion	6.5
Walled Garden Purple Sprouting Broccoli with Peanut Satay Sauce	6.5
BBQ Hispi Kraut, Shabu Sauce, Pomegranate	6.5
Heritage Chantenay Carrots, Toasted Fennel Seeds, Carrot Caramel	6.5
Salt and Pepper Fries, Sriracha Emulsion, Spring Onion and Sesame	6.5

Please speak to a member of staff before ordering if you have any dietary requirements or intolerances. 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.