

# 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 (GFO) £13  
Pickled Vegetables

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

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

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

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

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

**Sourdough Bread and Butter (GFO / VgO) £4**

## SOUPS, SOUFFLES AND SALADS

Artichoke Velouté (V / Vg) £10  
Crispy Artichokes,  
Truffle

Shellfish Bisque (GFO) £12  
Rouille Croutons,  
Crab Meat

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

Endive Salad (V / VgO) £13.50  
Yorkshire Blue Cheese, Watercress,  
Apple, Walnuts

Salad of Green Beans (V / VgO) £11  
Peach and Toasted Almonds,  
French Vinaigrette

## MAIN COURSES

### GARDEN

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

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

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

### FARM AND FIELD

Braised Short Rib of Beef (GF) £34  
Bourguignon, Pommes Purée

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

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

### SEA

Roasted North Sea Halibut (GF) £33  
Braised Leeks, Crab, Sea Rosemary

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

Classic Fish Pie (GFO) £28  
Garlic Bread, Parmesan Peas

## FROM THE GRILL

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

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

Whole North Sea Lobster Thermidor (GF) £65  
Fries, House Salad

## SIDES AND ACCOMPANIMENTS

Creamed Cabbage (GFO / VO)  
Peas and Bacon, Sourdough  
and Herb Crumb

Butter Roasted Carrots (GF / V / VgO)  
Honey and Garlic

Seasonal Walled Garden Vegetables (GF / VgO)  
Shallot and Chervil Butter

Caesar Salad (GF / VO)  
Cos Lettuce, Parmesan,  
Croutons, Anchovy

Potatoes | Twice Cooked Chips (V) | Buttered Heritage Potatoes (V / VgO) | Fries (Vg) | Pommes Purée (V)

All £5

## DESSERTS, PUDDINGS AND CHEESE

Chocolate Tart (V) £9  
Orange Pâtes de Fruit, Orange Sorbet

Sticky Toffee Pudding (V) £9  
Sticky Toffee Sauce, Clotted Cream Ice Cream

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

Yorkshire Rhubarb Crumble (V / VgO / GFO) £8  
Served with Custard

Lemon Sponge Pudding (V) £8  
Served with Custard

Please ask to see today's trolley

Apple Tarte Tatin (V / VgO) £10  
Crème Anglaise, Vanilla Ice Cream

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

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

Crème Brûlée (V / GFO) £8  
Raspberries, Homemade Shortbread

## 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

# 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 Apanage	£16	£85
015	Champagne Pommery Brut Rose Royal	£18	£95
022	Louis Pommery English Sparkling	£12	£60
024	Champagne Pommery Blanc de Blanc Apanage	-	£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	Harry Hartman, Summer Sauvignon Blanc, South Africa	-	-	-	£46
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-Fuisse, Burgundy, France	-	-	-	£70
113	Catena Zapata, Catena Alta, Chardonnay, Mendoza, Argentina	-	-	-	£75

## ROSÉ WINE

Bin		175ml	250ml	50cl	Bottle
016	La Chapelle Gordone, Tete De Cuvee	£14	£19	£37	£55
019	Chateau La Gordone, Verite Du Terroir	£12	£16	£31	£45
021	Domaine Gordone, 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	Harry Hartman, 'Somesay', Syrah, South Africa	-	-	-	£42
308	Banfi, Sangiovese, Cabernet Sauvignon, Tuscany, Italy	-	-	-	£50
309	Gaia, 'Nemea', Agiorgitiko, Greece	-	-	-	£55
310	Rockburn, Central Otago, Pinor Noir, New Zealand	-	-	-	£58
311	La Rioja Alta, '904 Seleccion Especial', Grand Reserva, 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
502	Yves Cuilleron, Les Rousses, Crozes-Hermitage, 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
512	Rene-Lequin-Colin, Vieilles Vignes, Santeney, Bourgogne, France	£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