

# DINING ON THE SWINTON ESTATE

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## CHEF'S TABLE BY JOSH BARNES

An intimate, fine-dining experience located within the Cookery School, by chef Josh Barnes.

*Wednesday to Saturday: from 7pm*  
*Saturday Lunch: from 12.30pm*

### *Samuel's Restaurant*

Elegant dining within the opulence of Swinton Park Hotel, serving a menu of British classics and daily seasonal specials.

*Breakfast: 7.30am until 10.00am*  
*Dinner: 6.30pm until 9.00pm (Wednesday to Sunday)*  
*Sunday Lunch: 12.30pm until 3.00pm (Sunday only)*

### The Terrace Restaurant and Bar

The heart of relaxed eating and drinking on the Swinton Estate, serving seasonal small plates with a modern, fresh twist.

**Open daily**  
*Morning Coffee: 10.00am until 12.00pm*  
*Brunch: 10.00pm until 3.00pm*  
*Dinner: 5.30pm until 9.30pm*  
*Bar: 10.00am until 11.00pm*

### *Afternoon Tea*

A quintessential tradition, best enjoyed on the Swinton Estate! Take Afternoon Tea in the Drawing Room at Swinton Park Hotel with stunning views over the Deer Park, complete with sweet and savoury delicacies and an optional glass of Champagne.

**Served daily**  
*Monday to Saturday: 12.00pm until 5.00pm*  
*Sunday: 3.00pm until 5.00pm*



## BAR MENU

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*Served daily, 12pm until 9pm*

SWINTON ESTATE

# Menu

## NIBBLES

Mixed Harissa Nuts (GF/Vg) £4

Daily Bread, Salted and Marmite Butter (V/VgO) £4

Fountain's Gold Cheddar Custard,  
Seeded Crackers (GF/V) £6

## SOUP AND SMALL PLATES

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

Chicken Liver Parfait (GF) £13  
Apple and Vanilla Relish, Toasted Brioche

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

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

## MAIN COURSES

Classic Fish Pie (GF) £28  
Garden Vegetables, Shallot and Chervil Butter

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

## SIDES AND SALADS

Skin-on Fries (GF/O/V/Vg) £5

Triple-Cooked Chips (GF/O/V/Vg) £5

Creamed Cabbage (GF/O/VO) £5  
Peas and Bacon, Sourdough and Herb Crumb

Seasonal Garden Vegetables (GF/V/VgO) £5  
Shallot and Chervil Butter

Caesar Salad (GF/O/VO) £5  
Cos Lettuce, Parmesan, Croutons, Anchovy

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

## SANDWICHES

Served on white or brown bloomer, with  
garden leaf salad and crisps

Duck Egg Mayonnaise and Garden Chive (GF) £9

Fountain's Gold Cheddar, Celery and Apple (GF) £9

Traditional Coronation Chicken (GF) £9

Roast Ham and Wholegrain Mustard,  
Watercress (GF) £9

## DESSERTS AND PUDDINGS

Estate Fruit Crumble (V,GF) £8  
Served with Custard

Crème Brûlée (V) £8  
Raspberries, Homemade Shortbread

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

## CHEESE

A selection of seasonal cheeses sourced from small British  
farmhouse cheesemakers, served with honeycomb, quince,  
cheese and biscuits.

Please ask for today's cheeses.

Three Cheeses - £13

Five Cheeses - £16

Seven Cheeses - £22

(VO / GF)

### Allergies and Dietary Requirements

Speak to a member of staff before ordering if you  
have any allergies or dietary requirements.

Please note that we operate multi-use kitchens so  
cannot guarantee that there will be no traces of the  
allergen present in the kitchen.

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