

# 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 10.30am*

*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*

*Lunch: 12.00pm 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.

*Wednesday to Sunday: 12.30pm until 4.00pm*



## BAR MENU

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*Served daily, 12pm until 9pm*

SWINTON ESTATE

# Menu

## NIBBLES

Mixed Harissa Nuts (Gf / Vg) £4.50

North Sea Oyster £5

Merlot Vinegar Shallot, Tabasco, Lemon

Gordal Picante Olives (Df / Gf) £6.50

Freshly Baked Sourdough (GfO) £7  
Local Yorkshire Butter

Exmoor Oscietra Caviar 20g (V / Gf) £95  
Chive Crème Fraîche, Potato Crisps

## SMALL AND LARGE PLATES

Jerusalem Artichoke Hummus (Gf / Vg) £16  
Pickled Baby Garden Vegetables

Estate Cured Trout (Gf) £16  
English Wasabi, Garden Herbs

Game Terrine (GfO) £17  
Toasted Sourdough, Fig and Port

Selection of British Charcuterie (Df / Gf) £16  
Cornichons, Pickled Onions

6oz Venison Burger £22  
Slow Cooked Haunch, Truffle Cheese, Sourdough Bun

Saffron and Black Truffle Risotto (Gf / VO / VgO) £16/£32  
Garden Baby Vegetables

## SIDES AND SALADS

Skin-on Fries (Gf / V) £7

Beef Fat Chips (Gf / VO) £9

Garden Leaf Salad (Gf / Vg) £6  
Vinaigrette, Apple

## SANDWICHES

A choice of white or brown bloomer,  
with garden leaf salad and crisps

Swinton BLT (GfO) £18

Smoked Streaky Bacon, Heritage Tomato,  
Baby Gem Lettuce, Mayonnaise

Roasted Sirloin of Beef (GfO) £18  
Horseradish Cream (Served Medium Rare)

Free-Range Egg Mayonnaise (GfO) £14  
Black Truffle

## DESSERTS AND PUDDINGS

Four Swinton Estate 70% Valrhona Chocolate  
and Hazelnut Macarons (Gf) £12

Frozen White Chocolate (Gf) £14  
Seasonal Fruit

Selection of Ice Cream £3.50 per scoop

## CHEESE

Cheeseboard by Cryer and Stott Cheesemongers (GfO)  
Choice of Seasonal Cheese, Quince Jelly,  
Grapes, Soda Bread, Seeded Crackers

Three Cheeses - £15

Please ask for today's cheeses.

### 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 Df- Dairy Free