

Samuel's

HOUSE COCKTAILS (WINE LIST OVERLEAF)

Bax French 75 (Alcohol Free) £9
Lemon Verbena, Soda

Kir Royale £16
Cassis, Pommery Brut

Swinton Estate Bloody Mary £15
Vodka, Tomato Juice, Celery

STARTERS

Lindisfarne Oysters with Shallot Vinaigrette, Tabasco and Lemon £3 each

Masham Pig, Slow Reared Saddleback Salami £1.50 per slice

Estate Pork and Parsley Terrine (GFO) £15
Wholegrain Mustard,
Cornichons, Soda Bread

Shetland Scallop (GF) £18
Cauliflower and Nori Purée,
Pancetta Vinaigrette, Apple

Local Beef Tartare (GFO) £16
Smoked Cod's Roe, Pickled Shimeji,
Garden Herbs, Toasted Buckwheat

East Coast Mackerel (GF) £14
Fennel Salad, Buttermilk Dressing,
Dill Pollen

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

Warm Sourdough, Whipped Chicken Fat Butter, Herb Butter, Black Olive Tapenade (GFO / VgO) £8

SOUPS, SOUFFLES AND SALADS

Potato and Watercress Velouté (Vg) £10
Potato Crisp, Chive

Twice-Baked Cheese Soufflé £16
Parmesan Velouté,
Black Truffle

Burrata (V / VgO) £13
Charred Peas, Roasted Hazelnut Pesto

Walled Garden Tomatoes (V / VgO) £11
Pine Nuts, Gordal Olives, Pickled
Shallot, Moscatel Vinaigrette

MAIN COURSES

GARDEN

Summer Risotto (VO / VgO) £22
Fine Garden Herbs, Lemon,
Aged Parmesan

Wild Mushroom, Spinach & Potato Pie (V) £26
St. Andrews Cheddar Crust,
Truffled Cheese Sauce

FARM AND FIELD

Waterford Farm Sirloin of Beef (GF) £42
Celeriac Purée, Turnip, Variegated Kale

Estate Pork Fillet (GF) £38
Cider Glazed Cheek, Apple and Saffron Relish,
Pomme Purée, Oregano Dressing

Yorkshire Chicken Pot-au-Feu (GF) £36
Hen of the Wood, Rosti, Smoked Garlic Velouté,
Peas, Broad Beans

SEA

Halibut (GF / VO) £38
BBQ Chicory, Salsa Verde,
Chicken Butter Sauce

Stone Bass (GF) £32
Braised Fennel, Mussel and Clam Chowder,
Sea Herbs

FROM THE GRILL

26oz Côte de Boeuf - for two to share £85
Béarnaise, Watercress and a Choice of Two Sides

8oz Sirloin Steak (GF) £42
Béarnaise, Triple Cooked Chips, Watercress

Whole Grilled Fish of the Day (GF) £m/p
Lemon and Caper Butter, Bitter Leaf Salad, Garden Pickles

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

SIDES AND ACCOMPANIMENTS

Buttered Garden Kale (GFO / VO)

Peas à la Française (GF)

Tomato and Shallot (GF / VgO)

Roast Heritage Carrots (GF / VgO)
Garlic Honey

Garden Leaves (GF / Vg)
With Vinaigrette

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

Potatoes | Triple Cooked Chips (V) Buttered Heritage Potatoes (V / VgO) Fries (Vg) Pommes Purée (V)
All £6

DESSERTS, PUDDINGS AND CHEESE

Warm Chocolate Tart (V) £12
Crème Fraîche, Candied Walnut, Burnt Orange Purée

Sticky Toffee Pudding (V) £11
Butterscotch Sauce, Vanilla Ice Cream

Today's Cheeses (GFO / VO)
A selection of cheese from Yorkshire and the
surrounding area, served with Quince, Frozen Grapes,
Lavosh Cracker and Oat Cakes

Samuel's Rum Baba (V) £14
Vanilla Mascarpone, Infused Honey, Bee Pollen

Frozen Garden Berries (GFO) £12
Elderflower Syrup, Clotted Cream Mousse,
Sable Biscuit

Please ask to see today's trolley

Baron Bigod Cheesecake (V) £14
Caramelised White Chocolate, Strawberries

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

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

Fig Leaf Crème Brûlée (V / GF) £11
Roasted Figs

AFTER-DINNER DRINKS

Espresso Martini £15
Double Espresso, Kahlua, Vodka

Swinton Negroni £15
Gin, Vermouth, Campari

Irish Coffee £12
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

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.

Torri Cantine

In line with our pursuit to become carbon-neutral by 2030, we have proudly partnered with Torri Cantine. Founded in 1966 in the Teramo Hills of Abruzzo, Italy, Torri Cantine proudly champions organic agriculture, with all wines certified as "BIO". We have asked these wines to be provided as "boxed", helping reduce packaging and wastage of empty glass bottles.

CHAMPAGNE AND SPARKLING

Bin		125ml	Bottle
002	Champagne Pommery Brut Apanage	£16	£90
015	Champagne Pommery Brut Rose Royal	£18	£95
022	Louis Pommery English Sparkling	£12	£60
025	Champagne Pommery Grand Cru 2009	£20	£110
017	Laurent Perrier Rose, Ay, France. NV	-	£135
012	Krug Grand Cuvee, Brut, Reims. 165e	-	£500

WHITE WINE

Bin		175ml	250ml	50cl	70cl	Bottle
-	Torri Cantine, Pecorino, Italy	£9	-	£20	£30	-
-	Torri Cantine, Passerina, Italy	£9	-	£20	£30	-
102	Fondo Antico, 'Parlante', Grillo, Sicily, Italy	£10	£15	£29	-	£40
103	Heketara Sauvignon Blanc, Marlborough, 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	-	-	-	-	£52
109	Herdade do Rocim, 'Amphora', Alentejo, Portugal	-	-	-	-	£60
110	Neiss Schlossberg, Chardonnay, Pfalz, Germany	-	-	-	-	£75
111	Campo alle Comete, 'Albablu', Vermentino, Toscana, Italy	-	-	-	-	£65
112	Terres Secrètes, 'Les Préludes' Saint-Véran, 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	£14.5	£19	£38	£57
019	Chateau La Gordone, Verite Du Terroir	£11	£14.5	£29	£44
021	Domaine Gordone, Les Gravieres	£10	£13	£26	£38

Our Estate-to-Plate Ethos

We're proud to showcase a seasonal estate-to-plate ethos throughout our menus at Samuel's Restaurant. 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.

RED WINE

Bin		175ml	250ml	50cl	70cl	Bottle
-	Torri Cantine, Primitivo, Italy	£9	-	£20	£30	-
-	Torri Cantine, Merlot, Italy	£9	-	£20	£30	-
301	Palacio de Otoño, Rioja Crianza, Spain	£10	£15	£29	-	£40
302	Villa Di Mare, Rosso, Sicily, Italy	£10	£15	£29	-	£40
303	Binz & Bratt, Pinot Noir, Cabernet Sauvignon, Germany	-	-	-	-	£50
304	Casarena, Malbec, Mendoza, Argentina	£13	£18	£35	-	£52
305	Chateau Grand Francois, Petit Francois, 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	-	-	-	-	£60
308	Finca la Estacada, Udes, Spain	-	-	-	-	£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', Syrah, Israel	-	-	-	-	£90

SOMMELIER'S SELECTION

Rare, unique and limited-edition wines sourced by the Swinton Estate sommelier, Daniel Jonberger.

Bin	White Wine	Bottle
500	Token, Ribolla Gialla, Italy	£85
501	Domaine Gardiers, 'Clos de Vignes' Roussillon, France	£80
502	Yves Cuilleron, Les Rousses, Crozes-Hermitage, France	£80

Bin	Red Wine	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		100cl	Bottle
600	Graham's 10-Year-Old Tawny Port	£14	-
601	Graham's LBV Port	£14	-
610	Chateau Petit Vedrines, Sauternes	£16	£75
611	Tokaji Aszu, 5 Puttonyos, Tokajbor-Bene, Hungary	£25	£115

Please note: All wines are available as 125ml measures

There's More...

Please ask a member of our team to see our full wine and drinks lists.

Struan Macintyre - Head Chef

SAMUEL'S RESTAURANT



SWINTON ESTATE