

DINING ON THE SWINTON ESTATE

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



FESTIVE AFTERNOON TEA

Served daily

SWINTON ESTATE

Menu

FESTIVE AFTERNOON TEA

Including a tea of your choice from our selection

Sandwiches

Roast Yorkshire Turkey Breast, Cranberry Chutney (GFO)

Free Range Egg Mayo, Garden Cress (GFO)

Cheese Savoury, Shallot and Chive (GFO)

Cucumber and Truffle Cream Cheese (GFO)

Savoury

Chestnut and Apricot Sausage Roll (GFO)
Sage and Caraway

Trout Rilette Vol-au-Vent (GFO)
Dill, Trout Roe, Crème Fraîche

Sweet

Homemade Scone (GFO / V)
Plain, Cranberry

Mont Blanc (GFO / V)
Meringue, Candied Hazelnut, Feuilletine

Mint Chocolate 'After Eight' Mousse (GFO)
Dark Chocolate Sable

Ginger and Orange Cake (Gf / V)
Candied Ginger, Whisky Cream

Afternoon Tea £45

Champagne Afternoon Tea £59

Children's Afternoon Tea £22.50

YORKSHIRE TEA

Tea served with warm homemade scones, clotted cream, Wensleydale cheese, fruitcake and grapes (GFO)
£12pp

CREAM TEA

Tea served with warm homemade scones, clotted cream and strawberry jam (GFO)
£9.50pp

TRADITIONAL WENSLEYDALE TEA

Tea served with Wensleydale cheese, fruitcake and grapes
£8.50pp

Tea Selection

LOOSE-LEAF

Quintessentially English Breakfast

A loose blend of Taylors of Harrogate Yorkshire Gold Blend

Earl Grey

Vibrant and punchy, bursting with bergamot and generously citrusy

Blackberry and Raspberry

Fresh and fruity

Lemon and Ginger

A fiery ginger lemon

Peppermint

Immensely refreshing, intense and energetic

Green

Grassy, sweet and nutty

WELLNESS

Digestive Diva

Egyptian camomile and peppermint leaves

Ultimate Detox

Green tea, green mate, gynostemma leaves, strawberry and papaya pieces

Body Tonic

Rosehip, anise, nettle, liquorice, cardamom, rooibos, clove, calendula and safflower

Mind Restore

Chamomile, rooibos, lemon balm, lemon verbena linden flowers, anise, cinnamon, oat straw, hops, passion flower and orange peel

Coffee also available upon request - please ask a member of the team

Allergies and Dietary Requirements

Speak to a member of staff before ordering if you have any allergies or dietary requirements. A vegetarian menu is available upon request.

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 | Gf - Gluten Free GfO - Optional Gluten Free