



## SWINTON ESTATE

### Menu | The Terrace Restaurant and Bar

#### Snacks

Baked Sourdough, Whipped Miso and Brown Butter (GfO / VgO)	6.5
Gordal Olives (Gf)	4.5
Kelp Seaweed and Vinegar Popcorn (Gf / Vg)	4.5
Mission Spiced Pig Tails, Jalapeño Salsa (Gf)	6

#### Small Plates

For the complete sharing experience, we recommend **six** small plates between **two** people. For the more traditional dining experience, **one** small plate per person would suffice as a **starter**, followed by the **feasting main course to share**. Please note that dishes are served as-and-when they're ready.

#### Garden and Field

Caramelised Onion and Miso Custard, BBQ Alliums, Onion and Madeira Broth (Gf / V)	14
Hand Rolled Saffron Linguine, Mushroom and Oregano Ragout, Confit and BBQ Shiitakes, Cep Mushroom Foam (Vg)	14
Fresh Lightly Smoked Ricotta, Walled Garden Beetroots, Preserved Garden Blackcurrants, Puffed Grains (GfO / VgO)	12
Daily Fresh Salad Bar Selection, Preserved Garden Dressings (GfO / VgO)	7.5

#### From the Land

Moroccan BBQ Rump of Lamb, Kansas Beans, Chickpea Salsa, Harissa Emulsion (Gf)	16.5
Corn Fed Chicken Pie, Chicken Fat Pastry, Dauphinoise Purée, Pickled and Barbecued Hen of the Woods	15
Estate Belly Pork, Lardo, Pork Fat Fried Hen's Egg, Roasted Pineapple, Celeriac, Pork Crackling (Gf)	15
Elingstring Farm Cured Meats, Tempura Gherkins, Roasted Garden Carrot Hummus	12.5

#### From the Sea

Oak Smoked Haddock and Wholegrain Mustard Arancini, Wild Garlic Emulsion, Pickled Walnut Ketchup (GfO)	12
Torched Mackerel, Beetroot Relish, Lancashire Rarebit, Honey Brioche, Salsa Verde (GfO)	14
Tandoori Skrei Cod, Estate Ox Cheek Chilli, Butternut Squash, Feta, Coriander and Pomegranate, Bombay Crumble (Gf)	16.5
Toasted White Crab Meat Muffin, Brown Crab Butter, Garden Radish, Bouillabaisse Sauce (GfO)	17

#### Feasting for Two

(Served from 5:30pm)

"All the Duck" (GfO)	65
Sweet and Sour Glazed Breast, Crispy Duck Leg Shui Szu Broth with Udon Noodles, Sichuan Pepper-Spiced Crispy Duck Necks, Jospur BBQ Five Spice Duck Hearts, Egg Fried Rice, Estate Mushroom and Vegetable Spring Rolls with XO Sauce	
Estate Pork (GfO)	60
Jospur Grilled Tomahawk Pork Chop, Wild Garlic Butter, Pork Jowl and Whole Grain Mustard Pithivier, Maple Glazed Belly, Crispy Tails, Pommes Mouseline, Hispi Kraut, Calvados Sauce	
Slow Cooked and Roasted Whole Cauliflower (GfO / VgO / V)	50
Café De Paris, Lentil and Coriander Dahl, Sweet Potato Bhajis with Black Garlic Ketchup, Soy and Estate Honey Glazed BBQ Pak Choi, Saag-aloo Potatoes, Lime Yoghurt and Garlic Flatbread	

#### Sides

Duck Fat Roast Potatoes with Truffle and Parmesan Emulsion (Gf)	6.5
Walled Garden Purple Sprouting Broccoli with Peanut Satay Sauce (Gf / Vg)	6.5
BBQ Hispi Kraut, Shabu Sauce, Pomegranate (Gf / Vg)	6.5
Heritage Chantenay Carrots, Toasted Fennel Seeds, Carrot Caramel (Gf / VgO)	6.5
Salt and Pepper Fries, Sriracha Emulsion, Spring Onion and Sesame (Gf / Vg)	6.5

Allergies and Dietary Requirements | Please speak to a member of the team about allergies and dietary requirements. We cannot guarantee the absence of allergens in our food.

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