



SWINTON ESTATE

Brunch Menu | The Terrace Restaurant and Bar

From 10.00am until 3.00pm

Savoury

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| Estate Full English , Maple Glazed Confit Pork Belly, Beef Bratwurst, Pork Fat Fried Hens Egg, Crispy Beef Brisket Hash, Beef Fat Confit Tomato, Portobello Mushroom, Kansas Beans, Roasted Pineapple Ketchup (GF) | 22.5 |
| Hill Top Farm Caramelised Onion Burger , Estate Smoked Bacon, American Cheese, Bearnaise Sauce, Garden Pickles, Gem Lettuce, Toasted Brioche, Truffle and Parmesan Fries (GfO) | 24 |
| Estate Beef Bratwurst , Coconut Curry Sauce, Choucroute Cabbage, Crispy Fried Onions, Wild Garlic Emulsion (Or Swap With Homemade Vegan Bratwurst) (VgO) | 17 |
| Black Sheep Beer Battered Cod Loin , Salt and Vinegar Chunky Chips, Lentil Dahl, Tartare Sauce, Lime (GfO) | 23 |
| Crushed Avocado , Wilted Garden Kale, "Scrambled Tofu" Salsa Verde, Homemade Toasted English Muffin (Vg GfO) | 16 |
| Caesar Salad , Cos Lettuce, Caesar Dressing, Pickled Garden Cabbage and Estate Mushrooms, Brioche Croutons, Parmesan (V GfO) (Add Buttermilk Fried Chicken for £6 - Gf) | 10.5 |
| Toasted Seeded Bagel , Grilled Halloumi, Estate Tomato Chutney, Roasted Carrot Houmous (GfO VgO) (Add Skin On Fries with Either Truffle and Parmesan Emulsion OR Salt and Pepper Seasoning, Roasted Peppers and Siracha for £6.5 - Gf VgO) | 10 |

Eggs

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| Brown Butter Poached Eggs , Mint and Lime Yoghurt, Estate Wild Mushrooms (V) | 16 |
| Shakshuka , Braised Tomatoes, Caramelized Onions, Peppers and Spices then Baked with Hens Eggs, Served with Toasted Rosemary and Garlic Focaccia (GfO VgO) | 15 |
| Omelette Arnold Bennet , Smoked Haddock, Glazed Mustard and Gruyere Cheese Sauce (Gf) | 18 |

Something Lighter

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| Exotic Fruit Salad , Mango and Passion Fruit Jelly, Calamansi Foam (Gf Vg) | 9.5 |
| Barbecued Watermelon , Feta, Pickled Walnut, Basil (Gf / VgO) | 8.5 |
| Overnight Oats , Garden Berry Compote and Fresh Berries, Estate Honey (Gf Vg) | 8 |
| Granola Sundae , Walled Garden Raspberry's, Whipped Vanilla and Mascarpone, Toasted Granola (Gf V) | 8.5 |

Artisan Breads and Pastries

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| Baked Sourdough For Two , Whipped Brown Butter and Miso (GfO VgO) | 6.5 |
| Baked Stuffed Croissant , "Banoffee" Vanilla Crème Patisserie, Caramelized Banana, Salted Caramel Sauce (V) | 9.5 |
| Selection of Freshly Baked Pastries , Seasonal Walled Garden Jam, Butter (V) | 4.5 |

Drinks

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| Tea and Coffee Selection | 4.5 |
| Freshly Squeezed Orange or Apple Juice | 4 |
| Water , Cucumber and Mint, Lemon, or Coconut | 2.5 |

If you are a resident staying on a bed and breakfast rate, you receive a £25 allocation (per person) towards your brunch when ordered as your breakfast before 12.00pm.

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