

Menu | The Terrace Restaurant & Bar

Snacks

Warm Seeded Sourdough, Whipped Garlic Butter (GFO)	8
Rosemary Roasted Almond, Peanut & Cashew Nuts (GFO)	7
Gordal Olives (GFO)	6
Selection of Cured Meats & Cheese, Cornichons, Tomato Chutney, Olives, Pickled Onions (GFO)	14.5
Perfect for sharing - Daily Fresh Salad Bar Selection (GFO) (Upgrade to a large bowl for an additional £7)	9

Small Plates

Fried Chicken, Chilli, Blue Cheese Dressing (GfO)	16.5
Walled Garden Soup of the Day, Warm Crusty Bread (GFO / V)	12.5
Heritage Tomato & Burrata Salad (GfO)	14.5
Roasted Hispi Cabbage, Fresh Chilli, Garlic & Chive Sauce (GFO)	14.5
Kale Caesar Salad, Anchovy, Croutons	15
Estate Smoked Trout Arancini, Tomato Salsa (GFO)	16
Grilled Tiger Prawns, Parsley, Garlic, Chilli, Toasted Sourdough (GFO)	20

Classics

Venison Burger, Braised Haunch, Truffle Mayonnaise, Smoked Cheddar, Toasted Brioche Bun, Sliced Heritage Tomato, Skin on Fries (GFO)	28
Beer-battered Haddock, Salt & Vinegar Chunky Chips, Mushy Peas, Tartare Sauce (GFO)	28
Swinton Estate Cottage Pie, Beef Cheek, Crispy Onions (GfO)	28
Black Truffle Risotto, Asparagus, Spinach (GFO / VgO)	28
850g Signature Salt-aged T-bone from Waterford Farm, Café de Paris Butter	89

Sides

Salt & Vinegar Chunky Chips (GFO / Vg)	7.5
Skin-on Koffman Fries, Dijonnaise & Chive Sauce (Gf / VgO)	7.5
Walled Garden Salad, Mustard Vinaigrette (GFO / Vg)	6

Swinton Estate is proud to be carbon neutral, our ambition is to further reduce our footprint by 30% by 2040.

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