

THE TERRACE

RESTAURANT & BAR

DAY MENU

WELCOME TO THE TERRACE RESTAURANT AND BAR. OUR MENU CONCEPT OFFERS A STUNNING COLLECTION OF SMALL PLATES THAT ARE DESIGNED FOR SHARING. WE COMBINE THE BEST OF SWINTON ESTATE PRODUCE WITH GLOBALLY INSPIRED FLAVOURS TO PROVIDE A TRULY UNIQUE TASTING EXPERIENCE.

PLEASE SPEAK TO A MEMBER OF STAFF IF YOU HAVE ANY QUESTIONS REGARDING THE MENU OR ALLERGIES THAT NEED TO BE NOTED.

SMALL PLATES 12PM - 2:30PM

Chestnut Panna Cotta, Apple, Chervil 3

Aubergine from the Josper, Toasted Pistachio,
Tomato, Crème Fraîche, Lemon 6.5

Mushroom & Smoked Garlic Arancini, Tarragon Mayo 6

Teriyaki Glazed Carrot, Goat's Curd, Parsley Crumb 5.5

Deep Fried Garden Potato Cakes, Saffron Aioli,
Lime, Chilli, Coriander 6.5

Chargrilled Rainbow Trout, Chilled Watercress
Velouté, Pickled Samphire, Lemon Oil 8

Torched Mackerel, Baked Garden Artichoke, Oyster Mayo 8.5

'KFP' (Kentucky Fried Pheasant), Octo Vinaigrette,
Spring Onion Mayo 11

Braised Venison Haunch, Creamed Cheddar Mash,
Garden Kale, Ginger Crumb 13

Orange Glazed Mallard Breast, Duck Spring Rolls,
Duck Dip, Pickled Pear 13

SALADS 12PM - 9:30PM

*Our salads use fresh ingredients from the walled garden,
and are all served with flatbread.*

Chickpea Hummus

Sweet Potato, Goat's Cheese, Pickled Chilli
Spiced Cous Cous, Garden Raisins, Sour Cream

All salads 6.5 | Main course salad 14

BAR SNACKS 12PM - 9:30PM

Hand Cut Chips 5

Olives in a Herb Marinade 3

Jospered Flat Bread with Baba Ganoush 5

Root Vegetable Crisps 3

Soy Baked Pumpkin Seeds 2

Candied Sesame Walnuts 2

FROM THE JOSPER 12PM - 2:30PM

8oz Sirloin 28

8oz Rib Eye 33

Served with hand cut chips, tomato, mushroom and salad.

+ Whipped blue cheese and apple 3.5

+ Peppercorn sauce 3.5

Chargrilled Venison Burger

Brioche Bun, Montgomery Cheddar, Skinny Fries,
House Salad 16

Stone Bass

Baked Pink Fir Potato, Garden Greens, Capers Dressing 16

Moroccan Roasted Chickpeas

Chive Yoghurt, Red Peppers, Lime 16

SOUP & BOARDS 12PM - 6PM

Roasted Celeriac Soup

Blue Cheese & Walnut Dressing 8

Charcuterie Board

Pickles, Breads, Olives 12

Cheeseboard

Selection of Local Cheeses, Crackers, Chutneys 9

DESSERTS 12PM - 2:30PM

Baked Garden Apple Tarte Tatin, Burnt Butter,
Apple and Rosemary Ice Cream 7

Dark Chocolate Torte, Yoghurt Sorbet, Olive Oil, Balsamic 7

Warm Ginger Bread, Crème Fraîche, Apricot Sorbet 7

CAKES AND PASTRIES 12PM - 6PM

Fruit, Cheese or Plain Scone 5.5
with jam, cream or butter

Cutting Cake 2.5

Selection of Sandwiches 7