



# RUTH HANSON'S

## A LA CARTE MENU

### Estate to Plate

Swinton Estate is proud to utilise the 'Estate to Plate' ethos in all its kitchens. Within the Parkland lies the four-acre Walled Garden (the largest hotel kitchen garden in the UK), that grows over 60 varieties of fruit, herbs and vegetables. You will often see chefs wandering into the garden to collect ingredients for the day.

Produce that can't be sourced from the Walled Garden is sourced from either the 20,000-acre Swinton Estate or local, Yorkshire suppliers, limiting food miles where possible.

You may notice that an ingredient is used more than once across our menu in different forms. Our chefs are creative and will get the most out of a single ingredient before moving on to the next bounty and allowing the previous to replenish for the next year.

### STARTERS

Citrus Cured Whitby Sea Trout  
Pickled Cucumber, Buttermilk, Dill £14

Chicken Liver Parfait  
Pickled Plum, Gingerbread, Beetroot, Yoghurt £15

Heritage Garden Tomato  
Smoked Cheddar, Sourdough, Black Garlic, Foraged Herbs £18

North East Coast Mackerel  
Saskatoon, Elderflower, Top Lake Bullrush £18

### MAINS

Tarragon Gnocchi  
Garden Courgette, Old Winchester, Pea, Kale, Mint £23

Masham Black Chicken Breast  
BBQ Leeks, Chestnut Mushroom Pie, Madiera Sauce £32

Yorkshire Moors Pidgeon  
Garden Cherry, Chicory, Chard, Roasted Shallot £38

Butter Poached Cod Loin  
Brown Butter, Cauliflower, Salted Grape, Sea Herbs £34

### SIDES

Garden Greens | Potato Terrine | Swinton Caesar  
Savoury Porridge | Dressed Garden Tomatoes | £6



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### DESSERTS

Swinton Mess  
Blackcurrant, Meringue, Sorel, Angelica £13

70% Chocolate Pebble  
Caramel, Orange, Honeycomb £13.50

Swinton Strawberry  
Basil, Goats' Curd, Vanilla £14

Wensleydale Creamery Abotts  
Carrot Cake, Celery, Hazelnut £14

### COFFEES AND DIGESTIFS

Americano | Cappuccino | Latte | Flat White |  
Espresso | Hot Chocolate | £4.50

Espresso Martini £15

Flat White Martini £15

Swinton Negroni £15