

Samuel's

Specials

Half Dozen Lindisfarne Oysters (GF) £24
Shallot Vinegar

Pairs perfectly with a glass of Pommery Brut Apanage £20

HOUSE COCKTAILS (WINE LIST OVERLEAF)

Classic Martini £18
Wet, Dry, Extra Dry or Dirty

Pommery Apanage 1874 Champagne £24
Celebrating 150 years of Pommery

Swinton Estate Bloody Mary £18
Classic or Spicy

STARTERS

Swinton Cured Trout (GF) £21
Cucumber, Buttermilk

Chopped Estate Venison (GF/O) £24
Root Cellar Button Mushroom, Pickled Walnut

Hill Top Farm Terrine (GF/O) £18
Falshaw's Farm Brioche, Pickles

Walled Garden Soup £16

Wensleydale Cheese Soufflé £19
Broad Beans, Rocket

Estate Grown Tomato (GF/Vg/O) £17
Globe Artichoke, Courgette, Goat's Curd

Whitby Brown Crab Wedge Salad (GF/O) £26
Dripping Breadcrumbs, Chilli

MAIN COURSES

Roast Local Guinea Fowl (GF/O) £36
Kale, Bread, Green Sauce

North Sea Fish of the Day £MP

Kirkby Malzeard 8oz Salt-aged Fillet (GF/O) £55
Bone Marrow Sauce

Moorland Beef Skewer (GF/O) £35
Beetroot, Bacon, Fresh Horseradish

Yorkshire Pearl Barley & Walled Garden Vegetables (Vg/O) £32

Today's Sharing Steaks & Chops £MP

Swinton Lamb (GF/O) £40
Garden Peas, Mint, Mashed Potato

SIDES

Creamed Garden Greens (GF/Vg/O) £8

Gardener Joe's Salad (GF/Vg) £8

Theakston's Welsh Rarebit £12

Yorkshire Chips (Vg/O) £8

Mashed Potato £8

PUDDINGS

Heather Honey Parfait (GF/O) £15

Bayleaf Burnt Cream (GF/O) £14

Cheese Plate by Cryer & Stott Cheesemongers (GF/O) £16

Chocolate Marquis & Yorkshire Sea Salt (GF/O) £16

Walled Garden Berry Trifle £15

Summer Swinton Fruit Tart £15

Please ask our team about dessert wine pairings

Our Estate-to-Plate Ethos

We're proud to showcase a seasonal estate-to-plate ethos throughout our Estate restaurants, including Samuel's Restaurant. Just a stone's throw away you'll find our four-acre Walled Garden, home to over 60 varieties of fruit, herbs and vegetables nurtured by Joe Lofthouse MHorT (RHS) MCiHort and our garden team; enjoying the glut of fresh daily harvests during the summer months, whilst turning our hands to preservation for the winter. The parkland is home to our herd of fallow deer, and, during the season, grouse, partridge and pheasant from the bountiful moorland and lowland landscapes surrounding Swinton Park Hotel. We work hand-in-hand with the Estate tenant farmers, who produce our beef and pork products on farms within walking distance of Swinton. If it's not grown, reared or foraged by us, we work closely with a network of small, trusted local suppliers, bringing the very finest Yorkshire ingredients to your plate.



SWINTON ESTATE

Since our game is freshly culled, there is a chance the meat could contain traces of shot. Please note a discretionary service charge will be added to your bill, this is shared between all staff.

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