

Samuel's

A PERITIFS

Complimentary Still & Sparkling Water

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

TO BEGIN

North Sea Oyster £5 each
Merlot Vinegar Shallot, Tabasco, Lemon

Exmoor Oscietra Caviar 20g (V / GF) £85
Chive Crème Fraîche, Potato Crisps

Freshly Baked Sourdough (GfO) £7
Local Yorkshire Butter

STARTERS

Estate Cured Trout (GF) £16
English Wasabi, Garden Herbs

Walled Garden Butternut Squash Velouté (V) £16
Goats Cheese Tortellini,
Roasted & Pickled Squash

Swinton Grown Jerusalem Artichoke (GF / VG) £16
Chickpea, Pickled Baby Garden Vegetables

Hand Dived Scottish Scallop (GF) £22
Cauliflower, Black Truffle

Estate Game Terrine (GfO) £18
Toasted Sourdough, Fig & Port

MAIN COURSES

GARDEN

Saffron and Black Truffle Risotto (VO / VgO / GF) £32
Walled Garden Baby Vegetables

Wild Mushroom and
Pumpkin Wellington (VgO) £32
Estate Roasted Beetroot

FARM AND FIELD

Kirkby Malzeard 8oz Salt Aged Fillet (GF) £55
Glazed Onion, Peppercorn Sauce,
Chimichurri or Bone Marrow Butter

Swinton Estate Venison (GF) £45
Celeriac, Beetroot, Blackberries

SEA

Hazelnut Crusted North Sea Halibut (GF) £38
Crushed Heritage Potatoes, Courgette Sauce

Line Caught Stone Bass (GF) £37
Swinton Estate Seasonal Greens,
Confit Garlic, Lemon

TO SHARE

Kirkby Malzeard 26oz Salt Aged Côte de Boeuf (GF) £98
Glazed Onion, Peppercorn Sauce,
Chimichurri and Marrow Bone Butter

Butter Poached Whole Native Lobster £8 per 100g
Garlic Butter Sauce, Charred Lemon
(Lobsters ranging from 800g to 1kg)

SIDES AND ACCOMPANIMENTS

Garden Leaf Salad (GF / VgO) £6
Vinaigrette, Apple

Seasonal Garden Greens (GF / V / VgO) £7
Grown in the Walled Garden

Tender Stem Broccoli (GF / VgO / V) £7
Toasted Almond Butter

Skin on Fries (V / GF) £7

Buttered Heritage Potatoes (V / VgO / GF) £7
Garden Herbs

Beef Fat Chips (VO / GF) £9
Dijonnaise

DESSERTS, PUDDINGS AND CHEESE

Sticky Toffee Pudding Soufflé (GF) £16
Vanilla Ice Cream
Please allow 15 minutes

Madagascan Vanilla Crème Brûlée (GfO) £14
Sugared Shortbread

Cheeseboard by Cryer and Stott Cheesemongers (GfO)
Choice of Seasonal Cheeses, Quince Jelly, Grapes,
Soda Bread, Seeded Crackers

Frozen White Chocolate (GF) £14
Seasonal Fruit

Caramelized Orchard Apple (V) £14
Sable Breton, Cinnamon & Apple Consommé

Three cheeses - £15
Five cheese - £20
Seven cheeses - £26

Four Swinton Estate Macarons (GF) £12
70% Valrhona Chocolate & Hazelnut

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 Dame Susan Cunliffe-Lister 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

Wine List

Champagne Pommery

Our House Pour at the Swinton Estate, Champagne Pommery is the proud holder of 'Sustainable Viticulture in Champagne' and 'High Environmental Value' since 2014; an unrivalled double honour reflected in its outstanding delicacy and liveliness on the palate, with natural elegance and finesse exhibited in every bottle.

Torri Cantine

In line with our pursuit to become carbon-neutral by 2030, we have proudly partnered with Torri Cantine. Founded in 1966 in the Teramo Hills of Abruzzo, Italy, Torri Cantine proudly champions organic agriculture, with all wines certified as "BIO". We have asked these wines to be provided as "boxed", helping reduce packaging and wastage of empty glass bottles.

CHAMPAGNE AND SPARKLING

Bin		125ml	Bottle
00	Pommery Cuvee 150, France	-	£280
01	Pommery Brut Apanage, France	£20	£95
02	Pommery Apanage 1874, France	£22	£110
03	Pommery Apanage Rose, France	£24	£125
04	Pommery Grand Cru, France	-	£120
05	Louis Pommery, England	£16	£70
06	Prosecco, Terre di Sant' Alberto, Italy	£10	£50
07	Cremant de Bourgogne, Maison Jaffelin, Burgundy, France	-	£65
08	Pol Roger Brut Reserve, France	-	£115
09	Laurent Perrier Rose, France	-	£155
10	Pol Roger Sir Winston Churchill, France	-	£370

WHITE WINE

Bin		125ml	175ml	50cl
11	Pecorino, Torri Cantine, Italy	£8	£11	£30
12	Passerina, Torri Cantine, Italy	£8	£11	£30
Bin				
14	Rioja Blanco, Conde Valdemar, Spain	£10	£13	£40
15	Picpoul de Pinet St Clair, Luvignac, France	-	-	£44
16	Chardonnay, Moulin de Gassac, Languedoc, France	£12	£15	£47
17	Sauvignon Blanc 'Touraine', Chateau de Quincay, Loire, France	£14	£17	£50
18	Riesling, Neiss, Germany	-	-	£52
19	Gavi di Gavi, Giordano Lombardo, Piemonte, Italy	-	-	£55
20	Albarino Sobre Lias, Casal Caeiro, Rias Biax, Spain	-	-	£57
21	Gewurztraminer, Caves de Turkmein, Alsace, France	-	-	£60
22	Sauvignon Blanc, Mahi, Marlborough, New Zealand	-	-	£65
23	Chardonnay, Wente, California, USA	-	-	£68
24	Bacchus, Gifford's Hall, Suffolk, England	-	-	£70
25	Gruner Veltliner, 'AM BERG', Domaine Bernhard Ott, Wagram, Austria	-	-	£70
26	Pinot Gris, Riverby Estate, Marlborough, New Zealand	-	-	£75
27	Sancerre, Domaine Bonnard, Loire, France	-	-	£85
28	Viognier, Yves Cuilleron, France	-	-	£95
29	Chablis 1er Cru Montmains, Brocard, France	-	-	£110
30	Pouilly-Fume, Chateau de Tracy, Loire, France	-	-	£115
31	Meursault 'En Luraule', Joseph Drouhin, Burgundy, France	-	-	£155

SOMMELIER SELECTION

White		125ml	Bottle
Riesling, Wente, California, USA		£20	£100
Chardonnay, Single Vineyard, Mahi, Marlborough, New Zealand		£22	£110
Pinot Gris, Burrowing Owl, British Columbia, Canada		£24	£120
Red			
Pinot Nero, Muri Gries, Alto Adige, Italy		£20	£100
Barolo 'Poiana', Cascina Radice, Piedmont, Italy		£22	£110
Cabernet Sauvignon, Mosi X Harry Hartman, Stellenbosch, South Africa		£24	£120

Dec 25



SWINTON ESTATE