

## FOOD @SwinfenHall

The *Swinfen Estate* is an a la carte menu offering a less formal selection of dishes as an alternative to the Four Seasons and our Tasting Menus.

If you would prefer something lighter, then we also offer a selection of sandwiches and a fabulous charcuterie board on our *Light Bites* menu.

For those who have a sweet tooth, why not settle for afternoon tea. Choose from Cream Tea with freshly-baked buttermilk scones, jam, clotted cream and home-made biscuits or treat yourself to the Swinfen High Tea – a banquet in itself and even better with a chilled flute of Taittinger Champagne.

### ALLERGIES AND DIETARY REQUESTS

All of our dishes are cooked fresh to order. Our food is prepared in an environment where nuts and shellfish are present. Please advise us if you have any specific allergies or concerns. We also have a separate menu available which offers more detailed information on any allergens in our dishes.

### MAILING LIST @SwinfenHall

If you would like to join our mailing list to hear about special events and offers, please leave your email address with Reception.

You can also follow us on Twitter – our twitter address is all across the menus!



# THE SWINFEN ESTATE

Available every day for Lunch and Dinner

## TO START...

<b>Soup of the Day</b> Home-made bread	£6
<b>Chicken Liver Parfait</b> Red onion chutney, brioche	£8
<b>Ham Hock Terrine</b> Piccalilli, sourdough	£8
<b>Fried Whitebait</b> Aioli, burnt lemon wedge	£8
<b>Swinfen Hall Walled Garden Salad</b>	£7

## TO FOLLOW...

<b>Beer-Battered Fish and Chips</b> Mushy peas	£16
<b>Terrace Bacon and Cheese Burger</b> House pickles, tomato fondue, Mayonnaise	£16
<b>8oz Sirloin Steak</b> Fries, roast vine tomatoes, mushroom	£25
<b>Seasonal Risotto or Gnocchi</b>	£14
<b>Swinfen Superfood Salad</b> Quinoa, couscous along with produce from our gardens	£14
<b>The Land Special</b>	£19

## SOMETHING ON THE SIDE...£3

<b>Smoked Potato Mash</b>	<b>Walled Garden Salad</b>
<b>Swinfen Estate Veg</b>	<b>Fries</b>

## TO FINISH...

<b>Chocolate and Almond Brownie</b> Vanilla ice cream	£7
<b>Apple Tart Financier</b> Salted caramel ice cream	£7
<b>Profiteroles</b> Malted foam, pineapple	£6
<b>British Cheeses</b> Quince, chutney, biscuits	£14
<b>Ice Cream and Sorbet Selection</b>	£6



## LIGHT BITES @SwinfenHall

Served from 12 noon – 10pm every day

<b>Ham Hock</b> Fried hen's egg	<b>£8</b>
<b>Cheddar Cheese (V)</b> Apple and grape chutney	<b>£8</b>
<b>Smoked Salmon</b> Cucumber, crème fraiche	<b>£8</b>
<b>Avocado (V)</b> Cream cheese, spiced tomato chutney	<b>£7</b>
<b>Charcuterie Board</b> Assorted cold meats, paté, pickles, served with our home-made sour dough	<b>£14</b>

**Our sandwiches are served with your choice of white or brown bloomer,  
vegetable crisps and salad**

## AFTERNOON TEA @SwinfenHall

Served Monday - Friday 3pm – 5pm / from 4pm on Saturday and Sunday

### THE SWINFEN CREAM TEA £9.50

Buttermilk scone, jam, clotted cream and home-made biscuits. Served with our selection of loose leaf teas or a cafetière of freshly ground coffee

### THE SWINFEN HIGH TEA £25

Selection of sandwiches or savouries, freshly baked buttermilk scone, jam, clotted cream, home-made cakes and desserts. Served with our selection of loose leaf teas or a cafetière of freshly ground coffee

### THE TAITTINGER TEA £35

Our Swinfen High Tea, accompanied with a chilled flute of Taittinger Brut Reserve NV

### THE TAITTINGER ROSÉ TEA £37.50

Our Swinfen High Tea, accompanied with a chilled flute of Taittinger Prestige Rosé NV



# COFFEES, TEAS AND INFUSIONS @SwinfenHall

£4.95 with home-made biscuits / £6.95 with home-made cake

## BLACK TEAS

### English Breakfast Tea

Full bodied, smooth and delightful! Blended from Assam and Sumatra, this tea is a classical favourite

### Earl Grey Blue Flavour

A harmonious interaction of China-Ceylon black tea, bergamot and blue mallow blossoms

### Darjeeling

A fully aromatic tea with added spice and sweetness

## HERBAL TEAS

### White Monkey

A delicate green tea infusion with a nuance of honey

### Peppermint

Refreshing menthol like flavour, providing a wonderfully calming and uplifting infusion

### Camomile

A mild caffeine free tea made by naturally sweet blossom

### Strawberry Shortcake

A fruity combination of a perfect tangy strawberry and a creamy melting cake!

### Grandma's Garden

An aromatic fruit tea blend used with all the hedgerow fruits you can think of!

## COFFEE

### House Blend

A blend of 3 origins, Brazil, Colombian and Sumatra. It offers chocolate and sweet caramel flavours with a hint of fruit acidity

### Pichanaki – Decaf

This Peruvian coffee has flavours of cocoa nib, marzipan and dark chocolate  
In addition to the above we can also make cappuccinos, espressos, lattes, flat whites, americanos and hot chocolates.

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## FOOD PHILOSOPHY @SwinfenHall

Seasonality and quality are very important to us here at Swinfen Hall. We also love the potential our wonderful grounds offer. Bruce – our Head Chef – is working very hard with Scott, in the gardens. He has built all of his menus from the *Four Seasons* to the *Swinfen Estate*, from the *Swinfen High Tea* to the *Light Bites*, around the produce we feature here on the estate.

The Swinfen Estate encompasses 100 acres of land incorporating the formal gardens, a private deer park, wild hay meadows and woodland. We also have a very productive walled vegetable garden, along with two Victorian green houses.

Our Deer Park was established back in 2004. Napoleon and Solo were the original two stags who arrived along with 12 young hinds. We now have a flourishing herd of over 80 Sika deer. They graze throughout the year and their diet is supplemented in the winter with hay and silage grown on the estate and root vegetables from our walled garden. To prevent excessive fighting during the rut and to ensure the herd is kept healthy and stress-free, a number of young males are culled each year providing estate-reared venison for the restaurant. Sika deer provide the finest venison that you will ever taste.

In late 2015 a small flock of rare-breed Manx Loaghtan sheep arrived at Swinfen together with a handsome ram named Devil. Scott, our head grounds man, assures us that Devil displays no demon tendencies and has gone about his work in a very meek and orderly fashion. The flock seem very content with their new surroundings and have settled in well. We hope to feature hogget on the menu in due course.

We have our eyes set on acquiring some rare-breed pigs shortly as well.

Keep in touch on social media to see how life will progress on the estate and our menus evolve accordingly.



## PROVENANCE @SwinfenHall

At the Four Seasons Restaurant, we firmly believe in sustainability and supporting local producers. Paired with seasonal offerings from our own grounds and garden, Head Chef Bruce Cheyne and his kitchen brigade work hard to find local food producers and specialist suppliers that share our commitment to quality.

**Swinfen Walled Garden** – A wide selection of fruit and vegetables including Golden and Candied Beetroot, Pink Fir Apple potatoes, Heritage carrots, Leeks, Beetroot, celeriac.

**Swinfen's Victorian Greenhouse** – Tomatoes, peppers, micro herbs

**The Swinfen Estate** – Apples, Pears, Plums, Gooseberries, Wild Garlic, home-reared venison.

**Innes Farm** – Goats Cheese

**Premier Cheese, Oxfordshire** – Fine English cheeses

**M&J Seafood, Dudley** – Fish & shellfish of all kinds

**Wye Valley** - Asparagus

**Sauce Fine Foods, Lichfield** – Fruit & vegetables

**Wellocks** – Fruit and vegetables

**E & P** – Meat; Longhorn Beef, Middle White Pork

**Iron & Fire** – Coffee

**Lichfield Tea Company** – Loose leaf Tea's

**Ritter Courivaud, Leicestershire** – Specialist baking & dry goods

