

BILTMORE BRUNCH

Every Saturday 11:00 - 17:00
2 Courses £32 3 Courses £38

Enjoy 90 minutes of free-flowing Bubbles or Mojitos or Bloody Mary's for £39pp.

EGGS

*Benedict, Florentine, Royale. Toasted English muffin, poached Clarence court eggs, hollandaise
Severn and wye smoked salmon, scrambled egg, toasted sourdough, crème fraîche, chives
Poached eggs & avocado on toast, cherry tomatoes, English radish, watercress
Crispy duck leg, kimchi & fried egg, Asian salad, English muffin*

STARTERS

*Buttermilk pancakes, vanilla cream, berries, maple syrup
Croque monsieur or Madame, house salad
4 Porthilly oysters, shallot vinegar, lemon, Vietnamese dressing
Crispy calamari, lime, Thai dressing, sweet chilli dip
Whipped feta with yuzu kosho, kale, cherry, apple salad and roasted almonds*

MAINS

*Club sandwich, grilled chicken, heritage tomatoes, bacon & fried Clarence court eggs, fries
Beef burger, fontina cheese, smoked bacon, caramelised onions, brioche bun, fries
Buttermilk fried chicken sandwich, iceberg lettuce, Churchill sauce, brioche bun, fries
Jerusalem artichoke risotto, artichoke crisps, aged parmesan
Wood-fired pizza, tomato, rocket, Taleggio, red onion, Parma ham
Wood-fired pizza, tomato, mozzarella, basil
Fish and chips, tartar sauce and crushed peas*

GRILL

*Rib eye (10oz) cooked over charcoal served with green salad, béarnaise sauce, fries (£15 supplement)
Sirloin steak (10oz) cooked over charcoal served with green salad, béarnaise sauce, fries (£18 supplement)*

SIDES

Tender stem broccoli, Green salad. Fries, Fine beans with confit shallot (£6 each)

DESSERTS

*Araguani 72% Valrhona chocolate mousse, blood orange sorbet, chocolate tuile, cocoa nib tuile
Date & Walnut sticky toffee pudding, salted caramel sauce, stem ginger ice cream
Yorkshire rhubarb & Tahitian vanilla crème brûlée
Milk chocolate & orange ice cream sundae, butterscotch sauce, chocolate brownie, crushed, meringue, wafer
Selection of British and European cheeses, apple chutney, crackers
Selection of ice cream and sorbets*

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. A 12.5% discretionary service charge will be added to your bill.