



BILTMORE BRUNCH

Every Saturday and Sunday 11:00 – 17:00

2 Courses £32 3 Courses £38

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
Confit duck leg, kimchi & fried egg, 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
Fennel & orange salad, yogurt dressing, orange vinaigrette, seeds & grains*

MAINS

*Club sandwich, heritage tomatoes, bacon & fried Clarence court eggs, fries
Grilled beef burger, Fontina cheese, tomato relish, onion rings, brioche bun, fries
Buttermilk fried chicken sandwich, iceberg lettuce, Churchill sauce, brioche bun, fries
Sweetcorn & saffron risotto, Scottish girolles, aged parmesan (V)
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)*

SUNDAY SPECIAL

Roast beef sirloin, roast potatoes, Yorkshire puddings, vegetables & gravy (£12 supplement)

SIDES (£6 Each)

Tender stem broccoli, Green salad, Fries, Fine beans with confit shallot

DESSERTS

*Selection of British and European cheeses, crackers and chutney
Knickerbocker glory
Crème brulee, Tahitian vanilla, caramelised apple compote
Cherry & caramelised almond parfait, black cherry compote and sorbet
Vablrona chocolate moelleux, milk ice cream*

*Free Flowing bubbles are available for £25 per person when eating two courses
or more for the duration of your meal.*
