

## 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.*