

BILTMORE BRUNCH

Every Saturday and Sunday 12:30 - 15:00

2 Courses £48 3 Courses £65

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

EGGS

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

STARTERS

*Buttermilk pancakes, vanilla cream, berries, maple syrup (V)
Chickpea fritta, fennel & herb salad, pomegranate, hummus (V)
4 Porthilly oysters, shallot vinegar, lemon, Vietnamese dressing
Pistachio, coriander & yoghurt dip with feta and vegetable salad (V)
Whipped feta with yuzu kosho, kale, cherry, apple salad and roasted almonds (V)*

MAINS

*Club sandwich, 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
Tomato risotto, aged parmesan, black olive essence (V)
Green Thai curry with mussels & coconut, pak choi salad and brown rice
Wood-fired pizza, tomato, mozzarella, basil (V)
Fish and chips, tartar sauce and crushed peas*

GRILL

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

SIDES £6 EACH

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

DESSERTS

*Gariguette strawberry Eton mess, vanilla cream, crushed meringue, strawberry syrup
Caramelised lemon tart, yoghurt sorbet, confit lemon
Araguani 72% Valrhona chocolate mousse, blood orange sorbet, cocoa nib tuille
Vanilla and raspberry ice cream sundae, raspberry sauce, raspberry jelly, meringue, wafer
Selection of British & European cheese, apple chutney, crackers
Selection of ice cream and sorbets*

Adults need around 2,000 kcal a day.

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.