

To Start or Share

Moules Marinieres	£6.50
With wine & cream, served with bread	
Biltmore Prawn Cocktail	£5.95
With Marie rose, avocado & grapefruit	
Tomato & Mozzarella (V)	£4.95
Combining the finest ingredients	
Biltmore Sharing	£8.95
A selection of breads, charcuterie & dips	
Garlic Flat Bread (V)	£3.95
Light & delicious with tomato	
Parfait of Chicken Liver & Black Truffle	£6.95
With toasted bread & red onion marmalade	
Tomato Soup with Goats Cheese (v)	£4.95
Drizzled with basil infused olive oil	
Anti Pasto	£5.95
Proscuitto, copa & salami with pecorino shavings & rocket salad	
Diver Caught Scallops	£8.50/£15.00
With broad bean puree & Yorkshire black pudding	
<i>Chef's Daily Recommendations</i>	
Pan Seared Monkfish	£15.95
Marinated in soy & sesame served with stir fry greens	
Confit du Canard	£13.95
With sweet potato & soured cherry jus	
Thai Seafood Curry	£12.95
King prawns & monkfish in a red curry sauce with coriander & coconut milk & vegetable rice	
Roast Rump of Yorkshire Lamb	£15.95
With crushed potato & mint infused jus	
Beer Battered East Coast Haddock	£10.95
With a pea puree & chunky fries	
Risotto (V)	£12.50
Of butternut squash and Yorkshire blue cheese	
Biltmore Nachos (V)	£8.50
Tortilla chips topped with Biltmore chilli beef, jalapeño cheese sauce, soured cream and guacamole	
Salmon Fish Cakes	£10.95
With buttered spinach, chive & butter sauce	
<i>Biltmore Salads</i>	
Warm Thai Noodle & Prawn	£9.95
Chinese leaf, noodles, watercress, coriander, red pepper & shrimps in lime & peanut dressing	
Greek Salad	£9.95
Mixed leaf salad with tomato, onion, olives & feta cheese	
Yorkshire Salad (V)	£9.50
Lardons of pancetta, crispy croutons, warm sautéed potatoes, Yorkshire cheeses, tomatoes and poached egg & mixed leaf	
Caesar Salad	£7.95
A classic with anchovies, croutons, parmesan and homemade Caesar dressing (add chicken £3.00 extra)	

Side orders

Thin Biltmore Chips, Potato Truffade	£3.00
Mixed Salad Leaves, Daily Vegetables	

Pastas

Linguine Napolitano (V)	£8.95
Chilli, garlic, olives, wilted rocket leaves, parsley & parmesan	
Penne Al Forno (V)	£8.95
Caramelised red onion, tomato, meat balls, prime chicken, cream & mozzarella	
Spiced Garlic Prawns	£9.95
With linguine & tomato sauce	
Smoked Salmon Linguine	£9.95
With cream, wine & parsley	
Homemade Lasagne	£8.50
Layers of fresh egg pasta, gruyere cheese sauce & a red wine bolognaise	
<i>Traditional Italian Style Pizza</i>	
Margarita (V)	£6.95
Tomato and Mozzarella	
Diavola	£9.50
Tomato sauce, chorizo, pepperoni, spiced meat balls, chilli & Mozzarella cheese	
Fiorentina (V)	£8.95
Spinach eggs & mushroom	
Pepperoni	£8.95
Classic Margarita pizza generously covered with hot spiced pepperoni	
Gambaretti	£10.50
Tomato, prawns, Mozzarella, fresh parsley & basil	
New York, New York	£10.50
Pepperoni, salami, proscuitto, Copa, tomato, mozzarella & Olives	
Pizza Creole	£10.50
Tomato, peppers, onions chicken, chorizo, chilli, prawns & mozzarella	
<i>The Biltmore Grill</i>	
The Biltmore Burger	£9.95
Local ground beef burger in a toasted onion bap with our own relish, French Gruyere, local dry cured bacon & salad, complemented with Biltmore thin fries & coleslaw	
Piri-Piri Chicken	£9.95
Escalopes of Chicken supreme in a spicy Portuguese marinade. Served in a toasted onion bap with piri-piri mayonnaise, sweet pepper relish & salad with thin fries	
T- Bone Steak	£19.95
500g Locally farmed beef served with sautéed potatoes, green beans & a mushroom & tomato confit	
Sirloin Steak	280g £16.50 350g £19.95
Locally farmed, served with sautéed potatoes, green beans with a mushroom & tomato confit.	
Extra Mature Yorkshire Rump Steak	£14.95
280g Steak served with frites, salad, mushroom & tomato confit	
Fillet Steak	£22.50
227g Locally reared fillet of beef, served with mustard mash, green beans & pepper sauce	
Biltmore Sauces	£2.80
Shallot & Garlic Butter ** Red Wine & Shallot Jus ** Pepper Sauce	
<i>(V) Vegetarian option available</i>	