

## The Biltmore Vintage Restaurant

### Starters

<i>Soup of the Day ~ With bread</i>	<b>£5.95</b>
<i>Eggs Benedict ~ With lightly toasted muffin, crisp Parma ham, Soft poached eggs &amp; hollandaise sauce (V option available)</i>	<b>£6.95</b>
<i>Moules Marinieres ~ Cooked with shallots, garlic, wine &amp; cream served with bread</i>	<b>£6.95</b>
<i>Peppered Tuna Carpaccio ~ With oriental salad, Lime &amp; chilli dressing</i>	<b>£7.95</b>
<i>Thai Crab Cakes ~ With bang bang sauce</i>	<b>£6.95</b>
<i>Parfait of Chicken Liver infused with Black truffle ~ With plum chutney &amp; toasted brioche</i>	<b>£6.95</b>
<i>Seared Diver Caught Scallops ~ With broad bean puree &amp; black pudding</i>	<b>£8.50</b>

### Fish

<i>Pan fried Red Snapper ~ With crushed new potatoes &amp; salsa verde</i>	<b>£14.95</b>
<i>Line Caught Pan Seared Cod ~ With a tomato tatin &amp; balsamic caramel</i>	<b>£15.95</b>
<i>Pan Seared Monkfish ~ marinated in soy &amp; sesame with stir fried greens</i>	<b>£15.95</b>

### Vegetarian

<i>Risotto of Butternut Squash ~ With Yorkshire cheese &amp; parmesan crisp</i>	<b>£12.50</b>
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### Meat

<i>Roast Rump of Lamb ~ With crushed potatoes &amp; mint infused jus</i>	<b>£15.95</b>
<i>Confit of Duck leg ~ With sweet potato puree &amp; soured cherry jus</i>	<b>£13.95</b>
<i>Pan Fried supreme of Guinea Fowl ~ With fondant potato, celeriac &amp; red wine jus</i>	<b>£15.95</b>

### The Grill

*Locally Farmed 28 Day matured steaks served with roast field mushrooms, a confit of vine tomatoes, sauté potatoes & water cress.*

<i>T- Bone Steak ~ Sirloin &amp; Fillet</i>	<b>500g, £19.95</b>
<i>Sirloin Steak</i>	<b>280g. £16.95      350g. £19.95</b>
<i>Centre cut fillet</i>	<b>227g, £22.50</b>
<i>Châteaux Briande</i>	
<i>The choice cut from the fillet served with a selection of vegetables &amp; a choice of any of the grill sauces - for two to share</i>	<b>600g, £45.00</b>

### Sauces - £2.80

*Shallot & Garlic Butter, Bernaise Sauce, Red Wine & Shallot Jus or Pepper Sauce*

### Side Orders - £3.00

*Peppered Mangetout – Courgette Provencale –Buttered Mash  
Biltmore chips - Mixed Leaf Salad with toasted pine nuts - Rocket & Parmesan*

### *Head chef Nathan sharp*

*All our dishes are subject to availability*

*Some dishes may contain or have traces of nuts*

*Weights are approximate when uncooked*

*A 10% discretionary service charge is added automatically to tables of 6 or more*