



## *Two Course Weekend Lunch Menu*

**£11.95**

### *To Start*

#### **Tomato & Mozzarella**

*Sliced plum tomatoes and Buffalo mozzarella with basil oil*

#### **Biltmore Prawn Cocktail**

*Finely shredded lettuce, prawns, avocado & grapefruit topped with Marie Rose Sauce*

#### **Soup of the Day**

*Homemade soup served with organic bread*

#### **Anti-Pasto**

*Selection of cured Italian meats with pecorino shavings & rocket leaves*

#### **Pepper Dusted Calamari**

*Lightly dusted & served with a sweet chilli sauce*

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### *Main Course*

#### **East Coast Haddock in Beer Batter**

*With a pea puree & chunky chips*

#### **Cottage Pie**

*Minced beef stewed with root vegetables topped with mash potato & parmesan*

#### **Wild Mushroom Risotto**

*With mascarpone & truffle oil*

#### **Steak Frites**

*English Sirloin 280g served with frites & salad (£5.00 Sup)*

#### **Biltmore Cheese Burger**

*Burger made from locally farmed beef in an onion bun with cheese & Bacon served with frites & Biltmore homemade relish*

#### **Side orders £3.00**

*Thin Biltmore Chips, Chunky Chips, Rocket & Parmesan salad*

*Mixed Salad Leaves, Daily Vegetables*