

Café Biltmore

Menu available from 12:00 to 22:30pm

Pitted Gordal Olives with Oregano & Feta - £6

Oven Roasted Spiced Harissa Nuts - £5

ENTRÉE

La M Fresh Oysters – £4 each Shallot Mignonette & Vietnamese Dressing

Korean Fried Chicken – £12 Spicy Kimchi Sauce, Green Papaya, Thai Dressing Lamb Cornish Pasties – £12.50 Fennel, Cumin, Chimichurri & Mint Yogurt

Salt Cod Brandade – £10 Wakame Seaweed, Charcoal & Lime Aioli Dip

Homemade Cornmeal Arepa – £14.95 Braised Feather Blade Beef, Tomato & Parsley Salsa Roasted Pepper & Tomato Hummus – £8.50 Pickled Walnuts, Pomegranate, Coriander & Pitta Bread

Pan Fried Vegetable Gyoza - £8.50 Chilli Sauce Topped with Toasted Sesame Seeds

Prawn & Chives Dumpling – £9.50 Hoisin Sauce, Coriander &Lime Fresh Crab – £14.95 Avocado, Yuzu & Sea Bits, Herb Oil, Sourdough Flat Bread

Crispy Calamari – £13.95 Lime Wedge, Thai Dressing & Sweet Chilli Dip

— MAINS

PASTA & PIZZA

Wild Forest Mushroom & Truffle Pizza – £17 Parmesan, Truffle Cream, Basil, Wild Rocket and Truffle Oil

> Chicken Tandoori Pizza – £16 Sheep Labneh, Pickled Onion, Rocket Salad

Charcoal Tagliolini alle Vongole – £18 Palourde Clams, Parsley and Garlic

Vegan Cauliflower Scialatelli Pasta - £14 Aged Pecorino or Vegan Cheese, Black Truffle

FROM THE GRILL

For the Prime Beef: Choice of Sauce (Green Peppercorn, Mushroom, or Béarnaise) Served with French Fries

> Lake District Ribeye - £38 40 Day Dry Aged 10oz

Lake District Sirloin Steak - £44 100 Days Dry Aged 10oz

Welsh Lamb Chops – £32 Bombay Mash Potato, Curry Sauce

CLASSICS

Native Lobster – £40 / £80 Sambal Butter, Mango & Lime Salsa

Butter Chicken Curry – £26 Cardamom Rice, Mango Chutney, Raita & Poppadom

Cod Fish & Chips Triple – £24 Chips, Mint Mushy Peas with Malt Vinegar, Tartar Sauce & Lemon

SANDWICHES

The Smoky Delight – £28 Low & Slow Beef Featherblade, Pickled Onion, Aged Gouda Cheese, Rocket Salad and Yakiniku Dressing on Crispy Ciabatta Bread

Double Decker Dirty Beef Burger – £26 Red Leicester Cheese, Bacon Jam Relish, Chipotle Mayo, Dill Pickle, Salad, and Fries on Sesame Brioche Bun

Hen Of The Woods – £22 Maitake Mushroom & Aged Comté Cheese, with

SOUPS & SALAD

Soup Of The Day & Bread Rolls – $\pounds12$ Please ask your waiter for more information

Seafood Laksa Soup – £19 Turmeric Spiced Coconut Broth, Rice Vermicelli, Prawns, Soft Egg, Prawn Crackers & Chilli Sambal

Grilled Caesar Salad – £16 Vinegar Anchovies, Soft Egg, Grana Padano, Garlic Croutons & Caesar Dressing

Burrata & Heirloom Tomato Salad – £16 Black Olives, Basil, Olive Oil, Macerated Strawberries, Vanilla Vinaigrette

FROM THE WOK

Indonesian Nasi Goreng – £17.50 Chicken and Prawn Fried Rice, Pak Choi, Green Beans, Carrots, Red Onion, Malaysian Spicy Sauce

Beef Rendang – £18 Myriad Spices, Served with Jasmine Egg Fried Rice

Stir Fry Pad Thai Rice Noodles – £16 Naked Tofu, Tamarind Sauce, Peanuts, Sprouts and Lime

Chicken Chow Mein – £17 Egg Fried Noodles, Spring Onion, Peppers, and Carrots,

Fish – Catch of the Day – Market Price With Braised Pak Choi & Miso Soy Sauce Spinach & Garlic Sauce on Brioche Bread

Sprouts, and Cabbage with Light Hoisin and Teriyaki Sauce

SIDES

French Fries - £6 Mixed Leaves Salad & Chardonnay Vinaigrette - £7 Firecracker Cauliflower & Sesame Seeds - £8 Braised Pak Choi with Garlic and Ginger - £9 Ratte Mashed Potato - £8.50 Egg Fried Rice - £8

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 12.5% will be added to your bill.