BILTONS

TO START

Pan Fried Scallops

Served with a pea puree and chorizo £8.50

Crispy Duck Confit

Served with Hoisin sticky glaze, pancakes and cucumber slices £7.50

Walnut Crusted Brie

With cranberry sauce and toasted granary bread £6.50

Prawn and Crayfish Cocktail

Served in a Marie Rose sauce and bread and butter £8.50

BBQ Pork Belly Bites

Slow cooked pork belly coated served with a BBQ and green sweet chili sauce £6.50

Mussels

Served with cream, garclic sauce and crusty ciabatta £7.50

French Onion Soup

Served with blue cheese crostini £6.50

Fried Halloumi Chips

Served with BBQ sauce, mayo and chili flakes £6.50

Scottish Smoked Salmon

Served with lemon and herb dressing and granary bread and butter £7.50

MAINS COURSE

Flat Iron Steak

Served pink with chunky chips and green salad £15.00

Green Thai Curry

Served with rice Chicken £15.50 Vegetable £13.50

BILTONS

Lobster Thermidor

Served with lemon and herb new potatoes and green salad Half £18.00 Whole £28.50

Grilled Duck Breast

With dauphinoise potatoes, green beans, butternut squash puree and a honey and soya sauce £19.50

Pan Fried Sea Bass

Served with sautéed pesto potatoes, grilled tender stem and hollandaise sauce £19.50

Rack of Lamb

Served with champ mash, roasted mixed vegetables and a port and redcurrant reduction £21.00

Fillet Steak

Served with béarnaise Sauce, truffle parmesan fries and green salad £29.95

BURGERS

Bilton's Burger

Bacon, smoked cheese, caramelized onion chutney, lettuce, Tomato. Served with chips £13.95

Crispy Duck Confit Burger

Hoisin Sauce, pickeled cucumber, mayo, green Salad.

Served with fries
£13.95

Lamb Burger

Grilled Halloumi, tomato relish, grilled courgettes, red peppers and Tzatziki. Served with chips £13.95

Vegetarian Burger

Beetroot and Quinoa Patty, grilled halloumi cheese, courgettes, red peppers, lettuce, tomato and mayo. Served with chips £12.95

BILTONS

SUNDAY LUNCH

Norfolk Rare Roast Beef

Served with roast potatoes, yorkshire pudding and seasonal vegetables £13.95

Roast Chicken Supreme

Served with roast potatoes, yorkshire pudding and seasonal vegetables £13.95

Local Roast Pork Belly

Served with roast potatoes, yorkshire pudding and seasonal vegetables £13.95

Vegetarian Nut Roast

Served with roast potatoes, yorkshire pudding and seasonal vegetables £13.95

SIDES

Chips £3.00 Truffle Parmesan Fries £4.50 Sweet Potato Fries £3.00
Bread & Olives £4.50 Green Salad £3.00 Grilled Halloumi £3.00
Béarnaise Sauce £2.50 Peppercorn Sauce £2.50

DESSERT

Sticky Toffee Pudding

Served with custard £6.95

Hot Chocolate Brownie

Served with ice cream £6.95

Chocolate Sundae

Served with custard £6.95

Raspberry Roulade

Served with custard £6.95

B I L T O N S

CHAMPAGNE	175ml	250ml	Bottle
Taittinger Brut Réserve Moët & Chandon Impérial Brut Taittinger Prestige Brut Rosé Taittinger Brut Vintage Laurent Perrier Cuvée Rosé Perrier-Jouët Belle Epoque			£55.50 £65.00 £65.50 £75.50 £135.00 £155.50
SPARKLING WINE			
Da Luca Prosecco (Italy) 20cl Bottle Da Luca Prosecco (Italy) Gancia Pinot di Rosé (Italy) Chapel Down, Three Graces (England)			£6.50 £21.50 £23.50 £42.50
WHITE			
Tekena, Sauvignon Blanc (Chile) Marchesini, Pinot Grigio di Pavia (Italy) Rare Vineyards Marsanne, Viognier (France) Kleine Zalze, Chenin Blanc (South African) Don Jacobo, Rioja Blanco (Spain) Marlborough Ridge, Sauvignon Blanc (NZ) Chapel Down, Bacchus White (England) Paul Deloux, Chablis (France) Les Collinettes, Sancerre, Joseph Mellot (France)	£4.75 £4.95	£6.55 £6.75	£18.50 £19.50 £19.50 £20.95 £24.50 £24.50 £28.50 £29.50 £30.50
ROSÉ			
Marchesini, Pinot Grigio (Italy) Minuty, Côtes de Provence (France)	£4.75	£6.55	£18.50 £25.50
RED			
Tekena, Merlot (Chile) Rare Vineyards, Malbec (France) Kleine Zalze, Pinotage (South African) Don Jacobo, Rioja Crianza (Spain)	£4.75 £4.95	£6.55 £6.75	£18.50 £19.50 £22.50 £21.50
Dashwood, Pinot Noir (New Zealand) Red Knot, Shiraz (Australia) Moulin d'Issan, Bordeaux Supêrieur 2014 (France) La Fleur, Haut-bages, Liberal 2012 (France)	£6.55	£8.95	£26.50 £24.50 £33.50 £47.50