

PLATFORM 7

BAR & RESTAURANT

NIBBLES

Red Pepper & Tomato Hummus (VG) ... 5
With toasted pitta bread *240 kcal*

Marrakech Olives (VG) *109 kcal* 5

Sun Dried Tomato Bruschetta (V) 6.5
Buffalo Mozzarella *648 kcal*

Ciabatta Bread (V) 6
With olive oil & balsamic oil *619 kcal*

STARTERS

Cauliflower & Fennel Soup (VG) 9
Smoked sweet paprika, basil oil *148 kcal*

Duck Salad 15
Smoked duck, goat's cheese & walnut salad,
blackberry vinaigrette *719 kcal*

Pear Salad (V) 10.5
Burnt orange, Stilton cheese, salt roasted
walnuts, with English mustard & blood orange
gin dressing *623 kcal*

Superstraccia (VG) **MUST TRY** 10
Cherry plum tomato, grilled artichokes, basil oil,
balsamic glaze, rocket & pine nuts salad, served
with focaccia crisps *748 kcal*

Bao Buns **CHEF'S FAVOURITE** 12
BBQ pulled pork with pickled shallots & hickory
smoked BBQ sauce, smoked bacon bits *528 kcal*

Buttermilk Chicken Tenders 9.5
Chipotle mayo, rainbow slaw *1066 kcal*

Charcuterie Plate 14
Salami, chorizo, bresaola, sun-dried tomato
& red pepper chutney, cornichons, olives, ciabatta
485 kcal

Oak Smoked Salmon 14
Sweet pickled shallots, cream cheese, capers,
grilled ciabatta toast & black olive butter *504 kcal*

MAINS

Fish & Chips ♥ 23
Freshly battered haddock, triple-cooked chips,
mushy peas, chunky tartare sauce *1100 kcal*

Pan Fried Salmon 26
Grilled tenderstem broccoli, creamed mash
potato, citrus pea puree, samphire *989 kcal*

Tagliatelle (V) 16
Tossed in green pesto, roasted aubergine
& cherry tomatoes, shaved vegetarian Parmesan,
salt roasted pistachios, rocket cress *625 kcal*
Add grilled chicken *592 kcal* +8
or salmon *520 kcal* +10
Vegan option available on request (VG)

Caesar Salad (V) 14.5
Baby gem lettuce, Caesar dressing, crispy
croutons, Italian hard cheese *496 kcal*
Add grilled chicken *592 kcal* +8
or salmon *520 kcal* +10

Super Green Salad (VG) 18
Edamame beans, chopped kale, green peppers,
Marrakech olives & avocado salad, salt roasted
pumpkin seeds, sesame-miso dressing *875 kcal*
Add grilled chicken *592 kcal* +8
or salmon *520 kcal* +10

Pan Fried Stone Bass **CHEF'S FAVOURITE** 29
Crayfish risotto with black garlic & asparagus,
lemon oil *1091 kcal*

Chicken Tikka Biryani 22.5
Marinated chicken cooked in aromatic
biryani spices layered with basmati rice topped
with hard boiled egg, naan bread, cucumber
raita *1419 kcal*
Vegetarian option available on request (V)

Cauliflower Steak (VG) **MUST TRY** 18
Caramelised cauliflower & borlotti beans puree,
salt roasted pistachios, parsley, plum tomato
& chilli salsa *698 kcal*

The Clermont Chicken Burger 19.5
Fried buttermilk chicken, guacamole, pickled
rainbow slaw, Chipotle mayo, beef tomato
& baby gem lettuce, brioche-style bun. Served
with skin-on fries *1224 kcal*

The Clermont Beef Burger 19.5
British beef burger, streaky bacon, melted
cheese, pickled rainbow slaw, rocket, beef
tomato, baby gem lettuce, Chipotle mayo,
brioche-style bun. Served with skin-on fries
1359 kcal

The Clermont Veggie Burger (VG) 19
Moving Mountains® plant-based burger,
vegan melted cheese, rocket, sweet pickled
red onion, vegan mustard mayo, beef tomato,
baby gem lettuce, brioche-style bun. Served
with skin-on fries *1442 kcal*

FROM THE GRILL

ALL SERVED WITH ROASTED VINE TOMATOES, FLAT MUSHROOM, WATERCRESS AND TRIPLE-COOKED CHIPS

10oz Hereford Rib-Eye 35
1149 kcal

Grilled Cornfed Chicken Supreme ... 23
Lemon & garlic butter sauce *1263 kcal*

8oz Fillet Steak **MUST TRY** 45
1315 kcal

Sauces each 4
Peppercorn *107 kcal*, Béarnaise *295 kcal*, Red Wine *115 kcal*

ALL SIDES 6.5

Rocket, Parmesan & Balsamic Salad *138 kcal*

Kale, Chilli & Garlic Butter (V) *54 kcal*

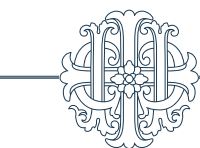
Mixed Leaves, Herb Dressing (VG) *185 kcal*

Triple-Cooked Chips (VG) *713 kcal*

Skin-on Fries (VG) *840 kcal*

Creamed Mash Potato *494 kcal*

Onion Rings (V) *695 kcal*



HERITAGE

HERITAGE DISHES, OUR HOMAGE TO THE HISTORY
OF CHARING CROSS HOTEL DINING SINCE 1865,
SHOWCASING BRITISH INGREDIENTS.

Filet de sole citronné Véronique,
à ma façon 28

Poached British Lemon sole fillets in a glazed
white wine cream sauce, with poached white
grapes and samphire, Duchess potatoes *1285 kcal*

Emincé de Boeuf Stroganoff 40

Pan fried Hereford beef fillet strips, with
button mushrooms, shallots, garlic and smoked
paprika, flambé in cognac and finished in cream
sauce, topped with sour cream and julienne of
gherkins, served with pilaf rice *785 kcal*

Suprême de Volaille, sauce
champagne, champignons sauvages,
pommes mousseliné, essence de
truffe, fumée en cloche 32

Corn fed chicken supreme, with thyme
and wild mushrooms, in a champagne sauce,
silky mash potatoes with truffle oil, topped
with smoked thyme *1326 kcal*

Le carré d'agneau avec sa jardinière de
légumes aux fines herbes, jus roti 42

“Carved at your table”, Roast 3 bone French
trimmed rack of Kentish lamb on a panache
of root vegetables and mixed herbs,
rosemary gravy *1279 kcal*

♥ By choosing this dish, £1 has been donated to a Clermont Hotel Group charity. www.clermonthotel.group/about-us/corporate-responsibility/caring-for-our-communities

Food allergies and intolerances: (V) indicates suitable for Vegetarians. (VG) indicates suitable for Vegans. Adults need around 2,000 kcal a day.

If you have any dietary requirements, allergens or intolerances, please inform your server before ordering. For more detail of allergenic ingredients used in our menu, we have an information pack available. Please note that our kitchen and food service areas are not nut-free or allergen-free environments. All weights are approximate before cooking. We take animal welfare very seriously, please review our full policy on our website www.clermonthotel.group. All prices are inclusive of VAT at the current rate. A discretionary service charge of 13.5% will be added to your bill.

CHAMPAGNE & WINE

CHAMPAGNE & SPARKLING

125ml / Bottle

Lanson Père Et Fils 15 / 75

Golden colour with generous tiny bubbles, ripe fruits, honey and sweet spice aromas, rich and complex body with honey and cinnamon flavours

Lanson Le Rosé Création 17 / 85

Subtle salmon tones, fine and joyful bubbles, aromas of rose and delicate red berry notes

Lanson Le Vintage - / 125

Straw yellow golden tints with fine bubbles, dried apricot, candied fruits, almonds, acacia honey and sweet spices aromas

Noble Champagne 2004 - / 195

Crystalline gold colour with light green reflections, scents of lemon, mirabelle plum, pear and bergamot, biscuit pastries and hazelnut notes on the palate

Palladiano Durello Spumante 9 / 43

Veneto, Italy

Delicate and lively on the palate with ripe fruit, zesty acidity and a clean, refreshing finish

Chapel Down Brut NV 11 / 50

Kent, England

Fresh and elegant English sparkling wine, with notes of apple, citrus and strawberry

Chapel Down Brut Rose 12 / 55

Kent, England

Crisp and stylish English sparkling wine, with notes of redcurrant, citrus and wild strawberry

Chapel Down Vintage Reserve ... 12 / 55

Kent, England

Complex and refined English vintage sparkling wine with notes of ripe apple, fresh red berries and toasted brioche

Wild Idol 0% 11 / 50

Rheinhessen, Germany

Crisp and refreshing Premium alcohol-free wine with abundant notes of green apple, gooseberry, rhubarb and grapefruit (Alcohol Free)

ROSÉ

175ml / 250ml / Bottle

Principato Pinot Grigio

Rosato 11.5 / 13.5 / 39

Provincia di Pavia, Italy

Pale blush, redcurrants and easy drinking

Domaine De La Vielle Tour Rosé
(Organic) 14.5 / 17.5 / 49

Cotes De Provence, France

Sophisticated, ripe melon, delicate. Pale and elegant with concentrated melon flavours but with freshness and energy

WHITE

175ml / 250ml / Bottle

CRISP & REFRESHING

Trebbiano 10.75 / 12.75 / 36

Rubicone, Emilia Romagna, Italy

Light, crisp green apple and easy drinking

Piattini Pinot Grigio 11.5 / 13.5 / 39

Delle Venezie, Italy

Delicate and subtle, pear drops

Valle Vento Gavi Del Comune

Di Tassarolo (Organic) 14.5 / 17.5 / 49

Gavi, Piemonte, Italy

Elegant, floral and honeyed, moreish. Subtle white from Northern Italy with delicious minerality

Valmiñor Albariño - / - / 55

Rias Baixas, Spain

Crisp, peaches, racy acidity. Fresh and zesty with real grip yet perfectly balanced, Albariño is the king of Spanish white grapes

Pierre Bourée Fils

Bourgogne Blanc - / - / 65

Burgundy, France

Classy, baked apples, opulent. Chardonnay at its best, rich yet refreshing, delightful, a winery that was founded in 1864

SOFT & FRUITY

False Bay Windswept

Sauvignon Blanc 12.5 / 15.5 / 42

WO Coastal Region, South Africa

Zesty, citrus fruit and slightly aromatic

Vila Nova Vinho Verde 13 / 16 / 45

Vinho Verde, Portugal

Slight spritz, ripe stone fruit character, refreshing

Les Volets Chardonnay 13 / 16 / 45

Haute Vallée de l'Aude, Roussillon, France

Rich, touch of oak, apple pie

The Cloud Factory

Sauvignon Blanc 14.5 / 17.5 / 49

Marlborough, New Zealand

Aromatic, passionfruit and gooseberry, zingy. Tropical sunshine in a glass with real concentration

Cline Cellars Viognier - / - / 60

California, USA

Ripe, bitter orange, silky smooth. A seriously underrated wine, expressive and complex from a family producer making wine since 1982

RED

175ml / 250ml / Bottle

SOFT & JUICY

Sangiovese 10.75 / 12.75 / 36

Rubicone, Emilia Romagna, Italy

Soft, juicy, easy drinking

Wild House Shiraz 11.5 / 13.5 / 39

Western Cape, South Africa

Dense, deep plum character, spicy

Peculiar Mr Pat Merlot 12.5 / 15.5 / 42

South East Australia

Smooth, blackcurrant, moreish

Ordinal Cabernet Sauvignon.... 13 / 16 / 45

Côtes de Thau, Languedoc, France

Juicy and rugged, cassis and plums

Shadow Point, Pinot Noir - / - / 55

Monterey, California, USA

Silky, red fruit, richer style of Pinot. Californian Pinot Noir that's pure and expressive with toasty oak and red fruit flavours

BOLD & LUSCIOUS

Vega Del Rayo Rioja

Tempranillo 13 / 16 / 45

Rioja, Spain

Modern, unoaked Tempranillo from La Rioja Alta

Amauta Absoluto Malbec ... 14.5 / 17.5 / 49

Valle de Cafayate, Argentina

Seriously dense and dark, black fruit, concentrated. From vineyards nearly 2000m above sea level, this is silky and rich

Tenuta Il Cascinone Crocera,

Barbera D'asti Superiore ... 14.5 / 17.5 / 49

Piemonte, Italy

Bright red cherry, full-bodied, elegant. Typically Italian, juicy and serious with character and charm

Barolo Contea Di Castiglione ... - / - / 60

Piemonte, Italy

Rose petals, leather, richly flavoured. Made from the Nebbiolo grape, the King of Italian red wines, fine and expressive with lightly floral aromas and a rich structure

Domaines Bouyer Château Milon,

Saint-Émilion Grand Cru - / - / 65

Bordeaux, France

Ripe and appealing, damson fruit, complex. A blend of Merlot and Cabernet Franc from the picturesque village of Saint Émilion

Fancy something smaller? Just ask for a 125ml glass.

All wines are 11-15% and Champagne 12-13% ABV. All prices are inclusive of VAT at the current rate.
A discretionary service charge of 13.5% will be added to your bill.

