

NIBBLES

MARINATED OLIVES (VG) (GF) 172 kcal **5**

PADRON PEPPERS (VG) (GF) 118 kcal **5**

PRAWN CRACKERS

Served with sweet chilli sauce (GF) 176 kcal **5**

SMALL PLATES

POPCORN CHICKEN

Coated in a Gochujang paste, tomato & garlic sauce
500 kcal **9.5**

SESAME PRAWN TOAST 324 kcal **9.5**

VEGETABLE SPRING ROLLS

Served with sweet chilli sauce 329 kcal **9**

SUPERFOOD SALAD

Quinoa, edamame beans, French beans, sun blushed tomatoes, avocado, kale, beetroot, pistachio seeds, rocket, balsamic dressing (VG) 812 kcal **9.5**

BLACKSTICKS DOUBLE COOKED
BLUE CHEESE SOUFFLE

Poached pear, seared radicchio (V) 227 kcal **11.5**

GRAVADLAX

Cured smoked salmon, pickled red onion, marinated cucumber, dill, fennel shavings, melba toast, balsamic emulsion 169 kcal **14.5**

Ask for (GF)

CRISPY FRIED BUTTER MILK CHICKEN TENDERS

Baby lettuce hearts, Caesar dressing 544 kcal **10.5**

CLASSIC NACHOS

Chipotle cheese sauce, tomato salsa, guacamole, sour cream, jalapeños and spring onions (V) (GF)
1325 kcal **9.5**

SALT AND PEPPER SQUID

Deep-fried salt & pepper squid, chive & garlic mayo 533 kcal **12.5**

WILD MUSHROOM AND TRUFFLE ARANCINI

Mushroom, truffle rice balls, mixed leaves, truffle oil (V) 315 kcal **9.5**

AUTHENTIC HANDMADE DIM SUM

Sometimes it just has to be dumplings, so that's why we had to feature them in our menu. Try a dish and see for yourself. We would suggest 3 dishes for a main course portion.

PRAWN HAR GAU

Steamed prawn dumpling, bamboo shoots with a ginger, soy dipping sauce 156 kcal **8.5**

SPICY BEEF SUI MAI

Ground spiced beef, water chestnut and spring onion dumplings, garlic and chilli soy dipping sauce 150 kcal **8**

CHICKEN AND CHIVE GYOZA

Minced chicken dumplings, chives, shallots, coriander, chilli oil dipping sauce 244 kcal **8.5**

SPICY VEGETABLE DUMPLING (V)

Beetroot pastry dumplings, straw mushroom, chilli bean sauce, baby corn, French beans, soy dipping sauce 138 kcal **7.5**

SPINACH AND MUSHROOM DUMPLING (V)

Spinach pastry dumplings, mushroom, spinach, red onion, Chinkiang vinegar dip 136 kcal **7.5**

BURGERS

All served in a toasted brioche style bun and seasoned fries. Add extra 7oz. patty +7 418 kcal

THE SOAK BURGER

Steak burger, melted cheese, beef tomato, red onion, lettuce, pickles, mayo dip 1206 kcal **19**

BBQ BACON

Steak burger, melted cheese, crispy streaky bacon, BBQ sauce, beef tomato, red onion, lettuce, pickles, mayo dip 1379 kcal **21**

CLUCKY BURGER

Crisp buttermilk fried chicken, red cabbage slaw smothered in buffalo sauce, blue cheese sauce 1422 kcal **19.5**

MOVING MOUNTAINS®

Plant-based patty, vegan cheese, pulled jack fruit in BBQ sauce, red cabbage slaw (VG) 1459 kcal **19.5**

Food allergies and intolerances: (V) indicates suitable for Vegetarians. (VG) indicates suitable for Vegan. (GF) indicates Gluten Free.

Adults need around 2,000 kcal a day. If you have any dietary requirements, allergens or intolerances, please inform your server and we'll let you know what's possible. For more detail of allergenic ingredients used in our menu, we've an information pack available. Please note that our kitchen and food service areas are not nut free or allergen free environments. All prices are inclusive of VAT at the current rate. A discretionary 13.5% service charge will be added to your bill. We take animal welfare very seriously, please review our full policy on our website www.clermonthotel.group.

LARGE PLATES

FISH AND CHIPS ♥

Haddock in beer batter, triple-cooked chips, mushy peas, tartare sauce 1100 kcal **22**

10 OZ. RIB EYE

Potato gratin, white truffle, creamed spinach, cherry wine tomato, red wine jus 1164 kcal **36**

SLOW BRAISED FEATHER BLADE OF BEEF

Creamy mash, chilli greens, rich red wine jus 791 kcal **24**

PENNE ARRABIATA

Tomato and basil sauce, hot chillies and garlic, topped with vegan Italian hard cheese, mixed leaf salad and garlic mezzaluna bread

V 1527 kcal **19**

Add grilled chicken 395 kcal **+8**

or salmon 368 kcal **+10**

VG available on request

SLOW COOKED PORK BELLY

Colcannon, carrots, fine green beans and a sage jus 969 kcal **18.5**

GRILLED SEABASS FILLETS **GF**

Crushed baby potatoes, tender stem broccoli, shellfish bisque 1040 kcal **27.5**

CHICKEN JALFREZI

Tender pan-fried chicken, peppers, onions, tomato and green chillies, coated in an aromatic curry sauce, served with basmati rice chutney and naan bread 997 kcal **23**

V available on request

KATSU CHICKEN

Panko crumbed chicken escalope, steamed rice, katsu curry sauce, edamame beans 1364 kcal **19.5**

SUPERFOOD SALAD

Quinoa, edamame beans, French beans, sun blushed tomatoes, avocado, kale, beetroot, pistachio seeds, roquette, balsamic dressing **VG** 812 kcal **13.5**

Add grilled chicken 395 kcal **+8**

or salmon 368 kcal **+10**

20 OZ. COTE DE BEOUF

Full of flavour and perfect for two to share. Cooked to your liking and served with potato gratin, white truffle, creamed spinach, cherry wine tomato, red wine jus 1874 kcal **67**

For the ultimate sharing experience why not add a bottle of Argentinian Malbec? 95

SIDES

Mezzaluna garlic bread **V** 388 kcal **6**

Mixed leaf salad with French dressing **VG** **GF** 68 kcal **6**

Red cabbage slaw **VG** **GF** 121 kcal **6**

Skin-on fries **VG** **GF** 338 kcal **7**

Triple-cooked chips **VG** **GF** 253 kcal **7**

Sweet potato fries **VG** **GF** 358 kcal **8**

Fine green beans **VG** **GF** 26 kcal **7**

Char grilled tenderstem broccoli with black sesame seeds **VG** **GF** 98 kcal **8**

DESSERTS

EXOTIC FRESH FRUIT SALAD

Served with mango sorbet **VG** **GF** 151 kcal **9**

SOAK BAKED ALASKA

Slow baked meringue filled with vanilla ice-cream and lemon curd, served with raspberry couli and berries 410 kcal **9**

APPLE TARTE TATIN

Served with salted caramel ice cream **V** 437 kcal **9**

BELGIAN CHOCOLATE AND RASPBERRY TART

Fresh raspberries, coulis, raspberry sorbet **VG** 431 kcal **9**

ICE CREAM 5

3 scoops

VANILLA CLOTTED CREAM **V** **GF** 383 kcal

SALTED CARAMEL **V** **GF** 335 kcal

CHUNKY BELGIAN CHOCOLATE **V** **GF** 398 kcal

Plant-based option available on request.

DESSERT COCKTAILS

Why choose between a fantastic cocktail and a dessert, when you can have both in a glass! These sweet, indulgent cocktails pull double duty; making for a fitting finale to a special meal.

SALTED CARAMEL ESPRESSO MARTINI

Absolut vanilla vodka, caramel liqueur, Kahlúa, espresso coffee, caramel syrup and a tiny touch of saline solution (trust us, the hint of saltiness brings the flavours of this cocktail to life!) **13.5**

TOASTED MARSHMALLOW MARTINI

Absolut Vanilla Vodka infused with marshmallow, Chambord raspberry liqueur and pineapple juice, served to the table in a beautiful ice cream cone-shaped glass with candy floss on the side. Add the candy floss to the top of your cocktail and watch as it melts for added fun and flavour! **13.5**

BRAMLEY APPLE OLD FASHIONED

Woodford Reserve bourbon, apple syrup, Drambuie, walnut bitters, apple wheel. Served over ice in a short rocks glass and finished with a wood chip smoker **14.5**

Can't find something that takes your fancy?

Just ask one of our team for a recommendation, or to see our full Bar Menu.