

PLATFORM 7

BAR & RESTAURANT

NIBBLES

Classic Hummus (VG) 6.5
Grilled pitta 701 kcal

Gordal Picante Olives (V) 6.5
185 kcal

Cauliflower & Fennel Soup (VG) 10
Smoked sweet paprika, herb oil 148 kcal

Pear Salad (V) 13.5
Burnt clementines, Stilton cheese, salted walnuts, with English mustard & blood orange gin dressing 623 kcal

Burrata (V) **CHEF'S FAVOURITE** 16
Cherry tomatoes, grilled artichokes, rocket cress, crushed pine nuts & spring onion salsa, balsamic glaze 661 kcal

Sun-dried Tomato Bruschetta (V) 7.5
Buffalo mozzarella, balsamic glaze 648 kcal

Grilled Ciabatta (V) 6.5
Olive oil, balsamic vinegar & butter 619 kcal

STARTERS

Duck Salad 15
Smoked duck, warm goats cheese & salt roasted walnuts, wild rocket cress, blackberry vinaigrette 719 kcal

Oak Smoked Salmon 15
Sweet pickled shallots, cream cheese, capers, grilled ciabatta toast, dehydrated black olive butter 504 kcal

Bao Buns **MUST TRY** 14
Korean style crispy chicken, gochujang honey mayo, spring onions, pickled shallots 795 kcal

Charcuterie Plate to Share 18
Salami, chorizo, bresaola, fruit chutney, cornichons, sun-blushed tomatoes, olives & grilled ciabatta 485 kcal

MAINS

Fish & Chips ♥ 24
Hand-battered fish, triple-cooked chips, mushy peas, chunky tartare sauce 1100 kcal

Pan Fried Pork Tender Fillet 29
Smoked pancetta, shallots & peas, pickled rainbow carrots, buttery mash, Calvados sauce 1350 kcal

Cauliflower Steak (VG) **MUST TRY** 20
Caramelised cauliflower & borlotti beans puree, salt roasted pistachios, parsley, plum tomato & chilli salsa 698 kcal

Delhi-Style Butter Chicken 25
Steamed basmati rice, naan, poppadum, mango chutney 1468 kcal
Fried paneer & green peas (V) 1655 kcal
Cauliflower & peas (VG) 910 kcal

Oven Roasted Salmon 29
Grilled tenderstem broccoli, creamed mash potato, citrus pea puree, samphire 625 kcal

Caesar Salad (V) 16
Baby gem lettuce, Caesar dressing, crispy croutons, Italian hard cheese 496 kcal
Add grilled chicken 592 kcal +9
or salmon 520 kcal +11

Super Green Salad (VG)(NGCI) 19
Edamame beans, chopped kale, green peppers, gordal picante olives & avocado salad, salt roasted pumpkin seeds, sesame-miso dressing 875 kcal
Add grilled chicken 592 kcal +9
or salmon 520 kcal +11

Rigatoni (V) 20
Sun-dried tomato pesto cream sauce, ricotta cheese, artichokes, roasted pistachio, rocket salad 1039 kcal
Add grilled chicken 592 kcal +9
or salmon 520 kcal +11

The Clermont Beef Burger 22
Chipotle mayo, pickled red cabbage, rocket, baby gem lettuce, plum tomato, melted cheese & grilled smoked streaky bacon 1224 kcal

Buttermilk Fried Chicken Burger 22
Chipotle mayo, pickled red cabbage, rocket, baby gem lettuce, plum tomato, melted cheese 1359 kcal

The Clermont Vegan Burger (VG) 21
Plant based burger, baby gem lettuce, plum tomato, smoked applewood vegan cheddar cheese, pickled red cabbage, rocket, Chipotle mayo 1442 kcal

ALL BURGERS SERVED WITH SKIN-ON FRIES

FROM THE GRILL

ALL SERVED WITH ROASTED CHERRY VINE TOMATOES, GRILLED OYSTER MUSHROOM, WATERCRESS & TRIPLE-COOKED CHIPS

10oz Hereford Rib Eye 38
1151 kcal

Chimichurri Marinated Baby Poussin 36
1263 kcal

8oz Fillet Steak **MUST TRY** 48
1004 kcal

Sauces each 5
Peppercorn 107 kcal, Béarnaise 295 kcal, Red Wine 115 kcal



HERITAGE

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

Lotte Poêlée 40

Pan fried Monk fish, Saffron infused mascarpone risotto, crayfish, black garlic puree, lemon oil, Grana Padano crisp 1285 kcal

Emincé de Boeuf Stroganoff 45

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 35

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 48

"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

ALL SIDES 7

Rocket, Parmesan & Balsamic Salad (V) 138 kcal

Mixed Leaf Salad, House Dressing (V) 185 kcal

Tender Stem Broccoli & Confit Shallots (V) 103 kcal

Triple-Cooked Chips (VG) 713 kcal

Skin-on Fries (VG) 840 kcal

Creamed Mash Potato (V) 494 kcal

Onion Rings (V) 695 kcal

Garlic Bread with Melted Mozzarella (V) 542 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) suitable for Vegetarians. (VG) suitable for Vegans. (NGCI) no gluten containing ingredients. 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 18 / 90
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 19 / 99
Subtle salmon tones, fine and joyful bubbles, aromas of rose and delicate red berry notes

Lanson Le Vintage - / 140
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

Domenico de Bertiol, Valdobbiadene Prosecco Superiore Veneto 12.5 / 50
Veneto, Italy
Fine & delicate with pear and yeasty flavours - From the heart of the Prosecco zone, where it doesn't get better, this is the highest quality of Prosecco money can buy.

Henners Brut NV 14 / 65
England
Sourdough aromas, green apple, long elegant finish.

Henners Rose Brut NV 15 / 70
England
Red berries, floral, gentle creaminess.

Wild Idol 0% 12 / 35 (half bottle)
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 11.75 / 13.75 / 39
Provincia di Pavia, Italy
Pale blush, redcurrants and easy drinking

Domaine De La Vieille Tour Rosé (Organic) 14.75 / 17.75 / 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 11 / 13 / 36
Rubicone, Emilia Romagna, Italy
Light, crisp green apple and easy drinking

Piattini Pinot Grigio 11.75 / 13.75 / 39
Delle Venezie, Italy
Delicate and subtle, pear drops

Valle Vento Gavi Del Comune Di Tassarolo (Organic) .. 14.75 / 17.75 / 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 - / - / 70
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 12.75 / 15.75 / 42
WO Coastal Region, South Africa
Zesty, citrus fruit and slightly aromatic

Vila Nova Vinho Verde .. 13.25 / 16.25 / 45
Vinho Verde, Portugal
Slight spritz, ripe stone fruit character, refreshing

Les Volets Chardonnay .. 13.25 / 16.25 / 45
Haute Vallée de l'Aude, Roussillon, France
Rich, touch of oak, apple pie

The Cloud Factory Sauvignon Blanc 14.75 / 17.75 / 49
Marlborough, New Zealand
Aromatic, passionfruit and gooseberry, zingy. Tropical sunshine in a glass with real concentration

Cline Cellars Viognier - / - / 65
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 11 / 13 / 36
Rubicone, Emilia Romagna, Italy
Soft, juicy, easy drinking

Wild House Shiraz 11.75 / 13.75 / 39
Western Cape, South Africa
Dense, deep plum character, spicy

Peculiar Mr Pat Merlot .. 12.75 / 15.75 / 42
South East Australia
Smooth, blackcurrant, moreish

Ordinal Cabernet Sauvignon 13.25 / 16.25 / 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 13.25 / 16.25 / 45
Rioja, Spain
Modern, unoaked Tempranillo from La Rioja Alta

Bodega Urqo Los Durmientes Malbec 14.75 / 17.75 / 49
Valle de Uco, Argentina
Sage, blackberries and black plums - named after the Durmientes railway sleepers that line the vineyards

Tenuta Il Cascinone Crocera, Barbera D'asti Superiore 14.75 / 17.75 / 49
Piemonte, Italy
Bright red cherry, full-bodied, elegant. Typically Italian, juicy and serious with character and charm

Barolo Contea Di Castiglione ... - / - / 65
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 - / - / 70
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.

