

Room Service Menu

Available until 10pm

Stone-baked pizza

Our 12" thin and crispy hand-crafted stone-baked pizzas, made the traditional way using fresh, authentic Italian ingredients. Our pizzas are available with a gluten-free base.

**BARREL
& Stone**

Rustic Classic 17.50


Rustic combination of tangy Barrel & Stone tomato sauce and creamy Fior di Latte mozzarella  1134 kcal

Vegan option available

The Works 19.50


Smoked speck ham, cured Italian Napoli salami, fennel salami, Barrel & Stone tomato sauce and Fior di Latte mozzarella 1381 kcal

The Garden Club 17.50

Barrel & Stone's Emilia-Romagna tomato sauce, crushed garlic, Fior di Latte mozzarella, chargrilled Italian courgettes, sweet & sour red onion, Limpopo piquanté peppadew peppers, fresh wild rocket  1320 kcal

Vegan option available

Chicken & Pesto 19.50

A base of nutty green pesto stacked with crushed garlic, creamy Fior di Latte mozzarella, seared chicken breast, capers, courgettes and pine nuts  1417 kcal

Nice & Spicy 19.50

Spicy Calabrian Nduja sausage laced with chilli spread over the pizza base, topped with Barrel & Stone tomato sauce, Fior di Latte mozzarella, mild piquanté peppers, fiery salami, and chilli peppers 1540 kcal

Hot drinks

Americano	4.00
Latte	4.00
Cappuccino	4.00
Espresso	3.50
Hot chocolate	4.00
English breakfast tea	3.50
Earl Grey tea	4.00

Cold drinks

Coke 330ml	3.75
Diet Coke 330ml	3.50
Lemonade 200ml	3.00
Orange juice	3.00
Apple juice	3.00
Cranberry juice	3.00
Mineral water 330ml	2.80
Sparkling water 330ml	2.80
Fever Tree Tonics & Mixers 200ml	3.00
Firefly Revitalising Drinks 330ml	3.30
Choice of:	
Kiwi, lime & mint	
Lemon, lime & ginger	
Peach & green tea	
Pomegranate & elderflower	

Food allergies and intolerances:  indicates suitable for Vegetarians.  indicates suitable for Vegans.  contains Nuts.

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 12.5% will be added to your bill.

thistle

Bottled craft beer & cider

Stella Artois 330ml	6.00	Budweiser 330ml	6.00
Stella Artois (Gluten Free) 330ml	6.00	Beck's 275ml	5.50
Goose Island IPA 355ml	6.50	Beck's 0% 275ml	5.00
Corona 330ml	6.50	Magners 568ml	7.00
Camden Hells 330ml	6.50	Magners Berries 500ml	7.00

Wines

Whites

	175ml	250ml	Bottle
Percheron Chenin Blanc	9.25	10.25	29.00
Shadow Point Chardonnay	13.00	16.00	44.00
Piattini Pinot Grigio	10.25	11.25	32.00
La Leyenda de Las Cruces Sauvignon Blanc	12.50	15.50	43.00

Red

Percheron Shiraz Mourvèdre	9.25	10.25	29.00
Benjamin Malbec	11.00	14.00	37.00
Domaine Mas Bahourat Merlot	10.25	11.25	32.00
Sixty Clicks Shiraz Mataro	12.00	15.00	40.00

Rosé

Principato Pinot Grigio Rosato	10.75	11.75	34.00
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Champagne & sparkling

	125ml	Bottle
Lanson Pere Et Fils		65.00
Lanson Rosé		70.00
Palladiano Durello Spumante	9.00	41.00

Spirits 50ml

Gin

Beefeater Pink	10.00
Bombay Sapphire	10.00
Hendrick's	11.00
Roku	10.50

Vodka

Finlandia	10.00
Belvedere	11.00
Grey Goose	12.00

Rum

Bacardí	10.00
Appleton Signature Blend	10.50
Captain Morgan Dark	10.00
Captain Morgan Spiced	10.00

Whisky

Johnnie Walker Red	10.00
Johnnie Walker Black	12.00
Glenfiddich 12YRS	12.50
Jameson Irish Whiskey	11.00