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## NIBBLES & STARTERS

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Padron peppers (VG) 200 kcal – 4.5

Marinated olives (VG) 109 kcal – 4

Warm focaccia, olive oil, balsamic vinegar (VG) 619 kcal – 4

Buttermilk chicken tenders, chipotle mayo, pickles 1066 kcal – 9

Red velvet king prawns, wasabi mayo, radishes, coriander 795 kcal – 10

Nachos, tomato salsa, chipotle cheese sauce, guacamole,  
sour cream, jalapeños, spring onions (V) 1325 kcal – 7.5

Lamb kofta, yoghurt, chilli sauce, pomegranate 703 kcal – 10

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## MAINS

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Chicken burger – Fried butter milk chicken, Frank's RedHot sauce,  
blue cheese sauce, pickled cabbage slaw, pretzel bun, skin-on fries  
1224 kcal – 16.5

100% British beef burger – streaky bacon, cheese, sweet pickled  
red onion, rocket, tomato, gem lettuce, Chipotle mayo, brioche,  
skin-on fries 1631 kcal – 16.5

Plant burger – roast vegetables, cheese, rocket, sweet pickled red onion,  
mustard mayo, brioche style bun, skin-on fries (VG) 1442 kcal – 16.5

Philly cheese steak, sautéed rump escalope with peppers,  
onions and melted mature cheddar cheese and mustard mayo,  
pretzel bun, skin-on fries 1166 kcal – 17.5

Fish and chips, freshly battered cod fillet, triple-cooked chips,  
mushy peas, tartare sauce 1100 kcal – 18.5

Caesar salad, with baby gem lettuce, creamy Caesar dressing,  
Italian hard cheese & croutons (V) 496 kcal – 12

Add grilled chicken 520 kcal or salmon 592 kcal – 6

Pearl barley, beetroot, roast butternut squash, leaves, cress,  
toasted pumpkin seeds, herb dressing (VG) 858 kcal – 14

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## PENNE PASTA

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Creamy cheese sauce, mozzarella and mature cheddar topped with Parmesan shaving 1476 kcal – 15.5

Classic Pomodoro, tomato, garlic, and basil sauce (VG) 839 kcal – 15.5

Creamy Pomodoro, our classic tomato sauce, finished with cream  
(V) 1125 kcal – 15.5

Basil pesto, asparagus, peas and rocket (V) 809 kcal – 15.5

Add Grilled chicken 520 kcal – 6  
or Mushrooms (V) 36 kcal – 5

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## PIZZA

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Our pizzas are available with a gluten-free base. Try our dairy-free Violife cheese on the Rustic Classic or The Garden Club for a complete vegan option.

### RUSTIC CLASSIC

Rustic combination of tangy Barrel & Stone tomato sauce and creamy Fior di Latte mozzarella  
(V) 1134 kcal – 16

### THE GARDEN CLUB

A vegetarian celebration with tangy Barrel & Stone tomato sauce, crushed garlic, Fior di Latte mozzarella, sweet red onions, soft roasted courgettes, mild piquanté peppers and finished with fresh wild rocket (V) 1320 kcal – 17

### CHICKEN & PESTO

A base of nutty green pesto stacked with crushed garlic, creamy Fior di Latte mozzarella, seared chicken breast, capers, courgettes and pine nuts  
(N) 1417 kcal – 18.5

### SIMPLY SALAMI

Delicious cured Italian Napoli salami with tangy Barrel & Stone tomato sauce and Fior di Latte mozzarella 1392 kcal – 18.5

### SMOKY CHILLI CHICKEN

Barrel & Stone's Emilia-Romagna tomato sauce, smoked paprika, tomato, Fior di Latte mozzarella, seared chicken, roquito peppers  
(H) 1413 kcal – 17.5

**Fancy any desserts?** Just ask a member of staff.

(V) indicates suitable for Vegetarians. (VG) indicates suitable for Vegans. (GF) indicates Gluten Free. (N) contains Nuts. (H) indicates Hot.

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](http://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.

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## WINES

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### WHITE

	175ml	250ml	Bottle
Percheron Chenin Blanc	10	11	32
Cave de l'Ormarine 'Carte Noire' Picpoul de Pinet	-	-	37
Adobe Reserva Viognier, Central Valley (Organic)	-	-	43
Shadow Point Chardonnay	13.5	16.5	45
Henners Native Grace Barrel Chardonnay	-	-	49
Piattini Pinot Grigio	11	12	35
Fontanino Riesling	-	-	40
La Leyenda de Las Cruces Sauvignon Blanc	12.5	15.5	43
Domaine de Maltaverne Pouilly-Fumé 'L'Ammonite'	-	-	56
Domaine de la Motte Chablis Premier Cru Vau-Ligneau	-	-	66

### RED

Percheron Shiraz Mourvèdre	10	11	32
Benjamin Malbec	11	14	37
Cadus Tupungato Malbec	-	-	49
Contea de Castiglione Barolo	-	-	55
Domaine Chante Cigale, Châteauneuf-du-Pape	-	-	60
Domaine Mas Bahourat Merlot	11	12	35
Sixty Clicks Shiraz Mataro	12	15	40
Showdown Man with the Ax Cabernet Sauvignon	12.5	15.5	43
Boutinot 'Les Coteaux' Côtes du Rhône Villages	-	-	43
Greyrock Pinot Noir	-	-	47

### ROSÉ

Principato Pinot Grigio Rosato	11	12	35
Chapel Down English Rose	-	-	40

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

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## WINES

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### CHAMPAGNE & SPARKLING

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Palladiano Durello Spumante	9	42
Chapel Down Sparkling	10	43
Chapel Down Rosé Brut	11	45
Chapel Down Vintage Reserve	-	49
Lanson Pere Et Fils	14	65
Lanson Rosé	-	70
Lanson Le Vintage	-	105
Le Clos Lanson	-	190

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### BEERS & CIDERS

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Stella Artois	6	Beck's <i>Pint</i>	6
Stella Artois Gluten Free	6	Beck's 0%	5
Goose Island Midway <i>Pint</i>	7	Camden Pale Ale	6.5
Corona	6.5	Magners <i>568ml</i>	7
Camden Hells <i>Pint</i>	7	Magners Berries <i>500ml</i>	7
Budweiser	6		

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### HOT & COLD DRINKS

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Americano	4	Coca-Cola <i>330ml</i>	3.75
Latte	4	Diet Coke <i>330ml</i>	3.5
Cappuccino	4	Lemonade <i>200ml</i>	3
Espresso	3	Orange Juice	3
Hot Chocolate	4	Apple Juice	3
English Breakfast Tea	3.7	Mineral Water <i>330ml</i>	2.8
Earl Grey Tea	4	Sparkling Water <i>330ml</i>	2.8
		Fever Tree Tonics <i>200ml</i>	3

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## COCKTAILS

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### CLASSIC

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**Peach Bellini 12**  
Peach purée and sparkling wine

**Espresso Martini 12.5**  
Vodka, Kahlúa, coffee,  
simple syrup

**Porn Star Martini 13.5**  
Vodka, passion fruit liquor,  
passion fruit puree, simple syrup,  
shot of sparkling wine

**Cosmopolitan 12**  
Vodka, Cointreau, lemon,  
cranberry juice

**Pina Colada 12.5**  
Rum, pineapple juice  
and colada mix

**Mojito 12.5**  
Rum, lime, simple syrup and  
mint topped with soda water

**Negroni 12**  
Gin, Antica formula, Campari

**Tom Collins 12.5**  
Gin, lemon, simple syrup,  
soda water

**Whisky Sour 12.5**  
Bourbon, lemon and sugar syrup

**Margarita 12.5**  
Tequila, Cointreau and lime juice

### NON-ALCOHOLIC

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**Citrus Punch 8.5**  
Fresh lemon and lime, lemonade

**Virgin Daiquiri 8.5**  
Strawberry purée, lime juice,  
sugar syrup, cloudy apple juice

**Virgin Mojito 8.5**  
Mint, lime juice, sugar syrup,  
soda water

**Virgin Passion Fruit Martini 8.5**  
Fresh passion fruit, passion  
fruit syrup, lime juice, vanilla,  
cloudy apple juice

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## SPIRITS 50ML

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### GIN

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Hendrick's	10.5
Monkey 47	11.5
Roku	10
Beefeater Pink	9
Beefeater Orange	9
Warner's Rhubarb	10.5
Bombay Sapphire	9.5

### LIQUEURS

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Baileys Irish Cream	9
Kahlúa	9
Cointreau	9
Drambuie	9
Amaretto	9
Sambuca	9

### RUM

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Appleton Signature Blend	10
Captain Morgan Dark	9
Captain Morgan Spiced	9
Ron Zacapa 23	12

### VODKA

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Belvedere	10.5
Finlandia Grapefruit	9
Grey Goose	11.5
Stolichnaya Vanilla	10

### WHISKY

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Johnnie Walker Red	9
Johnnie Walker Black	11.5
Glenfiddich 12YRS	12
Jameson Whiskey	10.5

### COGNAC

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Courvoisier® V.S.	11.5
Courvoisier® V.S.O.P.	13.5

### BOURBON

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Jack Daniel's Old No.7	9
Buffalo Trace	10.5

### TEQUILA

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El Jimador Blanco	9
Patrón Silver	11.5

25ml spirits available on request.

All wines are 11-15% and Champagne 12-13% ABV. Beers/Cider 3.8-5.8%. Spirits 37.5-63% ABV. Liqueurs, Aperitifs & Other 15-37% ABV. All prices are inclusive of VAT at the current rate.