

Starters

Confit Chicken & Apricot Compressed Pave

Piccalilli, baby leaves, sourdough crostini
18 311 kcal

Quinoa Salad

Avocado, mixed peppers, chickpea, radish, cress (vg) **13** 405 kcal

Leek & Potato Velouté

Herb sippet, flavoured oil drizzle (v) **9** 231 kcal

Severn & Wye Smoked Salmon

Capers, shallots, lemon, cracked black pepper, rye crouton **16** 368 kcal

Pan-Seared Scallops

Pineapple carpaccio, king prawns, citrus Thai dressing **18** 345 kcal

Red Pepper Hummus

Heritage tomato, radish, black olive crumb, crispy pitta (vg) **11** 432 kcal

Signature dish

Burrata & Salt-Baked Beetroot

Salt-baked yellow & candy beetroot, gazpacho, basil cress (v) **16** 560 kcal

Mains

Double-Cooked Chicken Supreme

Whipped potato, braised leeks, carrots, wild mushroom crème, thyme reduction
24 1061 kcal

Pan-Seared Seabass Fillet

Green beans, baby potatoes, cherry tomatoes, black olives, sauce vierge
32 422 kcal

Slow-Braised Lamb Rogan Josh

Basmati rice, naan bread, mint & cucumber raita, poppadoms **26** 772 kcal

Smoked Duck Salad

Goat's cheese, pear, walnut, pomegranate molasses vinaigrette **24** 739 kcal

Pan-Fried Salmon Fillet & Tiger Prawns

Asian greens, sticky rice, Thai-flavoured coconut broth, scallions, red chillies
28 889 kcal

Chargrilled 10oz Ribeye Steak

Triple-cooked chips, vine cherry tomatoes, Portobello mushrooms, watercress, a choice of green peppercorn or café au lait sauce **38** 1149 kcal

Signature dish

Tournedos Rossini

Potato gratin, wilted spinach, duck parfait, wild mushroom fricassee, Madeira wine reduction **42** 967 kcal

Carrot & Coriander Risotto

Cauliflower beignets, baby carrots, shaved vegan cheese, chive oil (gf, v, vg) **18** 508 kcal

Thai-Spiced Cauliflower Steak

Asian greens, sticky rice, Thai-flavoured coconut broth, scallions, red chillies (gf, v, vg) **18** 812 kcal

Sides All 5.5

Sautéed Potatoes, Confit Onions & Parsley (vg) 342 kcal

Creamed Mash (v) 494 kcal

Triple-Cooked Chips (vg) 713 kcal

Green Beans with Confit Shallots (vg) 54 kcal

English Peas & Mint (vg) 75 kcal

Mixed Green Salad (vg) 85 kcal

Desserts

Earl Grey-Infused Panna Cotta

Berry compote, pistachio crumb (v) **12** 529 kcal

Chocolate & Orange Tranche

Chocolate sauce, mint (v) **12** 445 kcal

Chocolate Cherry Pudding

Berry coulis (vg) **12** 529 kcal

Burnt Cambridge Cream

Candy-glazed baked vanilla custard, seasonal berry compote, buttered shortbread biscuit (v) **12** 635 kcal

Exotic Fruit Salad

Mixed berries, mint (vg) **9** 45 kcal

British Artisan Cheese Selection (For Two)

Chutney, crackers **18** 959 kcal

Food allergies and intolerances: (v) indicates suitable for Vegetarians. (vg) indicates suitable for Vegans. (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 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.

Wines

Champagne & Sparkling

	125ml	Bottle
Palladiano Durello Spumante Italy	10	46
Chapel Down England		50
Lanson Père Et Fils	15	70
Lanson Rosé		75
Lanson Le Vintage		115
Le Clos Lanson		200

Rosé

	175ml	250ml	Bottle
Principato Pinot Grigio Rosato, Provincia di Pavia Italy	12.5	15.5	43
Henners Rosé England			50

Red

Percheron Shiraz Mourvèdre, Western Cape South Africa	12	15	40
Domaine Mas Bahourat Merlot France	12.5	15.5	43
Benjamin Malbec Argentina			45
Sixty Clicks Shiraz Mataro Australia	13	17	48
Showdown Man with the Ax Cabernet Sauvignon USA	14	18	50
Boutinot 'Les Coteaux' Côtes du Rhône Villages France			50
Greyrock Pinot Noir New Zealand			52
Cadus Tupungato Malbec Argentina			55
Contea di Castiglione, Barolo Italy			61
Domaine Chante Cigale, Châteauneuf-du-Pape France			66

White

Percheron Chenin Blanc Viognier, Western Cape South Africa	12	15	40
Piattini Pinot Grigio Italy	12.5	15.5	43
Cave de l'Ormarine 'Carte Noire', Picpoul de Pinet France			45
Fontanino Riesling Italy			48
Adobe Reserva Viognier, Central Valley (Organic) Chile			50
La Leyenda de Las Cruces Sauvignon Blanc Chile	14	18	50
Shadow Point, Central Coast Chardonnay USA	14.5	18.5	52
Henners Native Grace Barrel Chardonnay England			55
Domaine de Maltaverne Pouilly-Fumé 'L'Ammonite' France			62
Domaine de la Motte Chablis Premier Cru Vau-Ligneau France			72

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

Beers & ciders

Bottled

Stella Artois	6	Beck's	6
Stella Artois Gluten Free	6	Beck's 0%	5.5
Goose Island IPA	6.5	Camden Pale Ale	6.5
Corona	6.5	Magners	7.5
Camden Hells	6.5	Magners Berries	7.5
Budweiser	6		

Draught

	1/2 Pint	Pint	1/2 Pint	Pint
Camden Hells	3.5	7	Goose Island Midway	3.5 7
Corona	3.75	7.5		

Gins

Bombay Sapphire 12.5

The tantalising, smooth and complex taste with notes of fresh citrus and juniper flavours combined with an elegant, light spicy finish.

Hendrick's 13.5

Made by the most curious of minds and imaginative spirit, with hints of coriander, juniper, citrus peel - and an odd but marvellous infusion of rose petal and cucumber.

Roku 13

Crafted by Japanese artisans, Roku is a multi-layered, perfectly balanced gin combining both traditional and six uniquely Japanese botanicals.

Monkey 47 14

A curious gin from the Black Forest in Germany. Made with 47 botanicals, including their 'secret weapon' commonly found in the Black Forest - cranberries.

Beefeater Pink 12

Beefeater Pink strawberry is the vibrant new Pink Gin made using the original Beefeater London Dry Recipe with the addition of Natural Strawberry flavouring to give it a vibrant and delicious strawberry taste.

Beefeater Orange 12

Distilled British London Gin made with orange essence and fine botanicals.

Warner's Rhubarb 13.5

Hand crafted British Gin, craft distilled on Falls Farm, exceptional gin using Queen Victoria's own personal rhubarb crop.

Spirits

Vodka

Belvedere	13
Grey Goose	13.5
Stolichnaya Vanilla	12.5
Finlandia Grapefruit	12

Rum

Appleton Signature Blend	12.5
Captain Morgan Dark	12
Captain Morgan Spiced	12
Ron Zacapa 23	14

Tequila

El Jimador Blanco	12
Patrón Silver	14

Bourbon

Jack Daniel's Old No.7	12
Buffalo Trace	13

Whisky

Johnnie Walker Red	12
Johnnie Walker Black	14
Glenfiddich 12YRS	15
Jameson Irish Whiskey	13

Aperitifs & Liqueurs

Baileys Irish Cream	12
Aperol	12
Pimms No.1	12
Cointreau	12
Malibu	12
Amaretto	12
Kahlúa	12
Jägermeister	12
Campari	12

Cognac

Courvoisier® V.S.	14
Courvoisier® V.S.O.P.	16

All spirits are served as 50ml. Prefer a single 25ml serve? Just ask.