

# STARTERS & LIGHT BITES

- SOUP OF THE DAY** <sup>V</sup> 7  
With warm, crusty bread. Please ask a team member for today's flavour.
- CRISPY CAULI BITES** <sup>V</sup> 8  
Crispy battered cauliflower "wings" smothered in your choice of BBQ or Buffalo hot sauce. Served with a blue cheese dip. BBQ 652 kcal, Buffalo hot sauce 626 kcal
- PRAWN COCKTAIL** 9  
With classic Marie Rose sauce, lettuce, and a side of brown bread and butter. 346 kcal
- CORN RIBS** <sup>V</sup> <sup>GF</sup> <sup>VE</sup> <sup>ASK FOR</sup> 7.5  
For the trendiest jetsetters! Served with red cabbage slaw, a blue cheese dip, and a BBQ dip. 667 kcal

- SALT & PEPPER CALAMARI** 10  
Deep-fried coated squid, served with a chive & garlic mayo. 843 kcal
- CHICKEN WINGS** <sup>ASK FOR</sup> <sup>GF</sup> 8  
6 chicken wings smothered in your choice of BBQ or Buffalo hot sauce, served with a blue cheese dip and celery sticks. BBQ 1321 kcal, Buffalo hot sauce 1266 kcal
- GO BIG OR GO HOME WITH A 24-PIECE CHICKEN WING PLATTER** 22  
BBQ 3693 kcal, Buffalo hot sauce 3798 kcal
- BUTTERMILK CHICKEN TENDERS** 9  
Fried until golden, served with red cabbage slaw, pickles, and a chipotle mayo dip. 819 kcal

- CHICKEN LIVER PÂTÉ** 8  
Served with red onion chutney, mixed leaves, and toasted sourdough bread. 499 kcal
- SKY-HIGH ONION RING TOWER** <sup>V</sup> 8  
A delicious stack of golden onion rings, piled high. Served with a BBQ dip, and a garlic & chive mayo. 1299 kcal
- HOUSE NACHOS** <sup>V</sup> <sup>ASK FOR</sup> <sup>GF</sup>  
**SINGLE** 7 / **SHARING** 12  
Tortilla chips smothered in smoked chilli cheese sauce, fresh pico de gallo, spicy jalapeños, pickled red onions, and a generous scoop of sour cream and guacamole. Single 992 kcal, Sharing 1984 kcal

# MAINS

## BURGERS

All served with crispy skin-on fries.

- AVIATOR BURGER** <sup>ASK FOR</sup> <sup>GF</sup> 16  
Steak burger, crisp streaky bacon, melted cheddar cheese, crispy onion ring, beef tomato, and lettuce. 1682 kcal
- CLASSIC CHEESEBURGER** 16  
<sup>ASK FOR</sup> <sup>GF</sup>  
Steak burger with a generous topping of melted cheddar cheese, topped with beef tomato, lettuce, and red onion. 1267 kcal
- LONDON DOUBLE-DECKER** 19  
<sup>ASK FOR</sup> <sup>GF</sup>  
Two steak burgers stacked high with melted cheddar cheese, red onion, pickles, beef tomato, lettuce, and house burger sauce. 1800 kcal
- CLUCKY** 16  
Crispy buttermilk chicken smothered in Buffalo hot sauce, blue cheese sauce, and red cabbage slaw. 1893 kcal
- SWAP TO GRILLED CHICKEN ESCALOPE** <sup>ASK FOR</sup> <sup>GF</sup> 1743 kcal
- PRETENDER** <sup>VE</sup> 16  
Moving Mountains® plant-based patty loaded with pulled BBQ jackfruit, melted vegan cheese, beef tomato, and lettuce. 1216 kcal

## CLASSICS

- SIGNATURE FISH & CHIPS** 16  
Freshly battered cod deep-fried until golden, served with triple-cooked chunky chips, mushy peas, tartar sauce, and a side of buttered thick white bloomer bread. 1501 kcal
- BANGERS & MASH** 15  
British pork sausages with rich onion gravy, creamy mash, and mushy peas. 763 kcal

- 8OZ RUMP STEAK** <sup>ASK FOR</sup> <sup>GF</sup> 19  
Grilled to your liking, and served with crispy skin-on fries, roasted vine tomato & mushroom, watercress, and your choice of béarnaise or green peppercorn sauce. 1055 kcal

- STEAK & ALE PIE** 16  
A real British favourite! Served with creamy mash, garden peas, carrots, and gravy. 1057 kcal

- HOUSE CHICKEN PARM** 16  
Tomato & basil penne pasta, topped with golden breaded chicken escalope, and smothered in melting mozzarella and a parmesan glaze. Served with garlic flatbread. 1489 kcal

- CLASSIC CHICKEN TIKKA MASALA** 16  
Tender poached chicken breast in mild-spiced tikka masala sauce, served with basmati rice, naan bread, and mango chutney. 1647 kcal

- SPICED VEGETABLE PIE** <sup>VE</sup> 16  
Spiced cauliflower, lentil & spinach pie, served with mashed potatoes, garden peas, carrots, and vegan gravy. 692 kcal

- PENNE ALLA NORMA** <sup>V</sup> 12  
<sup>ASK FOR</sup> <sup>VE</sup>  
Penne pasta in a tomato & basil sauce, with spicy chilli aubergine, and topped with vegan Italian hard cheese, toasted pine nuts and crispy capers. Served with garlic flatbread. 1043 kcal

- CAESAR SALAD** <sup>ASK FOR</sup> <sup>GF</sup> 12  
Romaine lettuce tossed in Caesar dressing, topped with croutons and Parmesan shavings. 496 kcal  
**WITH SALMON** 842 kcal **22**  
**WITH CHICKEN** 756 kcal **18**

- GRILLED SALMON FILLET** <sup>GF</sup> 18  
Served on a bed of creamy mash, with chilli greens, warm Hollandaise sauce, crispy capers and herb oil. 1059 kcal

## SANDWICHES

All served with crispy skin-on fries.

- FISH FINGER SANDWICH** 11  
Crispy battered cod goujons, lettuce, and tartar sauce, in buttered soft white bloomer. 1296 kcal
- LOADED STEAK WICH** 15  
Thinly sliced beef steak, sautéed peppers and onions, melted cheese, and rocket, in a soft mezzaluna Italian flat bread. 789 kcal
- CLASSIC CLUB SANDWICH** 13  
A triple-decker stack with succulent roast chicken, soft boiled egg, crisp streaky bacon, beef tomato, lettuce, and mayo, on toasted white bloomer bread. 944 kcal

## STONE-BAKED 12" PIZZAS



- RUSTIC CLASSIC** <sup>V</sup> 15.5  
<sup>ASK FOR</sup> <sup>VE</sup> <sup>ASK FOR</sup> <sup>GF</sup>  
Rustic combination of tangy Barrel & Stone tomato sauce and creamy Fior di Latte mozzarella. 1134 kcal

- SIMPLY SALAMI** <sup>ASK FOR</sup> <sup>GF</sup> 17.5  
Delicious cured Italian Napoli salami with tangy Barrel & Stone tomato sauce and Fior di Latte mozzarella. 1392 kcal

- NICE & SPICY** <sup>ASK FOR</sup> <sup>GF</sup> 17.5  
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

- THE GARDEN CLUB** <sup>V</sup> 15.5  
<sup>ASK FOR</sup> <sup>VE</sup> <sup>ASK FOR</sup> <sup>GF</sup>  
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. 1320 kcal

# SIDES

£4 EACH

- SKIN-ON FRIES** <sup>VE</sup>  
<sup>ASK FOR</sup> <sup>GF</sup> 389 kcal
- TRIPLE-COOKED CHUNKY CHIPS** <sup>VE</sup> <sup>ASK FOR</sup> <sup>GF</sup> 713 kcal
- ONION RINGS** <sup>V</sup> 574 kcal
- RED CABBAGE SLAW** <sup>V</sup> <sup>GF</sup> 192 kcal
- MIXED LEAF SALAD** <sup>VE</sup> <sup>GF</sup> 265 kcal  
with lemon dressing

# DESSERTS

- BELGIAN CHOCOLATE & RASPBERRY TORTE** <sup>VE</sup> 7  
With fresh raspberries, raspberry coulis, and a blood orange sorbet. 431 kcal
- DEVONSHIRE ICE CREAM**  
**SMALL** 5 / **LARGE** 7
- VANILLA** <sup>V</sup> <sup>GF</sup> 295/394 kcal
- CHOCOLATE** <sup>V</sup> <sup>GF</sup> 398/442 kcal
- VEGAN VANILLA** <sup>VE</sup> <sup>GF</sup> 218/290 kcal
- VEGAN SALTED CARAMEL** <sup>VE</sup> <sup>GF</sup> 225/300 kcal

- LEMON TART** <sup>V</sup> 7  
Golden shortcrust pastry with a zingy lemon filling, topped with Chantilly cream, fresh and freeze-dried raspberries, raspberry coulis, and popping candy (because why not!). 600 kcal

- MILLIONAIRE'S BROWNIE** <sup>V</sup> 7  
Extra thick chocolate brownie served with salted caramel ice cream, toffee sauce, and a chocolate drizzle. 823 kcal

# SET MENU

2 COURSES 16

3 COURSES 20

## STARTERS

- SOUP OF THE DAY** <sup>V</sup>  
With warm, crusty bread. Please ask a team member for today's flavour.

- HOUSE NACHOS FOR ONE** <sup>V</sup> <sup>ASK FOR</sup> <sup>GF</sup>  
Tortilla chips smothered in smoked chilli cheese sauce, fresh pico de gallo, spicy jalapeños, pickled red onions, and a generous scoop of sour cream and guacamole. 992 kcal

- CRISPY CAULI BITES** <sup>V</sup>  
Crispy battered cauliflower "wings" smothered in your choice of BBQ or Buffalo hot sauce. Served with a blue cheese dip. BBQ 652 kcal, Buffalo hot sauce 626 kcal

## CHICKEN LIVER PÂTÉ

Served with red onion chutney, mixed leaves, and toasted sourdough bread. 499 kcal

## MAINS

### SIGNATURE FISH & CHIPS

Freshly battered cod deep-fried until golden, served with triple-cooked chunky chips, mushy peas, tartar sauce, and a side of buttered thick white bloomer bread. 1501 kcal

### BANGERS & MASH

British pork sausages with rich onion gravy, creamy mash, and mushy peas. 763 kcal

### SPICED VEGETABLE PIE

Spiced cauliflower, lentil & spinach pie, served with mashed potatoes, garden peas, carrots, and vegan gravy. 692 kcal

### CLASSIC CHEESEBURGER

<sup>ASK FOR</sup> <sup>GF</sup>  
Steak burger with a generous topping of melted cheddar cheese, topped with beef tomato, lettuce, and red onion. 1267 kcal

### CAESAR SALAD

Romaine lettuce tossed in Caesar dressing, topped with croutons and Parmesan shavings. 496 kcal  
**WITH SALMON** 842 kcal **+£8 SUPPLEMENT**  
**WITH CHICKEN** 992 kcal **+£8 SUPPLEMENT**

## DESSERTS

### MILLIONAIRE'S BROWNIE

Extra thick chocolate brownie served with salted caramel ice cream, toffee sauce, and a chocolate drizzle. 823 kcal

### LEMON TART

Golden shortcrust pastry with a zingy lemon filling, topped with Chantilly cream, fresh and freeze-dried raspberries, raspberry coulis, and popping candy (because why not!). 600 kcal

### DEVONSHIRE ICE CREAM

**VANILLA** <sup>V</sup> <sup>GF</sup> 295 kcal  
**CHOCOLATE** <sup>V</sup> <sup>GF</sup> 398 kcal  
**VEGAN VANILLA** <sup>VE</sup> <sup>GF</sup> 218 kcal  
**VEGAN SALTED CARAMEL** <sup>VE</sup> <sup>GF</sup> 225 kcal



Food allergies and intolerances: <sup>V</sup> indicates suitable for Vegetarians. <sup>VE</sup> indicates suitable for Vegans. <sup>GF</sup> 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](http://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.

# WINES

BUY 2 X 250ML GLASSES OF THE SAME WINE, AND GET THE REST OF THE BOTTLE FREE

WHITE	175ML	250ML	BOTTLE
<b>PERCHERON CHENIN BLANC VIOGNIER</b> South Africa   Vibrant and aromatic with delicious generous fresh apricot, nectarine and hints of passion fruit on the nose.	9.75	10.75	30.5
<b>PIATTINI PINOT GRIGIO</b> Italy   Apple aromas with hints of honey, peach and layers of orchard fruit, spice, and fresh citrus acidity.	10.75	11.75	33.5
<b>LA LEYENDA DE LAS CRUCES SAUVIGNON BLANC</b> Chile   Pink grapefruit, peach, a zesty palate with a mouthwatering finish.	13	16	45
<b>SHADOW POINT CHARDONNAY</b> USA   This is a modern Californian Chardonnay, which displays ripe stone fruit, soft oak, and also a lovely freshness.	13.5	16.75	46

RED			
<b>PERCHERON SHIRAZ MOURVÈDRE</b> South Africa   Dark fruits and floral perfume with a sprinkling of spice on the palate, nicely perfumed and balanced.	9.75	10.75	30.5
<b>DOMAINE MAS BAHOURAT MERLOT</b> France   Deliciously ripe fruit with dark fruits, a touch of Earl Grey and bergamot.	10.75	11.75	33.5
<b>BENJAMIN MALBEC</b> Argentina   Purple red in colour, bright and intense. Fruity aromas of plum and cherry, balanced with a smooth long finish.	12	15	39
<b>SIXTY CLICKS SHIRAZ MATARO</b> Australia   Soft, open, chocolatey fruit has a clove note with a palate of fresh brambly, cherry-red fruit that leads to a gently spicy finish.	12.5	15.5	42

ROSÉ			
<b>PRINCIPATO PINOT GRIGIO ROSATO</b> Italy   Crisp, dry with an aromatic nose with soft red fruits and cherry notes - juicy and delicious.	11.25	12.25	36

FIZZ	125ML	BOTTLE
<b>PALLADIANO DURELLO SPUMANTE</b> Delicate and lively on the palate with ripe fruit, zesty acidity and a clean, refreshing finish.	9.5	43
<b>CHAMPAGNE LANSON PÈRE ET FILS</b> The blending and ageing process gives the wines a rich body and a deep complexity. The flavours are well-developed and the aromas are as elegant as rich.	15	75
<b>CHAMPAGNE LANSON ROSÉ</b> A non-vintage cuvée. Made from a delicate blend of the three main Champagne grape varieties.	17	85

FANCY SOMETHING SMALLER? JUST ASK FOR A 125ML WINE GLASS.

# CLASSIC COCKTAILS

<b>APEROL SPRITZ</b> 12.5 Aperol orange liqueur, Palladiano Durello Spumante sparkling wine, soda, orange wheel	<b>TOM COLLINS</b> 12.5 Beefeater gin, soda, simple syrup, lime wedges
<b>DARK &amp; STORMY</b> 12.5 Goslings Black Seal rum, ginger beer, lime wedges	<b>VIRGIN MOJITO</b> 9.5 Lime, mint, soda

# BEERS & CIDERS

ON DRAUGHT	HALF	PINT
CAMDEN HELLS LAGER	3.4	6.8
CORONA	3.6	7.2
CAMDEN HELLS PALE ALE	3.4	6.8
CAMDEN STOUT	3.6	7.2
MAGNERS ORIGINAL	3.4	6.8

BOTTLES			
BUDWEISER	6.25	STELLA ARTOIS®	6.25
CAMDEN HELLS	6.75	MAGNERS ORIGINAL	7.35
CORONA EXTRA	6.75	MAGNERS DARK FRUITS	7.35
GOOSE ISLAND IPA	6.75	CORONA CERO 0.0%	5.75
STELLA ARTOIS	6.25		

# SPIRITS 25ML

WHISKY / BOURBON			
BUFFALO TRACE	5.75	JAMESON	5.75
GLENFIDDICH 12-YEAR-OLD	6.5	JOHNNIE WALKER RED LABEL	5.25
JACK DANIEL'S	5.25		

BRANDY / COGNAC			
ST-RÉMY XO	5.25	COURVOISIER VS	5.75

RUM			
GOSLINGS BLACK SEAL	5.75	CAPTAIN MORGAN DARK	5.25
MALIBU	4.75	CAPTAIN MORGAN SPICED	5.25
BACARDÍ CARTA BLANCA	5.25		

GIN			
BEEFEATER	5.25	BEEFEATER PINK	5.25
HENDRICKS	5.75		

VODKA			
FINLANDIA	5.25	GREY GOOSE	6.25

TEQUILA / MEZCAL			
EL JIMADOR	4.95	CAZCABEL COFFEE	4.95

LIQUEUR			
AMARETTO	4.75	JÄGERMEISTER	4.75
APEROL	5.25	KÅHLUA	4.75
BAILEYS	4.75	MARTINI DRY	4.25
CAMPARI	5.25	SOUTHERN COMFORT	4.75
GRAND MARNIER	5.25		

# SOFT DRINKS

COCA-COLA 42 kcal/100ml	3.5	APPLE JUICE 38 kcal/100ml	3
DIET COKE 1 kcal/100ml	3.25	ORANGE JUICE 36 kcal/100ml	3
LEMONADE 19 kcal/100ml	3.25	RED BULL	3.75
WATER STILL / SPARKLING	3	RED BULL SUGAR FREE	3.5
1/20 APPLE & MANGO	3.15	FEVER-TREE TONIC / TONIC LIGHT / LEMONADE / SODA	3
1/20 ORANGE & PASSION FRUIT	3.15	FEVER-TREE GINGER BEER	3.5

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.