



Our waffles are hand made using a secret 1950's Belgian family recipe. We have modified the recipe to improve it for modern tastes over the years.



**CLASSIC LIÈGE**  
£4.00  
100G / 320KCAL



**WAFFLE AU CHOCOLATE**  
£5.25  
108G / 365KCAL



**CREAM & COOKIES**  
£6.50  
181G / 654KCAL



**GO BANANAS**  
£6.50  
196G / 597KCAL



**MARSHMALLOW SURPRISE**  
£6.50  
121G / 399KCAL



**BLACK & WHITE**  
£5.75  
163G / 568KCAL



**DREAM TEAM**  
£7.00  
188G / 533KCAL



**STRAWBERRY HEAVEN**  
£6.00  
193G / 568KCAL

## Wines

### White

	175ml	250ml	Bottle
Percheron Chenin Blanc	10	11	32
Cave de l'Ormarine 'Carte Noire'			37
Adobe Reserva Viognier, Central Valley (Organic)			43
Shadow Point Chardonnay			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

	175ml	250ml	Bottle
Percheron Shiraz Mourvèdre	10	11	32
Benjamin Malbec	11	14	37
Cadus Tupungato Appellation Malbec			49
Barolo Contea de Castiglione			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	12.5	15.5	43
Boutinot 'Les Coteaux' Côtes du Rhône Villages			43
Greyrock Pinot Noir			47

### Rosé

	175ml	250ml	Bottle
Principato Pinot Grigio Rosato	11	12	35
Chapel Down Rosé			40

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

We also serve a selection of soft drinks, beers, spirits, and cocktails. Please ask a member of staff for more details.

# All-day food menu



## YARDE FARM

Serious about ice cream

1 scoop	£3.25
2 scoops	£4.50
3 scoops	£5.50




**thistle**  
MARBLE ARCH

## Small plates


Leek & potato soup, herb oil, croutons  120 kcal **8**


Chicken tenders, chipotle mayo, pickled cabbage slaw  1066 kcal **9.5**

Salt & pepper squid, garlic mayo  843 kcal **10**

Falafel, red pepper hummus, beetroot, red onion pickle, coriander, yoghurt  668 kcal **8.5**

 ON REQUEST


Beetroot & goat's cheese salad, candied walnuts, red onion, cherry tomatoes, honey & balsamic dressing  765 kcal **11**

Nachos, smoked cheese sauce, tomato salsa, guacamole, sour cream, jalapeños, spring onions  1325 kcal **7.5**


## Proper burgers

Served with skin-on fries and chipotle mayo.

100% British beef burger, tomato, baby gem lettuce, mayo, brioche-style bun  1039 kcal **16.5**

Fried buttermilk chicken escalope, tomato, baby gem lettuce, mayo, brioche-style bun  1031 kcal **16.5**

Moving Mountains® vegan plant-based burger, tomato, baby gem lettuce, vegan mayo, brioche-style bun

 1102 kcal **16.5**

### Extras 2 each

Crispy bacon  97 kcal

Cheddar cheese  89 kcal

Vegan cheese  78 kcal

Pickled cabbage slaw  29 kcal

BBQ sauce  66 kcal

Blue cheese sauce  215 kcal

Frank's RedHot sauce  10 kcal

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

Adults need around 2,000 kcal a day.

If you have any dietary requirements, allergies 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.

## Classics


Fish & chips, cod in batter, triple-cooked chips, mushy peas, tartare sauce  1100 kcal **18.5**

10oz Hereford rib eye steak, roasted vine tomatoes, flat mushroom, watercress, triple-cooked chips  1149 kcal **32**


Penang Thai curry, basmati rice  430 kcal **14**

Add chicken  592 kcal **6** or salmon  520 kcal **6**


Slow-braised beef Chianti, creamy mash, carrots, broccoli  786 kcal **19**

Mushroom & dolcelatte risotto, roquette, Italian hard cheese, served with garlic bread  640 kcal **14**

Add chicken  592 kcal **6**


Club sandwich, our classic triple-decker sandwich with chicken, egg, tomato, mayo, baby gem lettuce. Served with skin-on fries.  1548 kcal **15**

Add crispy bacon  97 kcal **1.5**

Chicken tikka masala, tender poached chicken breast, aromatic mild spiced tikka masala sauce, basmati rice, naan bread, mango chutney  1647 kcal **17.5**

Caesar salad, baby gem lettuce, creamy Caesar dressing, Italian hard cheese, croutons  495 kcal **13**


Add chicken  592 kcal **6** or salmon  520 kcal **6**


Baked salmon supreme, buttered new potatoes, spinach, served with a lemon, parsley & caper Hollandaise sauce  845 kcal **24**


Aberdeen Angus beef lasagne, garlic bread  738 kcal **18**

## Penne pasta

Served with garlic & herb bread.

Creamy cheese sauce, mozzarella, and mature cheddar, topped with Italian hard cheese  1476 kcal **15.5**

Classic pomodoro, tomato, garlic & basil sauce, Italian hard cheese  899 kcal **15.5**

Creamy pomodoro, our classic tomato sauce with cream  1185 kcal **15.5**

Add chicken  592 kcal **6** or salmon  520 kcal **6**


## Pizzas

Our 12" thin and crispy stone-baked pizzas are hand-crafted in the traditional way using fresh, authentic Italian ingredients.

All 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 16


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

 OPTION AVAILABLE

### Simply Salami 18.5

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


### The Garden Club 17


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 roquette  1320 kcal

 OPTION AVAILABLE

## Desserts 8.5 each

Fresh fruit platter  174 kcal

Baked vanilla cheesecake, fruits of the forest compote, blackcurrant & clotted cream ice cream, crumble  758 kcal

Belgian chocolate & raspberry torte, raspberries, coulis, blood orange sorbet  431 kcal

Earl Grey panna cotta with mixed berries  433 kcal

**BARREL  
& Stone**