

Bottomless Brunch

Monday – Sunday | 11:30am - 3:30pm

2 courses £55 per person

3 courses £62 per person

Includes 1.5 hours of bottomless sparkling wine,
draught beer, house wine or soft drinks

Starters

Severn & Wye Smoked Salmon

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

Quinoa Salad

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

Burrata & Salt-Baked Beetroot

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

Smashed Avocado

on Sourdough Toast

With roasted tomatoes (vg) *523 kcal*

Eggs Benedict

Soft boiled eggs, smoked ham, buttered
English muffin, hollandaise sauce *474 kcal*

Confit Chicken & Apricot

Compressed Pave

Piccalilli, baby leaves, sourdough crostini
311 kcal

T&Cs apply. Our policy is that only guests who can prove they are 18 & above can be served alcohol for their own consumption. Bottomless Brunch bookings are 90-minute slots. The bottomless sparkling wine, draught beer and soft drinks are only available during this time. We will only top up drinks that are finished at our discretion. All members of the party must be ordering from the Bottomless Brunch menu. Price is per person & drinks cannot be shared. We reserve the right to cease serving at any time and drinking to excess won't be permitted. Participants are required to drink responsibly at all times (drinkaware.co.uk).

Mains

Double-Cooked Chicken Supreme

Whipped potato, braised leeks, carrots, wild mushroom crème, thyme reduction

1061 kcal

Pan-Seared Seabass Fillet

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

Smoked Duck Salad

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

Pan-Fried Salmon Fillet & Tiger Prawns

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

889 kcal

Traditional Fish & Chips

Beer-battered cod, triple-cooked chips, mushy peas, tartare sauce 1100 kcal

Signature dish

Poached Salmon Kedgeree

Lentils, rice, poached salmon, aromatic spices, and a touch of coriander 747 kcal

Steak & Eggs

Triple-cooked chips, vine cherry tomatoes, Portobello mushrooms, watercress 1149 kcal

Carrot & Coriander Risotto

Cauliflower beignets, baby carrots, shaved vegan cheese, chive oil (gf, vg)

508 kcal

Desserts

Chocolate & Orange Tranche

Chocolate sauce, mint (v) 445 kcal

Exotic Fruit Salad

Mixed berries, mint (vg) 45 kcal

Selection of ice creams (v) & Sorbets (v)

252kcal
155kcal

Earl Grey-Infused Panna Cotta

Berry compote, pistachio crumb (v) 529 kcal

Golden Waffles

Maple syrup, whipped cream, fresh berries (v) 698 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.