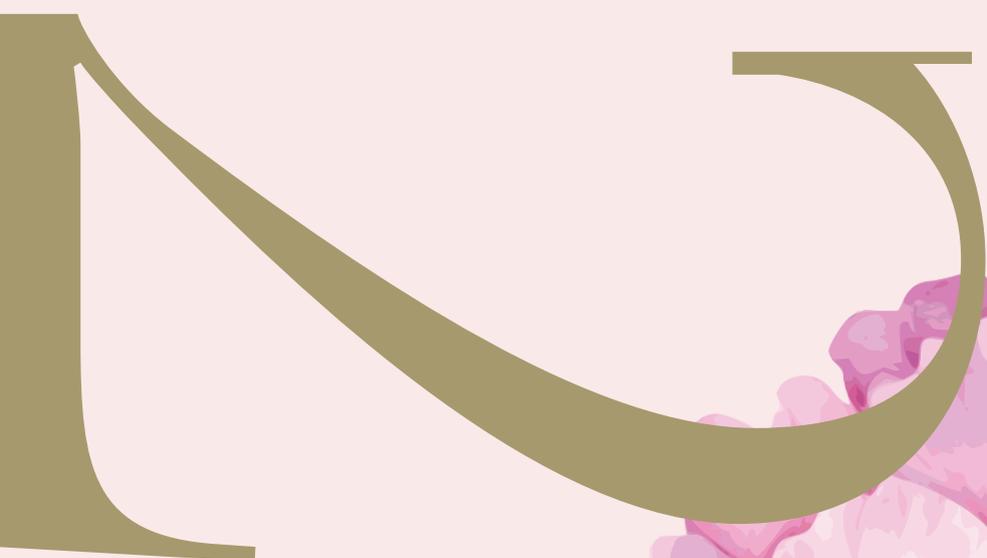




À LA CARTE

*at* THE ROYAL  
HORSEGUARDS



# À LA CARTE

## STARTERS

### Carrot & Coriander Soup

With sunflower seeds & herb drizzle

9   140 kcal

### Pan-Seared Scallops

With pineapple carpaccio, king prawns, and a citrus Thai dressing 18  345 kcal

### Burrata & Heirloom Tomatoes

With basil pesto, cracked black pepper, and a drizzle of extra virgin olive oil

16   648 kcal

### Bresaola Punta d'Anca

Italian cured beef, artichoke and piquillo pepper salsa, truffle emulsion, shaved Grana Padano, mizuna cress 14  389 kcal

### Beetroot Gravadlax

Beetroot-cured salmon with fennel slaw, avocado mousse, glazed orange segment, citrus vinaigrette, pea shoot 18  304 kcal

### Smoked Chicken & Ham Hock Terrine

With a honey mustard dressing, tomato chutney, garden leaves, sourdough crostini

16 366 kcal

### Quinoa Salad

With roasted butternut squash, pickled beetroot, pickled cucumber, sunflower seeds & classic vinaigrette 13   1066 kcal

## MAINS

### Double-Cooked Chicken Supreme

Potato purée, glazed carrots, wild mushroom crème reduction 29  1063 kcal

### Pan-Fried Salmon Fillet & Tiger Prawns

Asian greens, sticky rice, Thai coconut broth, scallions, red chillies 36  889 kcal

### Pan-Seared Seabass Fillet

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

32  422 kcal

### Chargrilled 10oz Ribeye Steak

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

### Wild Mushroom Risotto

Asparagus, shaved parmesan and roquette, truffle-infused herb oil 22  903 kcal

### Lamb Shoulder Roulade

Quinoa, asparagus, baby onion, mint yoghurt dressing, pomegranate & rosemary reduction 32 1251 kcal

### Cajun-Marinated Cauliflower Steak

Red pepper hummus, confit mixed peppers, chimichurri sauce, chickpea crouton, pomegranate 20  598 kcal

### Chicken Tikka Masala

Flavoured basmati rice, naan bread, mango chutney, poppadoms 27 880 kcal

### Traditional Fish & Chips

Beer-battered cod, triple-cooked chips, gherkins, mushy peas, burnt lemon & tartar sauce 23 1100 kcal

### 20oz Tomahawk Steak

This juicy, thick cut of beef is full of flavour and perfect for two to share! Served with creamy mash, chilli greens, baked tomato topped with a garlic & herb crumble, salsa verde, and a red wine gravy 90 for Two 2115 kcal  
*Please allow 20-30 minutes to cook*

Or make it an extra special sharing experience with a bottle of Argentinian Malbec 120 for Two

## SIDES ALL 6

### Sautéed Potatoes, Confit Onions & Parsley 342 kcal

### Creamed Mash 494 kcal

### Triple-Cooked Chips 713 kcal

### Green Beans with Confit Shallots 54 kcal

### English Peas & Mint 75 kcal

### Mixed Green Salad 85 kcal

## DESSERTS

### Burnt Cambridge Cream

Candy-glazed baked vanilla custard, seasonal berry compote, buttery shortbread biscuit 14  529 kcal

### Raspberry Eton Mess

Meringue, mixed berries, berry coulis, Chantilly cream 12   965 kcal

### Peach & Passion Fruit Mousse

Strawberry mint glaze 12 822 kcal

### Vanilla & Coconut Rice Pudding

Stewed fruits, rose water 12   1226 kcal

### Exotic Fruit Salad

Mixed berries, mint 9   45 kcal

### British Artisan Cheese Selection (For one)

Chutney, crackers 12 480 kcal

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.

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