

All Day Menu

Nibbles

Red Pepper & Tomato Hummus (VG) - 5 -

With toasted pitta bread *240 kcal*

Marrakech Olives (VG) - 5 -

109 kcal

Baked Chilli Nuts (V) - 3 -

527 kcal

Ciabatta Bread (V) - 5 -

With olive oil & balsamic oil *619 kcal*

Starters

Roast Butternut Squash Soup (VG) - 8 -

Sun-blushed tomato crostini,
herb oil, cress *231 kcal*

Posh Prawn Cocktail - 10 -

Prawns, smoked salmon, with a Marie Rose
sauce, baby gem lettuce, chives. Served with
seeded brown bread *346 kcal*

Salt & Pepper Squid - 10 -

Chive & garlic mayo *843 kcal*

**Smoked Salmon & Cream
Cheese Roulade - 14 -**

Red chicory, radishes, capers, shallots,
pea shoots, herb dressing *498 kcal*

Quinoa Salad (VG,N) - 9 -

Turmeric-braised quinoa, caramelised butternut
squash, baby beetroot, pistachio nuts, kale,
seasonal leaves, herb & lemon dressing *405 kcal*

Falafels (V, VG on request) - 8.5 -

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

Buttermilk Chicken Tenders - 9.5 -

Chipotle mayo, rainbow slaw *1066 kcal*

Charcuterie Plate - 12 -

Salami, chorizo, bresaola, sun-dried
tomato & red pepper chutney, cornichons,
olives, ciabatta *485 kcal*

Mains

Fish & Chips - 19 -

Freshly battered cod, triple-cooked chips, mushy
peas, chunky tartare sauce *1100 kcal*

Baked Salmon Supreme - 24 -

Buttered new potatoes, spinach, with a lemon,
parsley & caper Hollandaise sauce *845 kcal*

Pan-Fried Seabass Niçoise - 26 -

Parmentier potatoes, roasted red peppers, fine
green beans, tomatoes, black olives, anchovies,
basil, balsamic reduction, herb oil *437 kcal*

Duck Salad - 23 -

Smoked duck, goat's cheese, pear & walnut salad,
pomegranate molasses vinaigrette *739 kcal*

Tagliatelle (VG) - 14 -

Roast vegetables, tomatoes, garlic & chilli sauce,
basil, toasted pine nuts, roquette *625 kcal*

Add grilled chicken *592 kcal* or salmon *520 kcal*
- 21.5 -

Spaghetti Carbonara - 18 -

Smoked bacon, garlic & cream sauce, topped with
parmesan shavings *1190 kcal*

Roast Lamb Rump - 29 -

Mousseline potatoes, glazed carrots, kale,
mint & redcurrant jus *1089 kcal*

Caesar Salad (V) - 14 -

Baby gem lettuce, Caesar dressing, crispy croutons,
Italian hard cheese *496 kcal*

Add grilled chicken *592 kcal* or salmon *520 kcal*
- 21.5 -

Chicken Biryani - 21 -

Tender poached chicken, aromatic basmati rice
with a Chettinad madras curry sauce, pomegranate,
coriander, yoghurt, naan bread *1419 kcal*

Vegan option available on request (VG) *1488 kcal*

Signature Burgers

All served with skin-on fries

The Clermont Chicken Burger

- 18.5 -

Fried buttermilk chicken, Frank's
RedHot® sauce, blue cheese sauce, pickled
rainbow slaw, tomato, baby gem lettuce,
brioche-style bun *1224 kcal*

The Clermont Beef Burger - 18.5 -

100% British beef burger, streaky bacon,
melted cheese, pickled rainbow slaw, roquette,
tomato, baby gem lettuce, Chipotle mayo,
brioche-style bun *1359 kcal*

The Clermont Veggie Burger (VG)

- 18.5 -

Moving Mountains® plant-based burger,
roasted vegetables, vegan melted cheese,
roquette, sweet pickled red onion, vegan
mustard mayo, tomato, baby gem lettuce,
brioche-style bun *1442 kcal*

From the Grill

All served with roasted vine tomatoes, flat mushroom, watercress and triple-cooked chips

10oz Hereford Rib-Eye - 29.5 -

1149 kcal

Double-Cooked Half Chicken - 19 -

1664 kcal

7oz Hereford Beef Fillet - 36 -

1055 kcal

Charred Cauliflower Steak (VG) - 15 -

With chimichurri salsa *1093 kcal*

Sauces - 4 each -

Peppercorn *107 kcal*, Béarnaise *295 kcal*, Chimichurri *344 kcal*

Sides

All Sides - 5.5 -

Roast Mediterranean Vegetables (VG) *122 kcal*

Kale, Chilli & Garlic Butter (V) *54 kcal*

Mixed Leaves, Herb Dressing (VG) *185 kcal*

Triple-Cooked Chips (VG) *713 kcal*

Skin-on Fries (VG) *840 kcal*

Buttered Baby Potatoes (V) *342 kcal*

Onion Rings (V) *695 kcal*

Food allergies and intolerances: (V) indicates suitable for Vegetarians. (VG) indicates suitable for Vegans. (N) indicates Nuts. 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

Sparkling & Champagne

	125ml	Bottle		125ml	Bottle
Palladiano Durello Spumante Veneto, Italy	- 9 -	- 41 -	Lanson Père Et Fils	- 14 -	- 65 -
Chapel Down Sparkling East Sussex, England	- 10 -	- 43 -	Lanson Rosé	- 15 -	- 70 -
			Lanson Le Vintage	-	- 105 -
			Le Clos Lanson	-	- 190 -

White Wines

	175ml	250ml	Bottle		175ml	250ml	Bottle
Percheron Chenin Blanc Western Cape, South Africa	- 10 -	- 11 -	- 32 -	Piattini Pinot Grigio Delle Venezie, Italy	- 11 -	- 12 -	- 35 -
Cave de l'Ormarine Picpoul de Pinet Languedoc, France	-	-	- 37 -	Fontanino Riesling Piemonte, Italy	- 12 -	- 15 -	- 40 -
Adobe Reserva Viognier (Organic) D.O. Valle Central, Chile	-	-	- 43 -	La Leyenda de Las Cruces Sauvignon Blanc Valle de Leyda, Chile	- 12.5 -	- 15.5 -	- 43 -
Shadow Point Chardonnay Monterey, USA	- 13.5 -	- 16.5 -	- 45 -	Domaine de Maltaverne Pouilly-Fumé 'L'Ammonite' Loire Valley, France	-	-	- 56 -
Henners Native Grace Barrel Chardonnay East Sussex, England	-	-	- 49 -	Domaine de la Motte Chablis Premier Cru Vau-Ligneau Burgundy, France	-	-	- 66 -

Rosé Wines

	175ml	250ml	Bottle		175ml	250ml	Bottle
Principato Pinot Grigio Rosato Provincia di Pavia, Italy	- 11 -	- 12 -	- 35 -	Chapel Down English Rose East Sussex, England	-	-	- 40 -

Red Wines

	175ml	250ml	Bottle		175ml	250ml	Bottle
Percheron Shiraz Mourvèdre Western Cape, South Africa	- 10 -	- 11 -	- 32 -	Domaine Mas Bahourat Merlot Gard, France	- 11 -	- 12 -	- 35 -
Benjamin Malbec Mendoza, Argentina	- 11 -	- 14 -	- 37 -	Sixty Clicks Shiraz Mataro Victoria, Australia	- 12 -	- 15 -	- 40 -
Cadus Tupungato Malbec Uco Valley, Argentina	-	-	- 49 -	Showdown Cabernet Sauvignon California, USA	- 12.5 -	- 15.5 -	- 43 -
Contea di Castiglione Barolo Piemonte, Italy	-	-	- 55 -	Boutinot 'Les Coteaux' Côtes du Rhône Villages Rhône, France	-	-	- 43 -
Domaine Chante Cigale, Châteauneuf-du-Pape Rhône, France	-	-	- 60 -	Greyrock Pinot Noir New Zealand	-	-	- 47 -

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

All wines are 11-15% and Champagne 12-13% ABV. All prices are inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.