

Please dial 45 on your in-room phone to place your order or request your tray to be collected.

LN Late Night, available until 2am

Small plates

Leek & potato soup, herb oil, croutons **9**

Chicken tenders, chipotle mayo, pickled cabbage slaw **10.5**

Salt & pepper squid, garlic mayo **11**

Falafel, red pepper hummus, beetroot, red onion pickle, coriander, yoghurt **9.5**

Beetroot & goat's cheese salad, candied walnuts, red onion, cherry tomatoes, honey & balsamic dressing **12**

Nachos, smoked cheese sauce, tomato salsa, guacamole, sour cream, jalapeños, spring onions **8.5**

Stone-baked 12" pizza

Our 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.

BARREL & Stone

Rustic Classic **18**

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

OPTION AVAILABLE

Simply Salami **20.5**

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

The Garden Club **19**

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

Classics

Fish & chips, cod in batter, triple-cooked chips, mushy peas, tartare sauce **1100 kcal 20.5**

10oz Hereford rib eye steak, roasted vine tomatoes, flat mushroom, watercress, triple-cooked chips **1149 kcal 34**

Penang Thai curry, basmati rice **430 kcal 16**

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

Chicken tikka masala, tender poached chicken breast, aromatic mild spiced tikka masala sauce, basmati rice, naan bread, mango chutney **1647 kcal 19.5**

Mushroom & dolcelatte risotto, roquette, Italian hard cheese, served with garlic bread **640 kcal 16**

Add chicken **592 kcal 6**

Baked salmon supreme, buttered new potatoes, spinach, served with a lemon, parsley & caper Hollandaise sauce **845 kcal 26**

Slow-braised beef Chianti, creamy mash, carrots, broccoli **786 kcal 21**

Caesar salad, baby gem lettuce, creamy Caesar dressing, Italian hard cheese, croutons **495 kcal 14**

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

Aberdeen Angus beef lasagne, garlic bread **738 kcal 20**

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**

Proper burgers

Served with skin-on fries and chipotle mayo.

100% British beef burger, tomato, baby gem lettuce, mayo, brioche-style bun **1039 kcal 18.5**

Fried buttermilk chicken escalope, tomato, baby gem lettuce, mayo, brioche-style bun **1031 kcal 18.5**

Moving Mountains® vegan plant-based burger, tomato, baby gem lettuce, vegan mayo, brioche-style bun **1102 kcal 18.5**

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**

Penne pasta

Served with garlic & herb bread.

Creamy cheese sauce, mozzarella, and mature cheddar, topped with Italian hard cheese **1476 kcal 17.5**

Classic pomodoro, tomato, garlic & basil sauce, Italian hard cheese **899 kcal 17.5**

Creamy pomodoro, our classic tomato sauce with cream **1185 kcal 17.5**

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

Desserts **9.5 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**

Early Grey panna cotta with mixed berries **433 kcal**

Wines

White

	175ml	250ml	Bottle
Percheron Chenin Blanc	10	11	32
Cave de l'Ormarine 'Carte Noire' Picpoul de Pinet	-	-	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 Legenda 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

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

Rosé

Principato Pinot Grigio Rosato	11	12	35
Chapel Down English Rose	-	-	40

Champagne & Sparkling

	125ml	Bottle
Palladiano Durello Spumante	9	42
Chapel Down Sparkling	10	43
Chapel Down Rosé Brut	11	45
Chapel Down Vintage Reserve	-	49
Lanson Pere Et Fils	14	65
Lanson Rosé	-	70
Lanson Le Vintage	-	105
Le Clos Lanson	-	190

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

Beers & ciders

Stella Artois	6
Stella Artois Gluten Free	6
Goose Island Midway Pint	7
Corona	6.5
Camden Hells Pint	7
Budweiser	6
Beck's Pint	6
Beck's 0%	5
Camden Pale Ale	6.5
Magners 568ml	7
Magners Berries 500ml	7

Hot & cold drinks

Americano	4
Latte	4
Cappuccino	4
Espresso	3
Hot Chocolate	4
English Breakfast Tea	3.7
Earl Grey Tea	4
Coca-Cola 330ml	3.75
Diet Coke 330ml	3.5
Lemonade 200ml	3
Orange Juice	3
Apple Juice	3
Mineral Water 330ml	2.8
Sparkling Water 330ml	2.8
Fever Tree Tonics 200ml	3

Spirits ^{50ml}

Gin

Hendrick's	10.5
Monkey 47	11.5
Roku	10
Beefeater Pink	9
Beefeater Orange	9
Warner's Rhubarb	10.5
Bombay Sapphire	9.5

Rum

Appleton Signature Blend	10
Captain Morgan Dark	9
Captain Morgan Spiced	9
Ron Zacapa 23	12

Whisky

Johnnie Walker Red	9
Johnnie Walker Black	11.5
Glenfiddich 12YRS	12
Jameson Whiskey	10.5

Bourbon

Jack Daniel's Old No.7	9
Buffalo Trace	10.5

Cognac

Courvoisier® V.S.	11.5
Courvoisier® V.S.O.P.	13.5

Liqueurs

Baileys Irish Cream	9
Kahlúa	9
Cointreau	9
Drambuie	9
Amaretto	9
Sambuca	9

Vodka

Belvedere	10.5
Finlandia Grapefruit	9
Grey Goose	11.5
Stolichnaya Vanilla	10

Tequila

El Jimador Blanco	9
Patrón Silver	11.5

Please dial 45 on your in-room phone to place your order or request your tray to be collected.

25ml spirits available on request.

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. All prices are inclusive of VAT at the current rate.

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



In-room dining menu