

THE GRILL

NIBBLES

Padron peppers (VG) 200 kcal – 4.5

Marinated olives (VG) 109 kcal – 4

Warm focaccia, olive oil,
balsamic vinegar (VG) 619 kcal – 4

STARTERS

Falafel, roasted red pepper hummus,
beetroot, yoghurt (V) 668 kcal – 8

Pearl barley, beetroot, roast butternut
squash, leaves, cress, toasted pumpkin
seeds, herb dressing (VG) 521 kcal – 7

Buttermilk chicken tenders, chipotle
mayo, pickles 1066 kcal – 9

Lamb kofta, yoghurt, chilli sauce,
pomegranate 703 kcal – 10

Red velvet king prawns, wasabi mayo,
radishes 795 kcal – 10

Nachos, smoked cheese sauce,
tomato salsa, guacamole, sour cream,
jalapeños, spring onions
(V) 1325 kcal – 7.5

(V) indicates suitable for Vegetarians. (VG) indicates suitable for Vegans. (N) contains Nuts. (H) indicates Hot.

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.

FISH & FARM

Fish & chips, freshly battered cod fillet,
triple-cooked chips, mushy peas,
tartare sauce 1100 kcal – 18.5

Moules frites, steamed mussels in
white wine, parsley, garlic, cream sauce,
served with skin-on fries 1359 kcal – 16

Grilled 7oz fillet steak, triple-cooked
chips, roast vine tomato, flat mushroom,
watercress – bearnaise or green
peppercorn sauce 1315 kcal – 36

Grilled 7oz rump steak, triple-cooked
chips, roast vine tomato, flat mushroom,
watercress – bearnaise or green
peppercorn sauce 1055 kcal – 23

Bangers & mash, cumberland sausages,
mashed potato, mushy peas,
red wine, onion & gravy 763 kcal – 16

Double-cooked half chicken,
poached then chargrilled, served with
triple-cooked chips, roast vine tomato,
flat mushroom, & a lemon, garlic
& herb butter 1664 kcal – 19.5

Biryani pots, lamb kofta with aromatic
pilau rice, crisp onions, pomegranate,
yoghurt, Chettinad madras curry sauce
1619 kcal – 18
Vegetarian option available 1488 kcal

Caesar salad, baby gem lettuce,
creamy Caesar dressing, Italian hard
cheese, croutons (V) 495 kcal – 12
Add Grilled chicken 520 kcal
or Salmon 592 kcal – 6

Pearl barley, beetroot, roast butternut
squash, leaves, cress, toasted pumpkin
seeds, herb dressing (VG) 858 kcal – 14
Add Grilled chicken 520 kcal
or Salmon 592 kcal – 6

SIDES All 4.5

Triple-cooked chips (VG) 713 kcal

Skin-on fries (VG) 840 kcal

Sweet potato fries (VG) 785 kcal

Roast vegetables (VG) 255 kcal

Onion rings (V) 695 kcal

Garlic mushrooms (V) 324 kcal

Mixed leaves, herb dressing (VG) 265 kcal

PENNE PASTA

Creamy cheese sauce, mozzarella
and mature cheddar topped with
Parmesan shaving 1476 kcal – 15.5

Classic Pomodoro, tomato, garlic,
and basil sauce (VG) 839 kcal – 15.5

Creamy Pomodoro, our classic
tomato sauce, finished with cream
(V) 1125 kcal – 15.5

Basil pesto, asparagus, peas and roquette
(V) 809 kcal – 15.5
Add Grilled chicken 520 kcal – 6
or Mushrooms (V) 36 kcal – 4

BARREL & Stone

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.

RUSTIC CLASSIC

Rustic combination of tangy Barrel & Stone
tomato sauce and creamy Fior di Latte
mozzarella (V) 1134 kcal – 16

THE GARDEN CLUB

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 rocket (V) 1320 kcal – 17

CHICKEN & PESTO

A base of nutty green pesto stacked
with crushed garlic, creamy Fior di Latte
mozzarella, seared chicken breast, capers,
courgettes and pine nuts (N) 1417 kcal – 18.5

SIMPLY SALAMI

Delicious cured Italian Napoli salami
with tangy Barrel & Stone tomato sauce
and fior di latte mozzarella 1392 kcal – 18.5

SMOKY CHILLI CHICKEN

Barrel & Stone's Emilia-Romagna tomato
sauce, smoked paprika, tomato, Fior di
Late mozzarella, seared chicken, roquito
peppers (H) 1413 kcal – 17.5

BURGERS

All served with skin-on fries.

The Grill burger – 100% British beef,
streaky bacon, cheese, sweet pickled red
onion, roquette, tomato, gem lettuce,
chipotle mayo, brioche bun 1631 kcal – 16.5

Chicken burger – fried buttermilk chicken,
Frank's RedHot sauce, blue cheese sauce,
pickled cabbage slaw, lettuce, tomato,
mayo, pretzel bun 1224 kcal – 16.5

Plant burger – roast vegetables, vegan cheese,
roquette, sweet pickled red onion, mustard
mayo, brioche style bun (VG) 1442 kcal – 16.5

Grilled chicken Caesar, grilled chicken
escalope, baby gem lettuce, Italian
hard cheese, Caesar sauce, brioche bun
1231 kcal – 16

Philly cheese steak, sautéed rump
escalope with peppers, onions, melted
mature cheddar cheese, mustard mayo,
pretzel bun 1166 kcal – 17.5

DESSERTS All 8.5

Steamed sticky toffee pudding,
vanilla custard (V) 380 kcal

Black Forest brownie, chocolate mousse,
cherry compote, double cream
(V) 1317 kcal

Earl Grey panna cotta, mixed berries
(V) 433 kcal

Blackcurrant cheesecake, raspberry
sorbet, crumble, coulis (V) 758 kcal

Fresh fruit salad, berries,
mango sorbet (VG) 174 kcal

Selection of ice creams (V) 252 kcal
or sorbets (VG) 155 kcal

COCKTAILS

CLASSIC

Peach Bellini 12

Peach puree and sparkling wine

Espresso Martini 12.5

Vodka, Kahlúa, coffee, simple syrup

Porn Star Martini 13.5

Vodka, passion fruit liquor, passion fruit puree, simple syrup, shot of sparkling wine

Cosmopolitan 12

Vodka, Cointreau, lemon, cranberry juice

Pina Colada 12.5

Rum, pineapple juice and colada mix

Mojito 12.5

Rum, lime, simple syrup and mint topped with soda water

Negroni 12

Gin, Antica formula, Campari

Tom Collins 12.5

Gin, lemon, simple syrup, soda water

Whisky Sour 12.5

Bourbon, lemon and sugar syrup

Margarita 12.5

Tequila, Cointreau and lime juice

NON-ALCOHOLIC

Citrus Punch 8.5

Fresh lemon and lime, lemonade

Virgin Daiquiri 8.5

Strawberry purée, lime juice, sugar syrup, cloudy apple juice

Virgin Mojito 8.5

Mint, lime juice, sugar syrup, soda water

Virgin Passion Fruit Martini 8.5

Fresh passion fruit, passion fruit syrup, lime juice, vanilla, cloudy apple juice

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.

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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	13.5	16.5	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

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 Père 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.

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

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

BOURBON

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

TEQUILA

El Jimador Blanco	9
Patrón Silver	11.5

BEERS & CIDERS

Stella Artois	6
Stella Artois Gluten Free	6
Goose Island Midway <i>Pint</i>	7
Corona	6.5
Camden Hells <i>Pint</i>	7
Budweiser	6
Beck's <i>Pint</i>	6
Beck's 0%	5
Camden Pale Ale	6.5
Magners <i>568ml</i>	7
Magners Berries <i>500ml</i>	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 <i>330ml</i>	3.75
Diet Coke <i>330ml</i>	3.5
Lemonade <i>200ml</i>	3
Orange Juice	3
Apple Juice	3
Mineral / Sparkling Water <i>330ml</i>	2.8
Mineral / Sparkling Water <i>750ml</i>	5.5
Fever Tree Tonics <i>200ml</i>	3