

BAR MENU



STARTERS & LIGHT BITES

MAINS

CRISPY CAULI BITES ()

8

7.5

9

Crispy battered cauliflower "wings" smothered in your choice of BBO or Buffalo hot sauce. Served with a blue cheese dip. BBO 652 kcal. Buffalo hot sauce 626 kcal

CORN RIBS

For the trendiest jetsetters! Served with red cabbage slaw, a blue cheese dip, and a BBQ dip. 667 kcal

HOUSE NACHOS (

ASK FOR (F)

SINGLE 7/ SHARING 12

Tortilla chips smothered in smoked chilli

cheese sauce, fresh pico de gallo, spicy jalapeños, pickled red onions, and a generous scoop of sour cream and guacamole. Single 992 kcal, Sharing 1984 kcal

BUTTERMILK CHICKEN TENDERS

Fried until golden, served with red cabbage slaw, pickles, and a chipotle mayo dip. 819 kcal

SALT & PEPPER CALAMARI 10

Deep-fried coated squid, served with a chive & garlic mayo, 843 kcal

SKY-HIGH ONION RING TOWER ()

A delicious stack of golden onion rings, piled high. Served with a BBQ dip, and a garlic & chive mayo. 1299 kcal

CHICKEN WINGS ASK FOR (F)

8

8

6 chicken wings smothered in your choice of BBQ or Buffalo hot sauce, served with a blue cheese dip and celery sticks. BBQ 1321 kcal, Buffalo hot sauce 1266 kcal

GO BIG OR GO HOME WITH A

24-PIECE CHICKEN WING PLATTER ASK FOR (F)

BBQ 3693 kcal, Buffalo hot sauce 3798 kcal



SIGNATURE FISH & CHIPS 16

Freshly battered cod deep-fried until golden, served with triple-cooked chunky chips, mushy peas, tartar sauce, and a side of buttered thick white bloomer bread, 1501 kcal

16

12

12

HOUSE CHICKEN PARM

Tomato & basil penne pasta, topped with golden breaded chicken escalope, and smothered in melting mozzarella and a parmesan glaze. Served with garlic flatbread. 1489 kcal

PENNE ALLA NORMA 🕖 ASK FOR (VG)

Penne pasta in a tomato & basil sauce, with spicy chilli aubergine, and topped with vegan Italian hard cheese, toasted pine nuts and crispy capers. Served with garlic flatbread. 1043 kcal

CAESAR SALAD

ASK FOR (F)

Romaine lettuce tossed in Caesar dressing, topped with croutons and Parmesan shavings. 496 kcal WITH SALMON 842 kcal 22 WITH CHICKEN 756 kcal 18

GRILLED SALMON FILLET @ 22

Served on a bed of creamy mash, with chilli greens, warm Hollandaise sauce, crispy capers and herb oil. 1059 kcal

Our 12" thin and crispy hand-crafted stone-baked 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 (7) ASK FOR (VG) ASK FOR (F)

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

THE GARDEN CLUB (ASK FOR (%) ASK FOR (F)

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

SIMPLY SALAMI ASK FOR (F) 17.5

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

NICE & SPICYASK FOR (F) 17.5

Spicy Calabrian 'nduja sausage laced with chilli spread over the pizza base, topped with Barrel & Stone tomato sauce, Fior di Latte mozzarella, mild piquanté peppers, fiery salami, and chilli peppers. 1540 kcal



15.5

15.5

STONE -BAKED PIZZAS

Food allergies and intolerances: (v) indicates suitable for Vegetarians. (%) indicates suitable for Vegans. (F) 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 13.5% will be added to your bill.

CAN'T FIND SOMETHING THAT TAKES YOUR FANCY? PLEASE ASK A TEAM MEMBER TO SEE OUR FULL RESTAURANT MENU.

BURGERS & SANDWICHES

ALL SERVED WITH CRISPY SKIN-ON FRIES

CLASSIC CHEESEBURGER 16 ASK FOR (#)

Steak burger with a generous topping of melted cheddar cheese, topped with beef tomato, lettuce, and red onion. 1267 kcal

LONDON DOUBLE-DECKER 19 Ask for (#)

Two steak burgers stacked high with melted cheddar cheese, red onion, pickles, beef tomato, lettuce, and house burger sauce. 1800 kcal

CLUCKY

Crispy buttermilk chicken smothered in Buffalo hot sauce, blue cheese sauce, and red cabbage slaw.1893 kcal SWAP TO GRILLED CHICKEN ESCALOPE ASK FOR (#) 1743 kcal

PRETENDER ®

16

16

Moving Mountains® plant-based patty loaded with pulled BBQ jackfruit, melted vegan cheese, beef tomato, and lettuce. 1216 kcal

CLASSIC CLUB SANDWICH 13

A triple-decker stack with succulent roast chicken, soft boiled egg, crisp streaky bacon, beef tomato, lettuce, and mayo, on toasted white bloomer bread. 944 kcal

LOADED STEAK'WICH 15

Thinly sliced beef steak, sautéed peppers and onions, melted cheese, and roquette, in a soft mezzaluna Italian flat bread. 789 kcal

FISH FINGER SANDWICH 11

Crispy battered cod goujons, lettuce, and tartar sauce, in buttered soft white bloomer. 1296 kcal

TRY OUR

ASK FOR (GF)

AVIATOR

and lettuce. 1682 kcal

Steak burger, crisp streaky

bacon, melted cheddar cheese,

crispy onion ring, beef tomato,

BURGER

SIDES

E4 EACH

SKIN-ON FRIES (6) ASK FOR (6) 389 kcal

TRIPLE-COOKED CHUNKY CHIPS (*) ASK FOR (*) 713 kcal

ONION RINGS (V) 574 kcal

RED CABBAGE SLAW (V) ASK FOR (if) 192 kcal

MIXED LEAF SALAD (16) 265 kcal with lemon dressing

DESSERTS

LEMON TART (V)

Golden shortcrust pastry with a zingy lemon filling, topped with Chantilly cream, fresh and freeze-dried raspberries, raspberry coulis, and popping candy (because why not!). 600 kcal

DEVONSHIRE ICE CREAM SMALL 5 / LARGE 7

VANILLA () (6) 295/394 kcal CHOCOLATE () (6) 398/442 kcal VEGAN VANILLA (6) (6) 218/290 kcal VEGAN SALTED CARAMEL (6) (6) 225/300 kcal

TRY OUR

7

MILLIONAIRE'S BROWNIE

Extra thick chocolate brownie served with salted caramel ice cream, toffee sauce, and a chocolate drizzle. () 823 kcal

16

7

WINES

WHITE	175ML	250ML	BOTTLE
PERCHERON CHENIN BLANC VIOGNIER South Africa Vibrant and aromatic with delicious generous fresh apricot, nectarine and hints of passion fruit on the nose.	9.75	10.75	30.5
PIATTINI PINOT GRIGIO Italy Apple aromas with hints of honey, peach and layers of orchard fruit, spice, and fresh citrus acidity.	10.75	11.75	33.5
LA LEYENDA DE LAS CRUCES SAUVIGNON BLANC Chile Pink grapefruit, peach, a zesty palate with a mouthwatering finish.	13	16	45
SHADOW POINT CHARDONNAY USA This is a modern Californian Chardonnay, which displays ripe stone fruit, soft oak, and also a lovely freshnes		16.75	46
RED			
PERCHERON SHIRAZ MOURVEDRE South Africa Dark fruits and floral perfume with a sprinkling of spice on the palate, nicely perfumed and balanced.		10.75	30.5
DOMAINE MAS BAHOURAT MERLOT France Deliciously ripe fruit with dark fruits, a touch of Earl Grey and bergamot.	10.75	11.75	33.5
BENJAMIN MALBEC Argentina Purple red in colour, bright and intense. Fruity aromas of plum and cherry, balanced with a smooth long fir	12 nish.	15	39
SIXTY CLICKS SHIRAZ MATARO Australia Soft, open, chocolatey fruit has a clove note with a palate of fresh brambly, cherry-red fruit that leads to a gently spicy finish.	12.5	15.5	42

Deet			
ROSÉ	175ML	250ML	BOTTLE
PRINCIPATO PINOT GRIGIO ROSA	ro 11.25	12.25	36
Italy Crisp, dry with an aromatic nose with soft red fruits and cherry notes - juicy and delicious.			
FIZZ		125ML	BOTTLE
PALLADIANO DURELLO SPUMANTE		9.5	43
Delicate and lively on the palate with ripe fruit, zesty acidity and a clean, refreshing finish.			
CHAMPAGNE LANSON PÈRE ET FILS		15	75
The blending and ageing process gives the wines a rich body and a deep complexity. The flavours are			
well-develop and the aromas are as elegant as rich.			
CHAMPAGNE LANSON ROSÉ		17	85
A non-vintage cuvée. Made from a delicate blend of the three main Champagne grape varieties.			
BUY 2 X 250ML			
GLASSES OF			
THE SAME WINE			
and get the rest of the bottle			
FRFF			
FNEE			

BEERS & CIDERS

ON DRAUGHT	HALF	PINT	
CAMDEN HELLS LAGER	3.4	6.8	
CORONA	3.6	7.2	
CAMDEN HELLS PALE ALE	3.4	6.8	
CAMDEN STOUT	3.6	7.2	
MAGNERS ORIGINAL	3.4	6.8	

PITCH-SIDE PITCHERS

Mega 4-pint pitchers, perfect for sharing with mates whilst watching your favourite sports on the big screen!

CAMDEN HELLS LAGER CORONA	23.5 25	CAMDEN HELLS PALE ALE 23.5 MAGNERS ORIGINAL 23.5
BOTTLES		
BUDWEISER	6.25	CORONA CERO 0.0% 5.75
CAMDEN HELLS	6.75	OFFER
CORONA EXTRA	6.75	
GOOSE ISLAND IPA	6.75	BUCKET OF BOTTLED BEERS
STELLA ARTOIS	6.25	
STELLA ARTOIS @	6.25	x 5 bottles
MAGNERS ORIGINAL	7.35	20
MAGNERS DARK FRUITS	7.35	20

SPIRITS 25ML

WHISKY / BOURBON			
BUFFALO TRACE	5.75	JAMESON	5.75
GLENFIDDICH 12-YEAR-OLD	6.5	JOHNNIE WALKER RED LABEL	5.25
JACK DANIEL'S	5.25		
BRANDY / COGNAC			
ST-RÉMY XO	5.25	COURVOISIER VS	5.75
RUM			
KUH			
BACARDÍ CARTA BLANCA	5.25	GOSLINGS BLACK SEAL	5.75
CAPTAIN MORGAN DARK	5.25	MALIBU	4.75
CAPTAIN MORGAN SPICED	5.25		
VODKA			
FINLANDIA	5.25	GREY GOOSE	6.25
TEQUILA / MEZCAL			
EL JIMADOR	4.95	CAZCABEL COFFEE	4.95

SPIRITS 25ML

SOFT DRINKS

COCA-COLA 42 kcal/100ml	3.5
DIET COKE 1 kcal/100ml	3.25
LEMONADE 19 kcal/100ml	3.25
J20 APPLE & MANGO	3.15
J20 ORANGE & PASSION FRUIT	3.15
APPLE JUICE 38 kcal/100ml	3
ORANGE JUICE 36 kcal/100ml	3
WATER STILL / SPARKLING	3
RED BULL	3.75
RED BULL SUGAR FREE	3.5
FEVER - TREE TONIC / TONIC LIGHT / LEMONADE / S	3 SODA
FEVER-TREE GINGER BEER	3.5

CLASSIC COCKTAILS

APEROL SPRITZ

Aperol orange liqueur,

sparkling wine, soda,

DARK & STORMY

TOM COLLINS

syrup, lime wedges

Lime, mint, soda

VIRGIN MOJITO

Goslings Black Seal rum, ginger beer, lime wedges

Beefeater gin, soda, simple

orange wheel

Palladiano Durello Spumante

12.5

12.5

12.5

9.5

GIN BEEFEATER 5.25 HENDRICKS 5.75 BEEFEATER PINK 5.25

LIQUEUR

AMARETTO	4.75
APEROL	5.25
BAILEYS ORIGINAL IRISH CREAM	4.75
CAMPARI	5.25
GRAND MARNIER	5.25
JÄGERMEISTER	4.75
KÁHLUA	4.75
MARTINI DRY	4.25
SOUTHERN COMFORT	4.75

OFFER MAKE IT A DOUBLE Double up your spirit to 50ml for only an extra

1.95

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.

