











SMALL PLATES

POPCORN CHICKEN 527KCAL Coated in a hot gochujang, garlic and tomato sauce.	10
BUBBLE BOBBLE PRAWNS 293KCAL With mango, chilli and lime salsa.	11
TRUFFLED CHIPS (© ©) 551 _{KCAL} CHEF'S FAVOURITE Triple cooked chunky chips, topped with truffle mayo, spring onions, and poppy seeds.	8
MAC AND CHEESE BITES (¥) 419 KCAL Crisp mac and cheese croquettes topped with bread and butter pickles.	9.5
MUSHROOM & TRUFFLE ARANCINI © 315KCAL Mushroom and truffle risotto balls with mixed leaves and truffle oil.	9.5
CLASSIC NACHOS (v) (cf) 1325 _{KCAL} Warm tortilla chips, chipotle cheese sauce, tomato salsa, sour cream, guacamole, spring onions, and jalapeños.	9
CRISPY FRIED BUTTERMILK CHICKEN TENDERS 544KCAL MUST TRY With baby lettuce hearts, Caesar dressing.	10.5
CRISPY CAULIFLOWER SPROUTS © 644KCAL With blue cheese sauce and BBQ sauce dips.	9.5
CAJUN SPICED CORN RIBS V @ 414KCAL	8.5

SIDES 6 EACH

MEZZALUNA GARLIC BREAD V 388KCAL

MIXED LEAF SALAD V 68KCAL

With red cabbage slaw, BBQ sauce.

With French dressing.

TOMATO AND RED ONION SALAD (G) GF 182KCAL With balsamic dressing.

RED CABBAGE SLAW (V) GF 54KCAL

SKIN ON FRIES (G) GF 338KCAL

TRIPLE COOKED CHIPS (G) GF 253KCAL

LARGE PLATES

THE GREAT BRITISH FISH & CHIPS 1100KCAL Fresh hand battered haddock, triple cooked chips, mushy peas and tartare sauce.	♥ 22
10 oz SIRLOIN STEAK @ 642KCAL MUST TRY With triple cooked chips, salsa verde, beef jus, and chilli green	35 ns.
STEAK & CORNISH ALE PIE 1068KCAL With mashed potato, mushy peas and a rich onion gravy.	19
CHAR-GRILLED CHICKEN SKEWERS 1419kg Korean BBQ sauce, Asian slaw with chillies and lime, steamed rice.	TAL 19
PANKO CRUMBED FRIED CHICKEN FILLET 1262KCAL CHEF'S FAYOURITE Thai red curry sauce, steamed rice, lime, coriander and spring onions.	21
PENNE ARRABIATA (V) (1527KCAL A fiery hot red chilli and garlic tomato sauce, served with mix leaves, and mezzaluna garlic bread. Add chicken 395KCAL +6, or salmon 368KCAL +8	18
SUPER FOOD SALAD (© © 812KCAL Quinoa, edamame beans, French beans, sun blushed tomatoes, avocado, kale and beetroot, mixed seeds, with roquette and a balsamic dressing. Add chicken 395KCAL +6, or salmon 368KCAL +8	16
CEASAR SALAD © 492KCAL Cos lettuce, creamy Caesar dressing, croutons and Parmesan che Add chicken 395KCAL +6, or salmon 368KCAL +8	13 eese.
20 oz TOMAHAWK STEAK 2115KCAL This juicy, thick-cut of beef is full of flavour and perfect for two to share! Cooked to your liking and served with creamy mash, chilli greens, baked tomato topped with a garlic & herb crumble, salsa verde, and a red wine grav	65

FOOD ALLERGIES & INTOLERANCES

(v) Vegetarian (vg) Vegan (N) Nuts (GF) Gluten Free VGO Vegan Option Available

with a bottle of Argentinian Malbec 95



By choosing this dish, £1 has been donated to a Clermont Hotel Group charity. otel.group/about-us/corporate-responsibility/caring-for-our-communities

STONE BAKED PIZZA

All our pizzas are available with a Gluten Free

base option available on request.

RUSTIC CLASSIC (V) (VGO) 1134KCAL Tomato sauce and creamy Fior di Latte mozzarella.	19
GARDEN CLUB (V) (CO) 1320KCAL Tomato sauce, crushed garlic, Fior di Latte mozzarella, sweet red onions, soft roasted courgettes, mild piquanté peppers, and finished with fresh wild roquette.	20
SMOKY CHILLI CHICKEN 1329KCAL MUST TRY Tomato sauce, smoked paprika, Fior di Latte mozzarella, seared chicken and roquito peppers.	21
SIMPLY SALAMI 1392KCAL Italian Napoli salami, tomato sauce and creamy Fior di Latte mozzarella	21

DESSERTS

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FRESH MANGO AND PINEAPPLE, BERRIES, MINT AND RASPBERRY SORBET @ @ 273KCAL	ç
LEMON MERINGUE PIE (V) 544 _{KCAL} With raspberries and raspberry coulis.	ç
APPLE TARTE TATIN (V) 437 _{KCAL} MUST TRY With salted caramel ice cream.	ç
BELGIAN CHOCOLATE AND RASPBERRY TART © 431KCAL CHEF'S FAVOURITE With fresh raspberries, coulis, raspberry sorbet.	Ç
ICE CREAM 3 SCOOPS Plant-based option available on request.	Ę

VANILLA CLOTTED CREAM (V) GF) 383KCAL

CHUNKY BELGIAN CHOCOLATE (V) GF 398KCAL

SALTED CARAMEL (V) GF 335KCAL

BURGERS

CLASSIC CHEESEBURGER 1206KCAL Steak burger, melted cheese, beef tomato, red onion, ettuce, pickles and mayo in a toasted brioche style bun, served with skin on fries.	19
BBQ BACON 1387KCAL MUST TRY Steak burger melted cheese and crispy streaky bacon and BBQ sauce, beef tomato, red onion, lettuce, bickles, and mayo in a toasted brioche style bun, served with skin on fries.	21
CLUCKY FRIED BUTTERMILK CHICKEN BURGER 1422 KCAL Crisp buttermilk fried chicken and red cabbage slaw smothered in buffalo sauce and blue cheese sauce in a toasted brioche style bun, served with skin on fries.	19
GRILLED KOREAN STYLE CHICKEN BURGER 1419 KCAL CHEF'S FAVOURITE Jack fruit in bulgogi sauce, cucumber, tomato and red onion with lime and coriander in a toasted brioche style bun, served with skin on fries.	21
MOVING MOUNTAINS® (V) (S) 1459KCAL Plant-based patty, vegan cheese, loaded with pulled ack fruit in BBQ sauce, and red cabbage slaw in a coasted brioche style bun, served with skin on fries.	19
FISH BURGER 1451 _{KCAL} Crispy fish fillet in batter, toasted brioche style bun, baby gem, dill mayo and dill pickles. Served with skin on fries.	19



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.