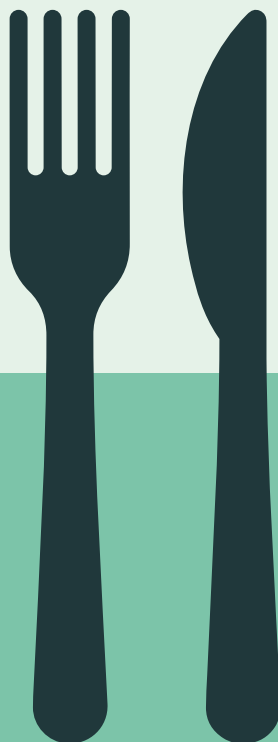


FOOD MENU



SMALL PLATES

POPCORN CHICKEN 527KCAL	10
Coated in a hot gochujang, garlic and tomato sauce.	
BUBBLE BOBBLE PRAWNS 293KCAL	11
With mango, chilli and lime salsa.	
SALT & PEPPER SQUID 843KCAL	12
With garlic mayo.	
TRUFFLED CHIPS (VG) (GF) 551KCAL CHEF'S FAVOURITE	8
Triple cooked chunky chips, topped with truffle mayo, spring onions and poppy seeds.	
MAC & CHEESE BITES (V) 419KCAL	9.5
Crisp mac and cheese croquettes topped with bread and butter pickles.	
MUSHROOM & TRUFFLE ARANCINI (V) 315KCAL	9.5
Mushroom and truffle risotto balls with mixed leaves and truffle oil.	
CLASSIC NACHOS (V) (GF) 1325KCAL	9
Warm tortilla chips, chipotle cheese sauce, tomato salsa, sour cream, guacamole, spring onions and jalapeños.	
CRISPY FRIED BUTTERMILK CHICKEN TENDERS 544KCAL MUST TRY	10.5
With baby lettuce hearts, Caesar dressing.	
CAJUN SPICED CORN RIBS (V) (GF) 414KCAL	8.5
With red cabbage slaw, BBQ sauce.	

SIDES

6 EACH

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LARGE PLATES

THE GREAT BRITISH FISH & CHIPS 1100KCAL	22
Fresh hand battered haddock, triple cooked chips, mushy peas and tartare sauce.	
10oz SIRLOIN STEAK (GF) 954KCAL MUST TRY	35
With triple cooked chips, salsa verde, beef jus and chilli greens.	
STEAK & CORNISH ALE PIE 1068KCAL	19
With mashed potato, mushy peas and a rich onion gravy.	
PENNE ARRABIATA (V) (VGO) 1527KCAL	18
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	
PANKO CRUMBED FRIED CHICKEN FILLET 1262KCAL CHEF'S FAVOURITE	21
Thai red curry sauce, steamed rice, lime, coriander and spring onions.	
SUPER FOOD SALAD (VG) (GF) 812KCAL	16
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	
CAESAR SALAD (VGO) 492KCAL	13
Cos lettuce, creamy Caesar dressing, croutons and Parmesan cheese. Add chicken 395KCAL +6, or salmon 368KCAL +8	
20oz TOMAHAWK STEAK 2115KCAL	65
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 gravy.	

TO SHARE

FOOD ALLERGIES & INTOLERANCES

(V) Vegetarian (VG) Vegan (N) Nuts (GF) Gluten Free
(VGO) Vegan Option Available



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

VICINITY

STONE BAKED PIZZA

All our pizzas are available with a Gluten Free base option available on request.

RUSTIC CLASSIC (V) (VGO) 1134KCAL 19
Tomato sauce and creamy Fior di Latte mozzarella.

GARDEN CLUB (V) (VGO) 1320KCAL 20
Tomato sauce, crushed garlic, Fior di Latte mozzarella, sweet red onions, soft roasted courgettes, mild piquanté peppers and finished with fresh wild roquette.

SMOKY CHILLI CHICKEN 1329KCAL MUST TRY 21
Tomato sauce, smoked paprika, Fior di Latte mozzarella, seared chicken and roquito peppers.

SIMPLY SALAMI 1392KCAL 21
Italian Napoli salami, tomato sauce and creamy Fior di Latte mozzarella.

BURGERS

CLASSIC CHEESEBURGER 1206KCAL 19
Steak burger, melted cheese, beef tomato, red onion, lettuce, pickles and mayo in a toasted brioche style bun, served with skin on fries.

BBQ BACON 1387KCAL MUST TRY 21
Steak burger melted cheese and crispy streaky bacon and BBQ sauce, beef tomato, red onion, lettuce, pickles, and mayo in a toasted brioche style bun, served with skin on fries.

CLUCKY FRIED BUTTERMILK CHICKEN BURGER 1422KCAL 19
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.

MOVING MOUNTAINS® (VG) 1459KCAL 19
Plant-based patty, vegan cheese, loaded with pulled jack fruit in BBQ sauce and red cabbage slaw in a toasted brioche style bun, served with skin on fries.

DESSERTS

BAKED VANILLA CHEESECAKE (V) 758KCAL 9
With fresh strawberries, strawberry coulis and whipped cream.

LEMON MERINGUE PIE (V) 544KCAL 9
With raspberries and raspberry coulis.

APPLE TARTE TATIN (V) 437KCAL MUST TRY 9
With salted caramel ice cream.

BELGIAN CHOCOLATE & RASPBERRY TART (VG) 431KCAL CHEF'S FAVOURITE 9
With fresh raspberries, coulis, raspberry sorbet.

ICE CREAM 5
3 SCOOPS
Plant-based option available on request.

VANILLA CLOTTED CREAM (V) (GF) 383KCAL

SALTED CARAMEL (V) (GF) 335KCAL

CHUNKY BELGIAN CHOCOLATE (V) (GF) 398KCAL



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.