

### NIBBLES

MARINATED OLIVES (VG) (NGCI) 5

PADRON PEPPERS (VG) (NGCI) 5

PRAWN CRACKERS

Served with sweet chilli sauce (NGCI) 5

### SMALL PLATES

POPCORN CHICKEN

Coated in a Gochujang paste, tomato & garlic sauce 9.5

SESAME PRAWN TOAST 9.5

VEGETABLE SPRING ROLLS

Served with sweet chilli sauce 9

SUPERFOOD SALAD

Quinoa, edamame beans, French beans, sun blushed tomatoes, avocado, kale, beetroot, pistachio seeds, roquette, balsamic dressing (VG) 9.5

BLACKSTICKS DOUBLE COOKED  
BLUE CHEESE SOUFFLE

Poached pear, seared radicchio (V) 11.5

GRAVADLAX

Cured smoked salmon, pickled red onion, marinated cucumber, dill, fennel shavings, melba toast, balsamic emulsion 14.5

Ask for (NGCI)

CRISPY FRIED BUTTER MILK CHICKEN TENDERS

Baby lettuce hearts, Caesar dressing 10.5

CLASSIC NACHOS

Chipotle cheese sauce, tomato salsa, guacamole, sour cream, jalapeños and spring onions (V) (NGCI) 9.5

SALT AND PEPPER SQUID

Deep-fried salt & pepper squid, chive & garlic mayo 12.5

WILD MUSHROOM AND TRUFFLE ARANCINI

Mushroom, truffle rice balls, mixed leaves, truffle oil (V) 9.5

### AUTHENTIC HANDMADE DIM SUM

Sometimes it just has to be dumplings, so that's why we had to feature them in our menu. Try a dish and see for yourself. We would suggest 3 dishes for a main course portion.

PRAWN HAR GAU

Steamed prawn dumpling, bamboo shoots with a ginger, soy dipping sauce 8.5

SPICY BEEF SUI MAI

Ground spiced beef, water chestnut and spring onion dumplings, garlic and chilli soy dipping sauce 8

CHICKEN AND CHIVE GYOZA

Minced chicken dumplings, chives, shallots, coriander, chilli oil dipping sauce 8.5

SPICY VEGETABLE DUMPLING (V)

Beetroot pastry dumplings, straw mushroom, chilli bean sauce, baby corn, French beans, soy dipping sauce 7.5

SPINACH AND MUSHROOM DUMPLING (V)

Spinach pastry dumplings, mushroom, spinach, red onion, Chinkiang vinegar dip 7.5

### BURGERS

All served in a toasted brioche style bun and seasoned fries. Add extra 7oz. patty +7

THE SOAK BURGER

Steak burger, melted cheese, beef tomato, red onion, lettuce, pickles, mayo dip 19

BBQ BACON

Steak burger, melted cheese, crispy streaky bacon, BBQ sauce, beef tomato, red onion, lettuce, pickles, mayo dip 21

CLUCKY BURGER

Crispy Buttermilk Fried Chicken, beef tomato, lettuce, red cabbage slaw smothered in buffalo sauce, blue cheese sauce 19.5

MOVING MOUNTAINS®

Plant-based patty, vegan cheese, pulled jack fruit in BBQ sauce, red cabbage slaw (VG) 19.5

Food allergies and intolerances: (V) indicates suitable for Vegetarians. (VG) indicates suitable for Vegan. (NGCI) indicates No Gluten Containing Ingredients. Adults need around 2,000 kcal a day. If you have any dietary requirements, allergies, or intolerances, please inform your server before placing your order. Please be aware that while we take every precaution to prevent cross-contamination, our kitchens and food preparation areas are not allergen-free environments. All prices are inclusive of VAT at the current rate. A discretionary 13.5% service charge will be added to your bill.

## LARGE PLATES

### FISH AND CHIPS ♥

Haddock in beer batter, triple-cooked chips, mushy peas, tartare sauce **22**

### 10 OZ. RIB EYE

White truffle potato gratin, creamed spinach, cherry vine tomato, red wine jus **36**

Ask for NGCI

### SLOW BRAISED FEATHER BLADE OF BEEF

Creamy mash, chilli greens, rich red wine jus NGCI **24**

### PENNE ARRABIATA

Tomato and basil sauce, hot chillies and garlic, topped with vegan Italian hard cheese, mixed leaf salad and garlic mezzaluna bread V **19**

Add grilled chicken **+8**

or salmon **+10**

VG available on request

### SLOW COOKED PORK BELLY

Colcannon, carrots, fine green beans and a sage jus NGCI **18.5**

### GRILLED SEABASS FILLETS

Crushed baby potatoes, tender stem broccoli, shellfish bisque NGCI **27.5**

### CHICKEN JALFREZI

Tender pan-fried chicken, peppers, onions, tomato and green chillies, coated in an aromatic curry sauce, served with basmati rice chutney and naan bread **23**

V available on request. Ask for NGCI

### KATSU CHICKEN

Panko crumbed chicken escalope, steamed rice, katsu curry sauce, edamame beans **19.5**

### SUPERFOOD SALAD

Quinoa, edamame beans, French beans, sun blushed tomatoes, avocado, kale, beetroot, pistachio seeds, roquette, balsamic dressing VG **13.5**

Add grilled chicken **+8**

or salmon **+10**

### 20 OZ. COTE DE BEOUF

Full of flavour and perfect for two to share. Cooked to your liking and served with white truffle potato gratin, creamed spinach, cherry vine tomato, red wine jus **67**

**For the ultimate sharing experience why not add a bottle of Argentinian Malbec? 95**

Ask for NGCI

## SIDES

Mezzaluna garlic bread V **6**

Mixed leaf salad with French dressing VG NGCI **6**

Red cabbage slaw VG NGCI **6**

Skin-on fries VG NGCI **7**

Triple-cooked chips VG NGCI **7**

Sweet potato fries VG NGCI **8**

Fine green beans VG NGCI **7**

Char grilled tenderstem broccoli with black sesame seeds VG NGCI **8**

## DESSERTS

### EXOTIC FRESH FRUIT SALAD

Served with mango sorbet VG NGCI **9**

### LEMON MERINGUE PIE

Lemon curd in a pastry case, topped with toasted meringue, served with fresh berries and a raspberry coulis swirl V **9**

### APPLE TARTE TATIN

Served with salted caramel ice cream V **9**

### BELGIAN CHOCOLATE AND RASPBERRY TART

Fresh raspberries, coulis, raspberry sorbet VG **9**

### ICE CREAM 5

3 scoops

VANILLA CLOTTED CREAM V NGCI

SALTED CARAMEL V NGCI

CHUNKY BELGIAN CHOCOLATE V NGCI

Plant-based option available on request.



If you would like to see the calories in any of our dishes, please scan the QR code, or speak to a member of our team.

## DESSERT COCKTAILS

Why choose between a fantastic cocktail and a dessert, when you can have both in a glass? These sweet, indulgent cocktails pull double duty, making for a fitting finale to a special meal.

### SALTED CARAMEL ESPRESSO MARTINI

Absolut vanilla vodka, caramel liqueur, Kahlúa, espresso coffee, caramel syrup and a tiny touch of saline solution (trust us, the hint of saltiness brings the flavours of this cocktail to life!) **13.5**

### TOASTED MARSHMALLOW MARTINI

Absolut Vanilla Vodka infused with marshmallow, Chambord raspberry liqueur and pineapple juice, served to the table in a beautiful ice cream cone-shaped glass with candy floss on the side. Add the candy floss to the top of your cocktail and watch as it melts for added fun and flavour! **13.5**

### BRAMLEY APPLE OLD FASHIONED

Woodford Reserve bourbon, apple syrup, Drambuie, walnut bitters, apple wheel. Served over ice in a short rocks glass and finished with a wood chip smoker **14.5**

### Can't find something that takes your fancy?

Just ask one of our team for a recommendation, or to see our full Bar Menu.

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