

BOTTOMLESS BRUNCH

Saturday and Sunday • 11am to 3pm

2 courses – 35pp / 3 courses – 42pp

Including 1.5 hours of bottomless sparkling wine,
draught beer or soft drinks

SMALL PLATES

SMASHED AVOCADO

with roast plum tomatoes, rocket leaves,
on toasted sourdough (VG) 523 kcal

EGG BENEDICT

a soft poached egg, smoked ham and
Hollandaise sauce on a toasted buttered
English muffin 237 kcal

FALAFEL

with red pepper hummus, beetroot,
red onion pickle, yoghurt (V) 668 kcal

LAMB KOFTA

with yoghurt, chilli sauce, pomegranate
703 kcal

PEARL BARLEY SALAD

with beetroot, roast butternut squash,
seasonal leaves, cress, toasted pumpkin
seeds, herb dressing (VG) 521 kcal

BLACK PRAWN DUMPLINGS

king prawn, garlic butter, squid ink pastry
132 kcal

SHANGHAI CHILLI WONTONS

with spinach & mushrooms, rocket leaves,
bean curd, Chinkiang vinegar & chilli oil
(VG) 291 kcal

THE SOAK

MAINS

DIRTY STEAK & CHIPS

strips of chargrilled rump steak over triple-cooked chips and topped with spring onions, Frenchie's mustard, Chipotle mayo, ketchup, pickled red onions, rocket (GF) 1055 kcal

OMELETTE ARNOLD BENNETT

with poached smoked haddock, smoky parmesan cream, Hollandaise glaze.
Served with a seasonal leaf salad 1100 kcal

CHICKEN BURGER

fried buttermilk chicken, Frank's Red-Hot sauce, blue cheese sauce, pickled cabbage slaw, lettuce, tomato, mayo, pretzel bun.
Served with skin-on fries 1224 kcal

PLANT BURGER

Moving Mountains® patty, roast vegetables, vegan cheese, roquette, sweet pickled red onion, vegan mustard mayo, brioche style bun. Served with skin-on-fries (VG) 1442 kcal

CREAMY TOFU & ENOKI NOODLE SOUP

creamy soup with noodles, sliced tofu steak and grilled enoki mushrooms, topped with fresh chilli and thinly chopped spring onion (VG) 780 kcal

SICHUAN CHICKEN RICE POT

braised chicken with chilli, edamame beans, shiitake mushrooms, on steamed rice 928 kcal

SWEET TREATS

AMERICAN PANCAKES

with seasonal berries, Greek set yoghurt (V) 657 kcal

WARM BELGIAN WAFFLES

with mixed berry compote, clotted cream, maple syrup (V) 789 kcal

BLACKCURRANT CHEESECAKE

with raspberry sorbet (V) 753 kcal

SIDES All sides are 4

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) 698 kcal

Garlic mushrooms (V) 324 kcal

Mixed leaves, herb dressing (VG) 265 kcal

T&Cs apply. Our policy is that only guests who can prove they are 18 & above can be served alcohol for their own consumption. Bottomless Brunch bookings are 90-minute slots. The bottomless sparkling wine, draught beer and soft drinks are only available during this time. We will only top up drinks that are finished at our discretion. All members of the party must be ordering from the Bottomless Brunch menu. Price is per person & drinks cannot be shared. We reserve the right to cease serving at any time and drinking to excess won't be permitted. Participants are required to drink responsibly at all times (drinkaware.co.uk).

(V) indicates suitable for Vegetarians. (VG) indicates suitable for Vegans. (GF) 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 12.5% will be added to your bill.