

SOUND CAFE



Bottomless Brunch

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2 Courses £65pp

Choose 1 Main Event and 1 Grand Finale, and enjoy unlimited sparkling wine, draught beer, or house red, white or rosé wine.

Upgrade to bottomless cocktails for an extra £15pp

90-minute slots available from 11am to 3pm.

Warm-up Acts Elevate your experience by adding a starter.

Breakfast Nachos Ask for (GF)

Crispy tortilla chips loaded with cheese sauce, crunchy bacon bits, avocado, jalapeños, cherry tomatoes, and a free-range fried egg. *852 kcal* **9**

Fruit Pancakes (V)

3 fluffy pancakes stacked and topped with seasonal berries, sliced banana, and a side of maple syrup for drizzlin'. *625 kcal* **9.5**

Superfood Salad (VG)

Quinoa, edamame beans, French beans, sun blushed tomatoes, avocado, kale and beetroot, mixed seeds, with roquette and a balsamic dressing. *812 kcal* **9**

Smashed Avocado (V) Ask for (GF)

Sourdough toast topped with smashed avocado, free-range poached eggs, tomato and chili flakes. *291 kcal* **9**

Chicken & Bacon Waffle

Golden waffle topped with fried chicken strips, crispy bacon, a free-range fried egg, and a pot of sweet maple syrup. *857 kcal* **10**

Prawn & Smoked Salmon Cocktail (V) Ask for (GF)

Smoked salmon, prawns, and baby gem lettuce, topped with a Bloody Mary mayo and chives. Served with sourdough toast. *329 kcal* **9**

Supporting Artists

All sides **7** each

Skin-on Fries (VG) Ask for (GF) *389 kcal*

Triple-Cooked Chunky Chips (VG) Ask for (GF) *713 kcal*

Onion Rings (V) *574 kcal*

Chili Greens (V) (GF)

Curly kale sautéed in chili oil. *98 kcal*

Red Cabbage Slaw (V) (GF) *192 kcal*

Mixed Leaf Salad (VG) (GF)

With lemon dressing. *265 kcal*

Main Event

SOUND Beef Burger Ask for (GF)

Our signature steak burger, topped with crisp streaky bacon, melted cheddar cheese, crispy onion ring, beef tomato, and lettuce, all served in a freshly toasted brioche-style bun. Served with skin-on fries and a chipotle mayo dip. *1682 kcal*

Burrata (V) OUR COVER STAR!

Heritage tomato salad, pickled red onions, black olive crisps, basil oil, balsamic vinegar. *483 kcal*

Pretender, Veggie Burger (V)

Moving Mountains® plant-based patty loaded with pulled BBQ jackfruit, melted vegan cheese, beef tomato, and lettuce, all served in a freshly toasted brioche-style bun. Served with skin-on fries and a vegan chipotle mayo dip. *1216 kcal*

Egg Plant Schnitzel (VG)

Aubergine coated in panko crumbs with vegan feta cheese, hummus, pomegranate, cherry tomato, cucumber and roquette salad in lemon dressing. *560 kcal*

Buttermilk Chicken Tenders

Fried until golden, served with skin-on fries, red cabbage slaw, pickles, and a chipotle mayo dip. *1208 kcal*

The Reuben

Toasted sourdough loaded with peppered pastrami, sauerkraut, melted Swiss cheese and pickles, smothered in Russian dressing. Served with skin on fries, chipotle mayo and pickles. *1507 kcal*

SOUND All Day Breakfast

Smoked bacon, sausage, scrambled eggs, baked beans, mushroom, tomato, and skin-on fries. *1530 kcal*

10 oz. Sirloin (GF) +£10 supplement

Flamed girloin to your liking and served with herb butter, vine tomatoes, seasonal leaves, and skin on fries. *1100 kcal*

Add a Sauce: Peppercorn *119 kcal*, Bearnaise *259 kcal*, or Red wine *61 kcal*

Hot Salmon Salad Ask for (GF)

Grilled salmon, tenderstem broccoli, green beans, garden peas, fennel, radish, and a Dijon mustard & lemon dressing. *914 kcal*

Philly Cheesesteak

Loaded French stick with sautéed steak, onions, loaded with melted Monterey Jack and cheddar cheese. Served with skin on fries, chipotle mayo and pickles. *1206 kcal*

The Grand Finale

Homemade Apple Cobbler (V)

Made the authentic American way! Warm apple mixture topped with crunchy caramelised biscuits and baked until golden brown. Served with vanilla ice cream and caramel sauce. *725 kcal*

Millionaire Brownie (V)

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

New York Cheesecake (V)

Rich and creamy NY-style cheesecake, served with fresh strawberry sauce and cream. *892 kcal*

Ice Cream

All our irresistible ice cream flavours are made here in the UK, by our friends Yarde Farm in Devon. Choose from:

Vanilla Clotted Cream (V) (GF) *383 kcal*

Salted Caramel (V) (GF) *335 kcal*

Chunky Belgian Chocolate (VG) (GF) *398 kcal*

Plant-based option available on request.

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). **Food allergies and intolerances:** (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 13.5% will be added to your bill.

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