

BOTTOMLESS BRUNCH

THE SOAK

Saturday and Sunday • 11am to 3pm

2 COURSES – 37PP / 3 COURSES – 44PP

Including 90 minutes 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

CORN RIBS

Served with red cabbage slaw, a blue cheese dip, and a BBQ dip

(V) (GF) Ask for (VG) 667 kcal

SALT & PEPPER CALAMARI

Served with a chive & garlic mayo

843 kcal

CLASSIC GREEK SALAD

With diced tomato, cucumber & feta cheese, with olives, finely sliced red onion, fresh mint, oregano, and a red wine vinaigrette. Served with pitta crisps (V) 634 kcal

BLACK PRAWN DUMPLINGS

With king prawn, garlic butter, in squid ink pastry (GF) 132 kcal

MUSHROOM & LEEK DUMPLINGS

Portobello mushroom, leek, and spinach, in jade green pastry

(VG) (GF) 103 kcal

Food allergies and intolerances: (V) indicates suitable for Vegetarians.

(VG) indicates suitable for Vegan. (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 and we'll let you know what's possible. For more detail of allergenic ingredients used in our menu, we've an information pack available. Please note that our kitchen and food service areas are not nut free or 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. We take animal welfare very seriously, please review our full policy on our website www.clermonthotel.group.

MAINS

THE SOAK BURGER

Beef burger, streaky bacon, cheese, sweet pickled red onion, roquette, tomato, gem lettuce, in a brioche-style bun.

Served with skin-on fries and a chipotle mayo dip 1359 kcal

CHICKEN BURGER

Fried buttermilk chicken, Frank's RedHot sauce, blue cheese sauce, red cabbage slaw, lettuce, tomato, mayo, in a brioche-style bun. Served with skin-on fries

and a chipotle mayo dip 1224 kcal

CHICKEN KATSU CURRY RICE BOWL

With edamame beans, seaweed, crispy shallots, black & white toasted sesame, and curry sauce

1075 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

BAKED VANILLA CHEESECAKE

With fresh strawberries, strawberry coulis, and whipped cream (V) 892 kcal

OMELETTE ARNOLD BENNETT

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

PLANT BURGER

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

SIDES ALL 5.5

Triple-cooked chips (V) (GF) 713 kcal

Skin-on fries (V) (GF) 840 kcal

Sweet potato fries (V) (GF) 785 kcal

Roast vegetables (V) (GF) 255 kcal

Onion rings (V) 698 kcal

Mixed leaves, herb dressing

(V) (GF) 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).
