

SET MENU

THE SOAK

TWO COURSE SET MENU £27

Tuesday to Friday 12-3pm / Monday & Sunday All Day

FOR THE TABLE each £5

PADRON PEPPERS (VG)(GF)

Marinated olives (VG)(GF)

Prawn crackers with sweet chilli sauce (GF)

APERITIF £10

ESPRESSO MARTINI

BELLINI

APEROL SPRITZ

NEGRONI

STARTER

SPINACH AND MUSHROOM DUMPLINGS

Spinach pastry dumplings, mushroom, spinach, red onion, Chinkiang vinegar dip (V)

SUPERFOOD SALAD

Quinoa, edamame beans, French beans, sun blushed tomatoes, avocado, kale, beetroot, mixed seeds, rocket, balsamic dressing (VG)

POPCORN CHICKEN

Coated in a Gochujang paste, tomato & garlic sauce

MAINS

SLOW-BRAISED FEATHER BLADE OF BEEF (GF)

Melt-in-the-mouth tender and served with chili greens, creamy mash, and rich red wine jus

GRILLED SEABASS FILLET (GF)

Crushed baby potatoes, tender stem broccoli, shellfish bisque

PENNE ARRABIATA (V, Ask for VG)

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

CLUCKY BURGER

Crisp buttermilk fried chicken, red cabbage slaw smothered in buffalo sauce, chipotle mayo, in a brioche-style bun

DESSERTS each £8

APPLE TARTE TATIN

Served with salted caramel ice cream (V)

BELGIAN CHOCOLATE & RASPBERRY TORTE

With raspberries, raspberry coulis, and raspberry sorbet (VG)

ICE CREAM & SORBET (GF,V)

PAIR WITH

Mixed leaves, French dressing (VG)(GF) 8

Sweet potato fries (VG)(GF) 8

Fine green beans (VG)(GF) 7

Triple cooked chips (V)(GF) 7

RED WINE

IL TRALICCIO SANGIOVESE, Italy

AMAUTA MALBEC, Argentina

500ml BOTTLE

22

36

32

49

WHITE WINE

IL TRAVICCIO TREBBIANO, Italy

CLOUD FACTORY SAUVIGNON

BLANC, New Zealand

500ml BOTTLE

22

36

32

49



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.

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.clermonthotelgroup.com.