

STARTERS & NIBBLES

Marinated olives (VG) (GF) 109 kcal **4**

Maldon salt & rosemary bread, with an extra virgin olive oil and balsamic glaze for dipping (VG) 619 kcal **5.5**

Prawn crackers with spicy mango sauce
Ask for (GF) 123 kcal **3**

Classic Greek salad of 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 **8.5**

Available as a Main 1268 kcal **15**

MAINS

THE SOAK FISH & CHIPS

Freshly battered cod fillet with triple-cooked chips, mushy peas, tartar sauce 1100 kcal **19**

GRILLED 7oz FILLET STEAK

With triple-cooked chips, baked tomato topped with a garlic & herb crumble, and a salsa verde. With your choice of béarnaise or green peppercorn sauce
Ask for (GF) 1315 kcal **36**

DOUBLE-COOKED HALF CHICKEN

Poached then chargrilled, served with triple-cooked chips, baked tomato topped with a garlic & herb crumble, salsa verde, and a red wine gravy Ask for (GF) 1664 kcal **19**

PENNE ALLA NORMA

Penne pasta in a tomato & basil sauce, with chilli aubergine, and topped with vegan Italian hard cheese, toasted pine nuts, and crispy capers. Served with garlic flatbread (V) Ask for (VG) 1043 kcal **14**
With grilled chicken +520 kcal **+6**
With salmon +592 kcal **+6**

CAESAR SALAD

Baby gem lettuce, creamy Caesar dressing, Italian hard cheese, croutons (V) 496 kcal **13**
With grilled chicken +520 kcal **+6**
With salmon +592 kcal **+6**

BURGERS

All served with skin-on fries and a chipotle mayo dip.

THE SOAK BURGER

Beef burger, streaky bacon, cheese, sweet pickled red onion, roquette, tomato, gem lettuce, in a brioche-style bun 1359 kcal **19**

LONDON DOUBLE-DECKER BURGER

Two burgers stacked high with melted cheddar cheese, red onion, pickles, beef tomato, lettuce, and mayo, in a brioche-style bun 1800 kcal **22**

CHICKEN BURGER

Fried buttermilk chicken, Frank's RedHot sauce, blue cheese sauce, red cabbage slaw, lettuce, tomato, mayo, in a brioche-style bun 1224 kcal **17**

PLANT BURGER

Moving Mountains® burger, roast vegetables, vegan cheese, roquette, sweet pickled red onion, mustard mayo, in a brioche-style bun (VG) 1442 kcal **16**

Edamame with Maldon salt (VG) (GF) 180 kcal **4**

Corn ribs served with red cabbage slaw, a blue cheese dip, and a BBQ dip (V) (GF) Ask for (VG) 667 kcal **8.5**

Deep-fried salt & pepper calamari, served with a chive & garlic mayo 843 kcal **12**

Nachos, smoked cheese sauce, tomato salsa, guacamole, sour cream, jalapeños, spring onions (V) (GF) 1325 kcal **8**

Prawn cocktail, smoked salmon, baby gem lettuce, chives, and a Marie Rose sauce. Served with seeded brown bread 346 kcal **12**

SLOW-BRAISED FEATHER BLADE OF BEEF

Melt-in-the-mouth tender and served with chilli greens, creamy mash, and gravy (GF) 1266 kcal **29**

GRILLED SALMON FILLET

Served on a bed of creamy mash, with chilli greens, warm Hollandaise sauce, crispy capers, and herb oil (GF) 1059 kcal **22**

BIRYANI POT

Lamb kofta with aromatic pilau rice, crispy onions, pomegranate, yoghurt, Madras Cettinad curry sauce 1619 kcal **17**

(V) option available 1488 kcal **17**

20oz TOMAHAWK STEAK

This juicy, thick-cut of beef is full of flavour and perfect for two to share! Cooked to your liking and served with creamy mash, chilli greens, baked tomato topped with a garlic & herb crumble, salsa verde, and a red wine gravy Ask for (GF) 2115 kcal **60**

Make it a proper sharing experience with a bottle of Argentinian Malbec 95

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

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 wines are 11-15% and Champagne 12-13% ABV. Beers/Cider 3.8-5.8%. Spirits 37.5-63% ABV. Liqueurs, Aperitifs & Other 15-37% ABV. 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.



ping pong

Handmade Dim Sum from Ping Pong

Sometimes it just has to be dumplings. No-one does them better than Ping Pong, so that's why we had to feature them in our menu at The Soak. Try a dish and see for yourself.

We would suggest 3 dishes for a main course portion. **Choose one bowl, one steamed, and one crispy, for £25**

BOWLS

CREAMY TOFU & ENOKI NOODLE SOUP

Creamy soup with noodles, sliced tofu steak and grilled enoki mushroom, topped with fresh chilli and thinly chopped spring onion (VG) 390 kcal **9**

MUSHROOM & BLACK BEAN RICE BOWL

Sautéed Chinese mushrooms with bean curd & black beans on steamed rice (VG) 464 kcal **8.5**

CHICKEN KATSU CURRY RICE BOWL

With edamame beans, seaweed, crispy shallots, black & white toasted sesame, and curry sauce 1075 kcal **12.5**

SHARING BUNS

4 fluffy white buns to self-assemble to your heart's desire, with your choice of fillings. Perfect for two people to share.

CHICKEN KATSU CURRY SHARING BUNS

Crispy chicken, pickled ginger, fresh cucumber, crispy shallots, and katsu curry sauce 1058 kcal **18**

CRISPY TOFU SHARING BUNS

Delicate soft tofu lightly dusted and mixed in mango sauce, then gently fried until crispy. Served with sweet chilli sauce, pickled ginger, fresh cucumber, and coriander (VG) 1072 kcal **16**

DESSERTS

DARK CHOCOLATE TRUFFLE TRANCHE

With black cherry compote and Chantilly cream (V) 927 kcal **10**

BELGIAN CHOCOLATE & RASPBERRY TORTE

With raspberries, raspberry coulis, and raspberry sorbet (VG) 431 kcal **10**

FRESH FRUIT SALAD

With berries, mango sorbet (VG) (GF) 174 kcal **7**

BAKED VANILLA CHEESECAKE

Served with fresh strawberries, strawberry coulis, and whipped cream (V) 892 kcal **10**

MOCHI

Soft rice pastry ball with a delicious ice cream filling (V) (GF)

One for **3.5** or Two for **6**

Choose from Passion Fruit & Mango 69 kcal or Salted Caramel 73 kcal

ICE CREAM & SORBET

A selection of ice creams (V) (GF) 252 kcal & sorbets (VG) (GF) 155 kcal **7**

THE SOAK RECOMMENDS...

STRAWBERRY APEROL SOUR

Pretty and pink, this sweet and sour tippie combines Aperol, Archers peach schnapps, lemon juice, sugar syrup, vegan egg whites, and strawberry **13.5**

STEAMED

BLACK PRAWN DUMPLING

King prawn, garlic butter, squid ink pastry (GF) 132 kcal **8.5**

GRIDDLED BEEF GYOZA

With Chinkiang vinegar 198 kcal **7.5**

CHICKEN & CASHEW NUT DUMPLINGS

With a hint of chilli and hoisin sauce, in wheat flour 134 kcal **7**

MUSHROOM & LEEK DUMPLINGS

Portobello mushroom, leek, and spinach, in jade green pastry (VG) (GF) 103 kcal **6**

SPINACH & MUSHROOM GRIDDLED DUMPLING

With fragrant ginger, wrapped in wheat flour pastry, served with spicy mango sauce (VG) 114 kcal **5.5**

CRISPY

CHICKEN SKEWERS

Soy marinated chicken skewers, smoky orange sauce 205 kcal **8**

SESAME PRAWN TOAST

Sesame prawn toast with a hint of garlic, spicy mango sauce 220 kcal **8.5**

VEGETABLE SPRING ROLL

Mushrooms, carrots, white cabbage and potato with a hint of pepper, wrapped in a crispy spring roll pastry, served with spicy mango sauce (VG) 217 kcal **6**

PING PONG FRIED CHICKEN

Crispy battered chicken with spicy gochujang sauce 616 kcal **9.5**

WITH DESSERT

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

IMBIBE 2024 COMPETITION WINNER!

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**

GRAHAM'S 10 YEAR OLD TAWNY PORT

Smooth, velvety texture with flavors of dried fruits, nuts, and caramel, balanced by subtle notes of honey and spice 75ml **8.5**

Can't find something that takes your fancy?

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