

SET MENU

THE SOAK

TWO COURSE SET MENU £27

Tuesday to Friday 12 – 3pm / Monday & Sunday all day

FOR THE TABLE

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

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

Marinated olives (VG)(GF) 109kcal 4

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

APERITIF 10

BELLINI

APEROL SPRITZ

NEGRONI

ESPRESSO MARTINI

STARTER

MUSHROOM & LEEK DUMPLINGS

portobello mushroom, leek and spinach in jade green pastry (VG)(GF) 103kcal

PING PONG FRIED CHICKEN

crispy battered chicken with spicy gochujang sauce 616kcal

CLASSIC GREEK SALAD

Diced tomato, cucumber & feta cheese, with olives, sliced red onion, fresh mint, oregano, and a red wine vinaigrette.

Served with pitta crisps (V) 634kcal

DEEP-FRIED SALT & PEPPER CALAMARI

Served with a chive & garlic mayo 843kcal

MAINS

SLOW-BRAISED FEATHER BLADE OF BEEF (GF)

Melt-in-the-mouth tender and served with chili greens, creamy mash, and gravy 1266kcal

PENNE ALLA NORMA (V, Ask for VG)

Penne pasta in a tomato & basil sauce, with chili aubergine, topped with vegan Italian hard cheese, toasted pine nuts, and crispy capers. Served with garlic bread. 1043 kcal

GRILLED SALMON FILLET (GF)

Served on a bed of creamy mash, with chilli greens, warm hollandaise sauce, crispy capers, and herb oil 1059kcal

CHICKEN BURGER

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

PAIR WITH each 5.5

Mixed leaves, herb dressing (V)(GF) 265kcal

Onion rings (V) 698kcal

Roast vegetables (V)(GF) 295kcal

Triple cooked chips (V)(GF) 713kcal

DESSERTS each 6

BAKED VANILLA CHEESECAKE

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

ICE CREAM & SORBET (GF,V) 174 kcal

BELGIAN CHOCOLATE & RASPBERRY TORTE

With raspberries, raspberry coulis, and raspberry sorbet (VG) 753kcal

RED WINE

500ml BOTTLE

IL TRALICCIO SANGIOVESE, Italy

22

34

AMAUTA MALBEC, Argentina

32

49

WHITE WINE

500ml BOTTLE

IL TRALICCIO TREBBIANO, Italy

22

34

CLOUD FACTORY SAUVIGNON

32

49

BLANC, New Zealand

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 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.