



SET MENU

STARTERS

Carrot & Coriander Soup

With sunflower seeds & herb drizzle (V) (GF) 140 kcal

Bresaola Punta d'Anca

Italian cured beef, artichoke and piquillo pepper salsa, truffle emulsion, shaved Grana Padano, mizuna cress (GF) 389 kcal

Beetroot Gravadlax

Beetroot-cured salmon with fennel slaw, avocado mousse, glazed orange segment, citrus vinaigrette, pea shoot +5 supplement (GF) 304 kcal

Burrata & Heirloom Tomatoes

With basil pesto, cracked black pepper, and a drizzle of extra virgin olive oil (V) (GF) 648 kcal

Quinoa Salad

With roasted butternut squash, pickled beetroot, pickled cucumber, sunflower seeds & classic vinaigrette +5 supplement (V) (GF) 1066 kcal

MAINS

Chargrilled 10oz Ribeye Steak

Triple-cooked chips, vine cherry tomatoes, Portobello mushrooms, watercress, and your choice of green peppercorn or café au lait sauce +12 supplement 1149 kcal

Double-Cooked Chicken Supreme

Potato purée, glazed carrots, wild mushroom crème reduction (GF) 1063 kcal

Lamb Shoulder Roulade

Quinoa, asparagus, baby onion, mint yoghurt dressing, pomegranate & rosemary reduction +7 supplement 1251 kcal

Pan-Seared Seabass Fillet

Green beans, baby potatoes, cherry tomatoes, black olives, sauce vierge (GF) 422 kcal

Wild Mushroom Risotto

Asparagus, shaved parmesan and roquette, truffle-infused herb oil (V) 903 kcal

DESSERTS

Raspberry Eton Mess

Meringue, mixed berries, berry coulis, Chantilly cream (V) (GF) 965 kcal

Peach & Passion Fruit Mousse

Strawberry mint glaze 822 kcal

Vanilla & Coconut Rice Pudding

Stewed fruits, rose water (V) (GF) 1226 kcal

Exotic Fruit Salad

Mixed berries, mint (V) (GF) 45 kcal

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, allergies 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 12.5% will be added to your bill.