

All Day Menu

Starters

Smoked Haddock & Spring Onion Fishcake - 7 -

Baby spinach, soft poached egg, cracked black pepper and Maldon salt

Chicken Liver & Cognac Pâté - 7.5 -

Red onion chutney, seeded brown bread

Crispy Chicken Goujons - 7.5 -

Buttermilk fried boneless chicken tenders, with chipotle mayo



London Cured Smoked Salmon - 9 -

Fennel and red onion slaw, sour cream, herb salad

Vegan Fish Fingers (VG) - 6.5 -

Battered and fried banana blossom with mushy peas and tartar sauce

Barley Salad (VG) - 7 -

Mixed leaves, pearl barley, beetroot, butternut squash, pumpkin seeds, herb dressing and crispy croutons

Posh Prawn Cocktail - 8.5 -

Prawns, smoked salmon with Marie Rose sauce, gem lettuce, chives

Served with seeded brown bread

Platters

British Ploughman's Platter - 19.5 -

Cured ham, pâté, peppered beef, pork pie, Somerset brie, mature cheddar, piccalilli and red onion chutney, mixed leaves, brown bloomer and Maldon salted butter

British Pub Platter - 19 -

Cod fingers, breaded scampi, smoked haddock fishcake, whitebait with tartar sauce, mushy peas, chicken goujons, pigs in blankets, ketchup and pickled onions

British Classics

English Salad (v) - 9 -

Mixed salad leaves, asparagus, broad beans, peas, radishes, shallots, soft poached egg, herb dressing

Add salmon or chicken - 13.5 -

Tikka Masala - 15 -

Basmati rice, naan bread, pickles and poppadoms

Choice of poached chicken or roasted vegetables

Steak & Ale Pie - 14.5 -

Creamy mash potatoes, greens, carrots, with gravy

Fish & Chips - 15.5 -

Freshly battered cod with triple-cooked chips, minted mushy peas, and tartar sauce

Add bread and butter, curry sauce, pickled onion - 18 -

From the Grill

All served with roasted vine tomatoes and a flat mushroom, watercress and triple-cooked chips.

Free-range English Half Chicken - 15.5 -

Chargrilled, served with a garlic, lemon and herb butter

10 oz Rib Eye - 25 -

Specially selected grass-fed, 21-day aged British beef

Grilled Cauliflower Steak (VG) - 11 -

Mustard and maple syrup glaze

Mains

Caesar Salad (v) - 9 -

Baby gem lettuce, Caesar dressing and crispy croutons

Add salmon or chicken - 14 -

Spiced Cauliflower & Spinach Pie (vG) - 14.5 -

Spring onion mash potatoes and greens with chilli and garlic

Spaghetti Carbonara - 13 -

Smoked bacon, garlic & cream sauce topped with parmesan shavings

The Clermont Burger - 15 -

Topped with streaky bacon, mature cheddar, hickory-smoked BBQ sauce, slaw salad and crispy onion rings, in a brioche bun with skin-on fries

Choice of 100% British beef patty or crispy fried buttermilk chicken

Vegan Burger (vG) - 15 -

Topped with vegan cheddar, hickory-smoked BBQ sauce, vegan slaw salad and crispy onion rings, in a brioche-style bun with skin-on fries

Barley Salad (vG) - 9 -

Mixed leaves, pearl barley, beetroot, butternut squash, pumpkin seeds, herb dressing and crispy croutons

Add salmon or halloumi - 14 -

Roasted Sea Bass Fillets - 18 -

Crushed new potatoes, samphire & lemon butter sauce, with greens

Pan Fried Salmon - 16 -

Served with asparagus and pea risotto

Sides

All sides 4

Garlic Mushrooms
Broccoli with Toasted Almonds
Triple-cooked Chips

Halloumi Fries
Skin-on Fries

Onion Rings
Carrots & Wilted Greens
Mixed Leaf Salad

Desserts & Boozy Coffees

Vegan Chocolate & Orange Cake (vG) - 6.5 -

Served with raspberry coulis and cream

Eton Mess (v) - 6.5 -

Summer berries, meringue and cream

Sticky Toffee Cheesecake - 6.5 -

Served with raspberry coulis and cream

Ice Creams & Sorbet (v) - 5 -

Ask for today's flavours

British Cheese Plate (v) - 10 -

A selection of British cheeses served with celery, grapes and biscuits



Earl Grey Tea Infused Pana Cotta - 6.5 -

Served with mixed berries

Boozy Coffees

All 6.5

A hot glass of black coffee with your choice of spirit, topped with whipped cream

Whisky

Kahlua

Amaretto

Spiced Rum

Grand Marnier

Jack Daniels

Food allergies and intolerances:

(V) indicates suitable for Vegetarians.
(VG) indicates suitable for Vegans.

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 12.5% service charge will be added to your bill.