



BAR

THE SOAK

NIBBLES

MARINATED OLIVES (VG) (GF) 172 kcal **5**

PADRON PEPPERS (VG) (GF) 118 kcal **5**

PRAWN CRACKERS

Served with sweet chilli sauce (GF)
176 kcal **5**

SMALL PLATES

POPCORN CHICKEN

Coated in a Gochujang paste, tomato
& garlic sauce 500 kcal **9.5**

SESAME PRAWN TOAST 324 kcal **9.5**

VEGETABLE SPRING ROLLS

Served with sweet chilli sauce 329 kcal **9**

SUPERFOOD SALAD

Quinoa, edamame beans, French beans,
sun blushed tomatoes, avocado, kale,
beetroot, pistachio seeds, rockette,
balsamic dressing (VG) 812 kcal **9.5**

BLACKSTICKS DOUBLE COOKED
BLUE CHEESE SOUFFLE

Poached pear, seared radicchio (V)
227 kcal **11.5**

GRAVADLAX

Cured smoked salmon, pickled
red onion, marinated cucumber,
dill, fennel shavings, melba toast,
balsamic emulsion 169 kcal **14.5**

Ask for (GF)

CRISPY FRIED BUTTER MILK
CHICKEN TENDERS

Baby lettuce hearts, Caesar dressing
544 kcal **10.5**

CLASSIC NACHOS

Chipotle cheese sauce, tomato salsa,
guacamole, sour cream, jalapeños
and spring onions (V) (GF) 1325 kcal **9.5**

SALT AND PEPPER SQUID

Deep-fried salt & pepper squid,
chive & garlic mayo 533 kcal **12.5**

WILD MUSHROOM AND
TRUFFLE ARANCINI

Mushroom, truffle rice balls,
mixed leaves, truffle oil (V) 315 kcal **9.5**

AUTHENTIC HANDMADE DIM SUM

Sometimes it just has to be
dumplings, so that's why we had
to feature them in our menu.
Try a dish and see for yourself.
We would suggest 3 dishes for
a main course portion.

PRAWN HAR GAU

Steamed prawn dumpling,
bamboo shoots with a ginger,
soy dipping sauce 156 kcal **9.5**

SPICY BEEF SUI MAI

Ground spiced beef, water chestnut
and spring onion dumplings,
garlic and chilli soy dipping sauce
150 kcal **9**

CHICKEN AND CHIVE GYOZA

Minced chicken dumplings, chives,
shallots and coriander, chilli oil
dipping sauce 244 kcal **9.5**

SPICY VEGETABLE DUMPLING (V)

Beetroot pastry dumplings,
straw mushroom, chilli bean sauce,
baby corn, French beans, soy
dipping sauce 138 kcal **8.5**

SPINACH AND MUSHROOM
DUMPLING (V)

Spinach pastry dumplings,
mushroom, spinach, red onion,
Chinkiang vinegar dip 136 kcal **8.5**

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.clermonthotel.group.

For our full food menu, just ask a member of the team. The kitchen closes at 22.00

DRINKS

CHAMPAGNE & SPARKLING

LE DOLCI COLLINE PROSECCO SPUMANTE BRUT

Veneto, Italy
Gently aromatic, crisp and delicate with subtle fresh apple flavours

CHAPEL DOWN BRUT NV

Kent, England
Fresh and elegant English sparkling wine with notes of apple, citrus and strawberry

CHAPEL DOWN BRUT ROSE

Kent, England
Crisp and stylish English sparkling wine with notes of redcurrant, citrus and wild strawberry

CHAPEL DOWN VINTAGE RESERVE

Kent, England
Complex and refined English vintage sparkling wine with notes of ripe apple, fresh red berries and toasted brioche

LANSON PERE ET FILS

Golden colour with generous tiny bubbles, ripe fruits, honey and sweet spice aromas, rich and complex body with honey and cinnamon flavours

LANSON LE ROSÉ CRÉATION

Subtle salmon tones, fine and joyful bubbles, aromas of rose and delicate red berry notes

LANSON LE VINTAGE

Straw yellow golden tints with fine bubbles, dried apricot, candied fruits, almonds, acacia honey and sweet spices aromas

NOBLE CHAMPAGNE 2004

Crystalline gold colour with light green reflections, scents of lemon, mirabelle plum, pear and bergamot, biscuit pastries and hazelnut notes on the palate

DOM PERIGNON

Vintage champagne produced from a single years harvest and released only when it is of exceptional quality. Aged for 8 - 10 years or more resulting in a highly sought-after complex flavour profile by champagne connoisseurs

DOM PERIGNON ROSE

Sublimely rich and has incredible freshness, the perfect balance of Chardonnay and Pinot Noir

WILD IDOL 0%

Rheinhessen, Germany
Crisp and refreshing Premium alcohol-free wine with abundant notes of green apple, gooseberry, rhubarb and grapefruit (Alcohol Free)

125ML BOTTLE

10.5 45

11 50

12 55

12 55

15 75

17 85

- 125

- 195

- 350

- 425

11 50

WHITE WINE

IL TRALICCIO TREBBIANO

Rubicone, Emilia Romagna, Italy
Light, crisp green apple and easy drinking

PIATTINI PINOT GRIGIO

Delle Venezie, Italy
Delicate and subtle, pear drops

FALSE BAY WINDSWEEP SAUVIGNON BLANC

WO Coastal Region, South Africa
Zesty, citrus fruit and slightly aromatic

VILA NOVA VINHO VERDE

Vinho Verde, Portugal
Slight spritz, ripe stone fruit character, refreshing

LES VOLETS CHARDONNAY

Haute Vallée de l'Aude, Roussillon, France
Touch of oak, apple pie, rich

VALLE VENTO GAVI DEL COMUNE DI TASSAROLO (ORGANIC)

Gavi, Piemonte, Italy
Elegant, floral and honeyed, moreish - Subtle white from Northern Italy with delicious minerality

THE CLOUD FACTORY SAUVIGNON BLANC

Marlborough, New Zealand
Aromatic, passionfruit and gooseberry, zingy
- Tropical sunshine in a glass with real concentration

VALMIÑOR ALBARIÑO

Rias Baixas, Spain
Crisp, peaches, racy acidity - Fresh and zesty with real grip yet perfectly balanced, Albariño is the king of Spanish white grapes

CLINE CELLARS VIOGNIER

California, USA
Ripe, bitter orange, silky smooth - A seriously underrated wine, expressive and complex from a family producer making wine since 1982

PIERRE BOURÉE FILS BOURGOGNE BLANC

Burgundy, France
Classy, baked apples, opulent - Chardonnay at its best, rich yet refreshing, delightful, a winery that was founded in 1864

ROSÉ WINE

PRINCIPATO PINOT GRIGIO ROSATO

Provincia di Pavia, Italy
Pale blush, redcurrants and easy drinking

THE BIG TOP WHITE ZINFANDEL ROSÉ

Lodi, California, USA
Off-dry, strawberries and cream, soft

DOMAINE DE LA VIEILLE TOUR ROSÉ (ORGANIC)

Côtes de Provence, France
Sophisticated, ripe melon, delicate - Pale and elegant with concentrated melon flavours but with freshness and energy

175ML 250ML BOTTLE

10.75 12.75 36

11.5 13.5 39

12.5 15.5 42

13 16 45

13 16 45

14.5 17.5 49

14.5 17.5 49

- - 55

- - 60

- - 65

175ML 250ML BOTTLE

11.5 13.5 39

12.5 15.5 42

14.5 17.5 49

Fancy something smaller? Just ask for a 125ml glass.

RED WINE

IL TRALICCIO SANGIOVESE

Rubicone, Emilia Romagna, Italy
Soft, juicy, easy drinking

175ML	250ML	BOTTLE
10.75	12.75	36

WILD HOUSE SHIRAZ

Western Cape, South Africa
Dense, deep plum character, spicy

11.5	13.5	39
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PECULIAR MR PAT MERLOT

South East Australia
Smooth, blackcurrant, moreish

12.5	15.5	42
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VEGA DEL RAYO RIOJA TEMPRANILLO

Rioja, Spain
Modern, unoaked Tempranillo from La Rioja Alta

13	16	45
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ORDINAL CABERNET SAUVIGNON

Côtes de Thau, Languedoc, France
Juicy and rugged, cassis and plums

13	16	45
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AMAUTA ABSOLUTO MALBEC

Valle de Cafayate, Argentina
Seriously dense and dark, black fruit, concentrated
- From vineyards nearly 2000m above sea level, this is silky and rich

14.5	17.5	49
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TENUTA IL CASCINONE CROCERA, BARBERA D'ASTI SUPERIORE

Piemonte, Italy
Bright red cherry, full-bodied, elegant - Typically Italian, juicy and serious with character and charm

14.5	17.5	49
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SHADOW POINT, PINOT NOIR

Monterey, California, USA
Silky, red fruit, richer style of Pinot - Californian Pinot Noir that's pure and expressive with toasty oak and red fruit flavours

-	-	55
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BAROLO CONTEA DI CASTIGLIONE

Piemonte, Italy
Rose petals, leather, richly flavoured - Made from the Nebbiolo grape, the King of Italian red wines, fine and expressive with lightly floral aromas and a rich structure

-	-	60
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DOMAINES BOUYER CHÂTEAU MILON, SAINT-ÉMILION GRAND CRU

Bordeaux, France
Ripe and appealing, damson fruit, complex - A blend of Merlot and Cabernet Franc from the picturesque village of Saint Émilion

-	-	65
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CLASSIC COCKTAILS

BELLINI

Sparkling wine, peach purée, physalis **13**

ESPRESSO MARTINI

Absolut vanilla vodka, espresso, Kahlúa, sugar syrup **13**

BRAMBLE

Beefeater gin, lemon juice, sugar syrup, crème de mûre, blackberry **13**

MAI TAI

Havana Club 3-Year-Old rum, Havana Club 7-year-old rum, Grand Marnier, orgeat syrup, lime juice, pineapple juice, pineapple roll, mint sprig **14**

LONG ISLAND ICED TEA

Beefeater gin, Cointreau orange liqueur, Bacardí Carta Blanca rum, El Jimador tequila, Absolut blue vodka, Coca-Cola, lemon juice, sugar syrup, lime wheel **14**

PIÑA COLADA

Havana Club 3-year-old rum, Koko Kanu rum, Wray & Nephew rum, pineapple juice, coconut cream, coconut syrup, lime juice, pineapple roll, maraschino cherry **13**

NEGRONI

Beefeater gin, Campari, Antica Formula vermouth **13**

MARGARITA

El Jimador tequila, Cointreau orange liqueur, lime juice, lime wheel **14**

PORNSTAR MARTINI

Absolut vanilla vodka, passion fruit liqueur, passion fruit purée, lime juice, vanilla syrup with a sparkling wine shot on the side **14**

LYCHEE MARTINI

Beefeater gin, lychee liqueur, lychee purée, rose syrup, lemon juice, vegan egg whites **14**

CLASSIC DAIQUIRI

Havana Club 3-year-old rum, lime juice, sugar syrup, lime wheel **13**

STRAWBERRY DAIQUIRI

Havana Club 3-year-old rum, lime juice, strawberry purée, strawberry liqueur, sugar syrup **13**

BANANA DAIQUIRI

Havana Club 3-year-old rum, lime juice, banana liqueur, sugar syrup, banana **13**

ZOMBIE

Wray & Nephew rum, Havana Club 7-year-old rum, Ron Zacapa 23 rum, passion fruit purée, lime juice, pineapple juice, Angostura bitters, passion fruit syrup **14**

WHISKEY SOUR

Buffalo Trace bourbon, lemon juice, sugar syrup, vegan egg whites, Angostura bitters, orange zest **14**

AMARETTO SOUR

Amaretto, lemon juice, sugar syrup, vegan egg whites, Angostura bitters, maraschino cherry **14**

PISCO SOUR

Pisco, lime juice, sugar syrup, vegan egg whites, orange bitters **14**

MOJITO

Havana Club 3-year-old rum, mint leaves, lime juice, sugar syrup, soda water, fresh lime, lime wheel **13**

WILD BERRY MOJITO

Havana Club 3-year-old rum, mint leaves, lime juice, raspberry syrup, soda water, fresh lime, blueberries **13**

TROPICAL MOJITO

Havana Club 3-year-old rum, mint leaves, lime juice, passion fruit syrup, pineapple juice, soda water, fresh lemon, pineapple **13**

SIGNATURE COCKTAILS

THE BOURBON SOAK

Imbibe winner 2023

Our most iconic cocktail! Buffalo Trace bourbon, Amaretto, lemon juice, fig syrup, vegan egg whites and Fig leather. Served under a bell jar with plenty of smoke! **15**

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**

THE GREY NEGRONI

A lighter twist on the classic Negroni - Beefeater gin, Campari, Martini Bianco, Antica formula, bitter bianco, Earl grey syrup **15**

TOMMY'S TANGO MARGARITA

El Jimador tequila, Archers peach schnapps, apricot brandy, lime juice and agave syrup. The sweetness of the agave syrup emphasizes the tequila, giving this revamped classic it's signature flavour! **15**

MEZCALIÑHA

Inspired by our mixologist Jamie

Fun like a Margarita, but smoky, spicy and more mysterious. Illegal Reposado mezcal, Licor 43, Cointreau orange liqueur, lime juice, agave syrup, fresh orange and lime, brown sugar and a lime wheel **15**

CUCUMBER COOLER

Inspired by our mixologist Ana

Light and fresh and quintessentially British in flavour. Hendrick's gin, lemon juice, cucumber syrup, elderflower cordial, mint leaves and fresh cucumber **14**

SAUVIGNON COOLER

Another long-standing favourite here at The Soak - Bacardi Carta Blanca rum, St-Germain elderflower liqueur, Sauvignon Blanc, passion fruit purée, Ting grapefruit soda and grapefruit garnish. Served with dry ice for something spectacular!

Single **15** / Sharing (for two) **25**

SPICY PALOMA

This beautiful cocktail is refreshing and delicious but also packs a little zing. El Jimador Tequila infused with Jalapeño, lime juice, agave syrup, pink grapefruit soda and grapefruit garnish, served in a surprise show-stopping glass

Single **15** / Sharing (for two) **25**

SALTED CARAMEL ESPRESSO MARTINI

The perfect end-of-the-night cocktail. 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 winner 2024

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. **13.5**

BACON BLOODY MARY

Get your camera ready for this one! Bacon-infused vodka, tomato juice, lemon juice, Tabasco sauce, Worcester sauce and garnished with candied bacon, celery, olives, cherry tomatoes and lemon **15**



To find our cocktails containing dry ice, look for this symbol

Any questions, please speak to the team. Don't forget to snap a picture of our fabulously theatrical cocktails and share them with us @TheSoakLondon

All our cocktails are served with theatre and some are also served with dry ice. Dry ice is fun and safe when handled correctly, so if your drink is served with a straw, please use it. Please don't handle the dry ice with your hands, instead sit back, enjoy its theatre and the aroma of the cocktail.



OLD FASHIONED - YOUR WAY

This most classic of vintage cocktails! We've got three lip-smacking variations for you to try - all served over ice in a short rocks glass and finished with a wood chip smoker.

CLASSIC OLD FASHIONED

Buffalo Trace bourbon, brown sugar, Angostura bitters, soda water **15**

CHOCO ORANGE RUM

Diplomático Reserva rum, chocolate bitters, orange bitters, sugar syrup, soda water **15**

BRAMLEY APPLE

Inspired by our mixologist Ryan

Woodford Reserve bourbon, apple syrup, Drambuie, walnut bitters, apple wheel

Single **15** / Sharing (for two) **25**

MOCKTAILS

ALL 9.5

When only a cocktail will do, we've still got you. Our range of mocktails not only taste great, but look just as amazing too!

LYCHEE SPRITZER

Lychee puree, lemon juice, rose syrup, pink grapefruit soda, grenadine, dried grapefruit and mint sprig 154 kcal

SPICED MANGO MAGIC

Mango puree, lime wedges, mint leaves, lime juice, pineapple juice, gomme, Tabasco, soda water and mint sprig 148 kcal

VIRGIN CUCUMBER COOLER

Apple juice, lemon juice, cucumber syrup, elderflower cordial, mint and cucumber 81 kcal

STRAWBERRY COCONUT LEMONADE

Coconut cream, coconut syrup, lemonade, fresh strawberry, strawberry juice, lime juice and strawberry slice 210 kcal

SOAK-ACCINO

Oat milk, espresso, flavoured syrup, whipped cream and caramel sauce

Pick your flavour:

VANILLA 370 kcal

CARAMEL 366 kcal

ALMOND 364 kcal

HAZELNUT 364 kcal

COCONUT 365 kcal

SHOTS £7 EACH OR £20 FOR ALL 4



LEMON MERINGUE CHEESECAKE

Limoncello, Liquor 43, lemon juice, coconut cream, whipped cream



BLUE LAGOON BLISS

Koko Kanu, Blue Curacao, lime juice, coconut cream, orange slice



CHERRY BOMB

Amaretto, maraschino liqueur, grenadine, lemon juice, coconut cream



GREEN APPLE ZING

Midori, manzana verde, lemon juice, apple syrup, maraschino cherry

SPIRITS

VODKA

- ABSOLUT BLUE 10.5
- BROKEN CLOCK 12
- ZUBROWKA BISON GRASS 10.5
- SIPSMITH 12
- BELVEDERE 12
- GREY GOOSE 12
- KETEL ONE 11

WHISKY

- CHIVAS REGAL 12YRS 11
- LAGAVULIN 16YRS 22
- GLENMORANGIE 10YRS 12
- LAPHROAIG 10YRS 13
- JOHNNIE WALKER BLACK 12
- JOHNNIE WALKER BLUE 30
- OBAN 14YRS 22
- TALISKER 10YRS 14
- DALMORE 12YRS 14
- BALVENIE 12YRS 12
- BALVENIE 14YRS 14
- GLENFIDDICH 12YRS 12.5
- GLENFIDDICH 15YRS 14
- GLENFIDDICH 18YRS 20
- HIBIKI HARMONY 16YRS 20

WHISKEY

- BUFFALO TRACE 11
- GENTLEMAN JACK 12
- JACK DANIELS 10.5
- BULLEIT BOURBON 12
- BULLEIT RYE 12
- JAMESONS 11

RUM

- HAVANA 3YRS 10.5
- MOUNT GAY ECLIPSE 11
- HAVANA 7YRS 11
- RON ZACAPA 15
- APPLETON SIGNATURE 11
- KRAKEN 11

TEQUILA / MEZCAL

- EL JIMADOR BLANCO 11
- PATRON AÑEJO 14
- PATRON SILVER 13
- DON JULIO AÑEJO 14
- DON JULIO REPOSADO 14
- DON JULIO 1942 38
- OCHO BLANCO 12
- ILLEGAL MEZCAL 14
- MEZCAL VERDE 11

COGNAC

- MARTELL VS 12
- COURVOISIER VS 12
- COURVOISIER V.S.O.P 14
- HENNESSY VS 13
- ST RÉMY XO 10.5
- RÉMY MARTIN VSOP 14
- MARTELL XO 34

APERITIF/DIGESTIF

- AMARETTO 9.5
- BAILEYS IRISH CREAM 9.5
- LIMONCELLO 9.5
- SAMBUCA 9.5
- ANTICA FORMULA 9.5
- TIO PEPE 9.5
- GRAHAM’S PORT 75ml 9.5

GIN

- BEEFEATER 10.5  London, UK
- TANQUERAY 10 12  Scotland, UK
- BOMBAY SAPHIRE 10.5  Hampshire, UK
- MONKEY 47 13  Germany
- BEEFEATER 24 11  London, UK

- SIPSMITH 11  London, UK
- BOTANIST 12  Scotland
- HENDRICKS 12  Scotland
- ROKU 11  Japan
- GIN MARE 13  Spain

DRAUGHT BEER

	1/2 PINT	PINT
MAHOU	3.65	7.3
CAMDEN HELLS LAGER	3.6	7.2

BOTTLED & CANNED BEER & CIDER

ASAHI 330ml 7	FREEDOM PALE ALE 330ml 7
LEFFE 330ml 7	ASAHI 0% 330ml 6
STELLA ARTOIS 330ml 6.5	KOPPARBERG APPLE CIDER 500ml 7.75
STELLA ARTOIS GLUTEN FREE 330ml 6.5	KOPPARBERG MIXED FRUIT 500ml 7.75
CAMDEN PALE ALE 330ml 6.75	

SOFT

- COCA-COLA 330ml 3.95
- DIET COKE 330ml 3.75
- LEMONADE 200ml 3.5
- SELECTION OF JUICES 3.75
- MINERAL WATER 330ml 3.25
- SPARKLING WATER 330ml 3.25
- FEVER-TREE MIXERS 200ml 3.5
- FEVER TREE GINGER BEER 200ml 3.5
- MINERAL WATER 750ml 5.5
- SPARKLING WATER 750ml 5.5

HOT

- AMERICANO 3 kcal 4.5
- LATTE 71 kcal 4.5
- CAPPUCCINO 71 kcal 4.5
- FLAT WHITE 71 kcal 4.5
- ESPRESSO 3 kcal 3.5
- MACCHIATO 10 kcal 3.5
- CAFÉ MOCHA 312 kcal 4.5
- HOT CHOCOLATE 306 kcal 4.5
- SELECTION OF TEAS 1 kcal FROM 4.5

All spirits are served as 50ml.
Prefer a single 25ml serve? Just ask

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.

LET'S PARTY

From drinks packages to cocktail masterclasses and live music, we've got just the right ingredients to help plan something spectacular.

Contact us at hello@thesoak.co.uk
Or scan the QR code to start planning your next celebration!

