



BAR

THE SOAK

NIBBLES & SMALL PLATES

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

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

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

For our full food menu, just ask a member of the team.

The kitchen closes at 22.00



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**



Food allergies and intolerances:
 (V) indicates suitable for Vegetarians.
 (VG) indicates suitable for Vegan.
 (GF) indicates Gluten Free.

SHARING BUNS

CHICKEN KATSU CURRY SHARING BUNS

4 fluffy white buns to self-assemble and fill to your hearts desire, served with crispy chicken, pickled ginger, fresh cucumber, crispy shallot and katsu curry sauce 1058 kcal **18**

CRISPY TOFU SHARING BUNS

4 fluffy white buns to self-assemble and fill to your hearts desire, served with delicate soft tofu lightly dusted & mixed in mango sauce and gently fried. Served with sweet chilli sauce, fresh cucumber and coriander (VG) 1072 kcal **16**

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**

DESSERT

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

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**

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**

THE SOAK RECOMMENDS...

LYCHEE MARTINI

Light & delicate, a Lychee Martini is the perfect pairing for our Ping Pong dishes. Beefeater gin, lychee liqueur, lychee purée, rose syrup, lemon juice, vegan egg whites **13.5**

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.

CHAMPAGNE & SPARKLING

	125ML	BOTTLE
PALLADIANO DURELLO SPUMANTE Veneto, Italy Delicate and lively on the palate with ripe fruit, zesty acidity and a clean, refreshing finish	9	41
CHAPEL DOWN BRUT NV Kent, England Fresh and elegant English sparkling wine, with notes of apple, citrus and strawberry	11	45
CHAPEL DOWN BRUT ROSE Kent, England Crisp and stylish English sparkling wine, with notes of redcurrant, citrus and wild strawberry	13	49
CHAPEL DOWN VINTAGE RESERVE Kent, England Complex and refined English vintage sparkling wine with notes of ripe apple, fresh red berries and toasted brioche	13	49
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	15	75
LANSON ROSE BRUT Subtle salmon tones, fine and joyful bubbles, aromas of rose and delicate red berry notes	17	85
LANSON LE VINTAGE Straw yellow golden tints with fine bubbles, dried apricot, candied fruits, almonds, acacia honey and sweet spices aromas	-	125
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	-	195
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 flavor profile by champagne connoisseurs	-	350
DOM PERIGNON ROSE Sublimely rich and has incredible freshness, the perfect balance of Chardonnay and Pinot Noir	-	425

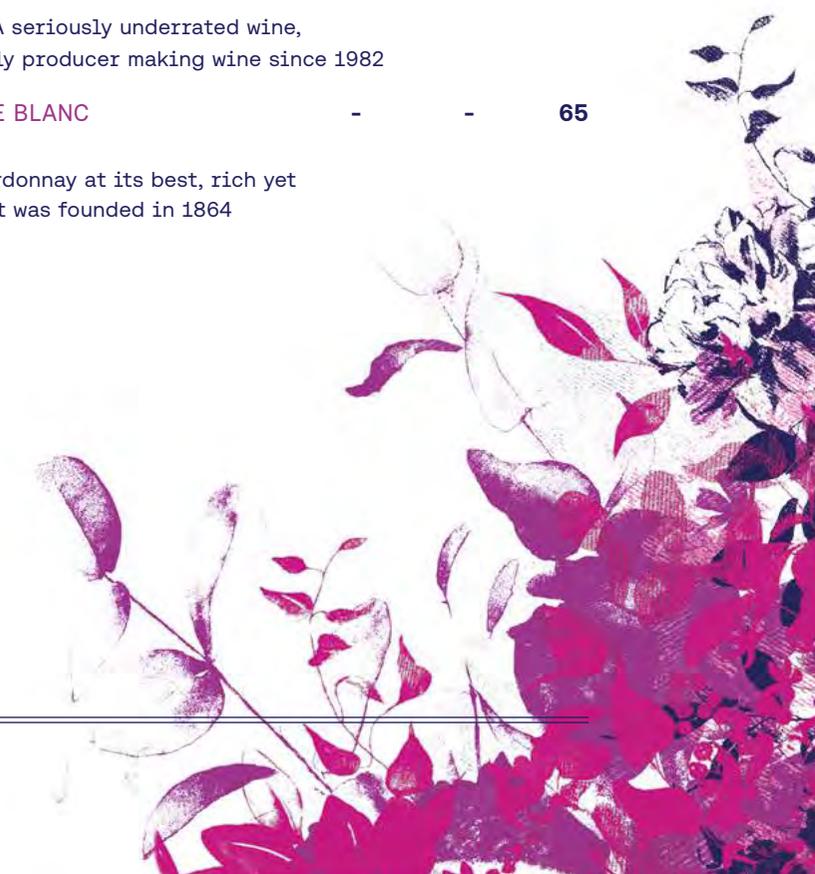
ROSÉ WINE

	175ML	250ML	BOTTLE
PRINCIPATO PINOT GRIGIO ROSATO Provincia di Pavia, Italy Pale blush, redcurrants and easy drinking	11.5	12.5	37
THE BIG TOP WHITE ZINFANDEL ROSÉ Lodi, California, USA Off-dry, strawberries and cream, soft	12	15	40
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	14.5	17.5	49

WHITE WINE

	175ML	250ML	BOTTLE
IL TRALICCIO TREBBIANO Rubicone, Emilia Romagna, Italy Light, crisp green apple and easy drinking	10.75	11.75	34
PIATTINI PINOT GRIGIO Delle Venezie, Italy Delicate and subtle, pear drops	11.5	12.5	37
FALSE BAY WINDSWEPT SAUVIGNON BLANC W0 Coastal Region, South Africa Zesty, citrus fruit and slightly aromatic	12	15	40
VILA NOVA VINHO VERDE Vinho Verde, Portugal Slight spritz, ripe stone fruit character, refreshing	12.5	15.5	43
LES VOLETS CHARDONNAY Haute Vallée de l'Aude, Roussillon, France Touch of oak, apple pie, rich	12.5	15.5	43
VALLE VENTO GAVI DEL COMUNE DI TASSAROLO (ORGANIC) Gavi, Piemonte, Italy Elegant, floral and honeyed, moreish - Subtle white from Northern Italy with delicious minerality	14.5	17.5	49
THE CLOUD FACTORY SAUVIGNON BLANC Marlborough, New Zealand Aromatic, passionfruit and gooseberry, zingy - Tropical sunshine in a glass with real concentration	14.5	17.5	49
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	-	-	55
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	-	-	60
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	-	-	65

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



RED WINE

	175ML	250ML	BOTTLE
IL TRALICCIO SANGIOVESE	10.75	11.75	34
Rubicone, Emilia Romagna, Italy Soft, juicy, easy drinking			
WILD HOUSE SHIRAZ	11.5	12.5	37
Western Cape, South Africa Dense, deep plum character, spicy			
PECULIAR MR PAT MERLOT	12	15	40
South East Australia Smooth, blackcurrant, moreish			
VEGA DEL RAYO RIOJA TEMPRANILLO	12.5	15.5	43
Rioja, Spain Modern, unoaked Tempranillo from La Rioja Alta			
ORDINAL CABERNET SAUVIGNON	12.5	15.5	43
Côtes de Thau, Languedoc, France Juicy and rugged, cassis and plums			
AMAUTA ABSOLUTO MALBEC	14.5	17.5	49
Valle de Cafayate, Argentina Seriously dense and dark, black fruit, concentrated - From vineyards nearly 2000m above sea level, this is silky and rich			
TENUTA IL CASCINONE CROCERA, BARBERA D'ASTI SUPERIORE	14.5	17.5	49
Piemonte, Italy Bright red cherry, full-bodied, elegant - Typically Italian, juicy and serious with character and charm			
SHADOW POINT, PINOT NOIR	-	-	55
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			
BAROLO CONTEA DI CASTIGLIONE	-	-	60
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			
DOMAINES BOUYER CHÂTEAU MILON , SAINT-ÉMILION GRAND CRU	-	-	65
Bordeaux, France Ripe and appealing, damson fruit, complex - A blend of Merlot and Cabernet Franc from the picturesque village of Saint Émilion			

CLASSIC COCKTAILS

BELLINI Sparkling wine, peach purée, physalis 12.5	CLASSIC DAIQUIRI Havana Club 3-year-old rum, lime juice, sugar syrup, lime wheel 12.5
ESPRESSO MARTINI Absolut vanilla vodka, espresso, Kahlúa, sugar syrup 12.5	STRAWBERRY DAIQUIRI Havana Club 3-year-old rum, lime juice, strawberry purée, strawberry liqueur, sugar syrup 12.5
BRAMBLE Beefeater gin, lemon juice, sugar syrup, crème de mûre, blackberry 12.5	BANANA DAIQUIRI Havana Club 3-year-old rum, lime juice, banana liqueur, sugar syrup, banana 12.5
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 13.5	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
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 13.5	WHISKEY SOUR Buffalo Trace bourbon, lemon juice, sugar syrup, vegan egg whites, Angostura bitters, orange zest 13.5
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 12.5	AMARETTO SOUR Amaretto, lemon juice, sugar syrup, vegan egg whites, Angostura bitters, maraschino cherry 13.5
NEGRONI Beefeater gin, Campari, Antica Formula vermouth 12.5	PISCO SOUR Pisco, lime juice, sugar syrup, vegan egg whites, orange bitters 13.5
MARGARITA El Jimador tequila, Cointreau orange liqueur, lime juice, lime wheel 13.5	MOJITO Havana Club 3-year-old rum, mint leaves, lime juice, sugar syrup, soda water, fresh lime, lime wheel 12.5
PORNSTAR MARTINI Absolut vanilla vodka, passion fruit liqueur, passion fruit purée, lime juice, vanilla syrup, with a sparkling wine shot on the side 13.5	WILD BERRY MOJITO Havana Club 3-year-old rum, mint leaves, lime juice, raspberry syrup, soda water, fresh lime, blueberries 12.5
LYCHEE MARTINI Beefeater gin, lychee liqueur, lychee purée, rose syrup, lemon juice, vegan egg whites 13.5	TROPICAL MOJITO Havana Club 3-year-old rum, mint leaves, lime juice, passion fruit syrup, pineapple juice, soda water, fresh lemon, pineapple 12.5



SIGNATURE COCKTAILS

THE BOURBON SOAK

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! **14.5**

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**

WHITE NEGRONI

A lighter twist on the classic Negroni - Beefeater gin, Luxardo Bitter Bianco, Lilet Blanc, and Italicus bergamot liqueur. Citrusy, bitter, and sweet **14.5**

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! **14.5**

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 **14.5**

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 **13.5**

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 **14.5** / Sharing (for two) **25**

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.

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 **14.5** / 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

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**

BACON BLOODY MARY

Get your camera ready for this one! Bacon-infused Sipsmith vodka, tomato juice, lemon juice, Tabasco sauce, Worcester sauce, and garnished with candied bacon, celery, olives, cherry tomatoes, and lemon **14.5**



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 **14.5**

CHOCO ORANGE RUM

Diplomático Reserva rum, chocolate bitters, orange bitters, sugar syrup, soda water **14.5**

BRAMLEY APPLE

Inspired by our mixologist Ryan

Woodford Reserve bourbon, apple syrup, Drambuie, walnut bitters, apple wheel
Single **14.5** / 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!

VIRGIN MOJITO

Apple juice, lime juice, sugar syrup, lime, soda water, mint, and a lime wheel

VIRGIN WILD BERRY MOJITO

Cranberry juice, lime juice, raspberry syrup, lime, soda water, mint, and blueberries

VIRGIN CUCUMBER COOLER

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

VIRGIN PORNSTAR MARTINI

Apple juice, passion fruit purée, lime juice, and vanilla syrup

VIRGIN STRAWBERRY DAIQUIRI

Apple juice, cranberry juice, strawberry purée, lime juice, sugar syrup, and strawberry

VIRGIN PIÑA COLADA

Pineapple juice, apple juice, coconut cream, lime juice, coconut syrup, pineapple, and a maraschino cherry

DRAUGHT BEER

	1/2 PINT	PINT
CORONA	3.45	6.9
STELLA ARTOIS UNFILTERED	3.55	7.1

BOTTLED & CANNED BEER & CIDER

STELLA ARTOIS	6.25	CORONA CERA 0%	5.25
STELLA ARTOIS GLUTEN FREE	6.25	CAMDEN PALE ALE	6.75
CAMDEN HELLS	6.75	MAGNERS	7.25
BUDWEISER	6.25	MAGNERS BERRIES	7.25
BECK'S	5.75		

Please ask a team member for today's range of craft ales and lagers.

SPIRITS

VODKA

ABSOLUT BLUE **10.5**
ABSOLUT CITRON **10.5**
ABSOLUT VANILLA **10.5**
BELVEDERE **12**
CHASE VODKA ENGLAND **12**
FINLANDIA GRAPEFRUIT **10.5**
GREY GOOSE **12**
KETEL ONE **11**

WHISKY - BLENDED

JOHNNIE WALKER RED **10.5**
JOHNNIE WALKER BLACK **12**
JOHNNIE WALKER BLUE **30**
CHIVAS REGAL 12YRS **11**
JAMESON WHISKEY **11**

WHISKY - SINGLE MALT

ARDBEG 10YRS **13**
BALVENIE 12YRS **12**
BALVENIE 14YRS **14**
DALMORE 12YRS **13**
GLENFIDDICH 12YRS **12**
GLENFIDDICH 15YRS **13**
LAGAVULIN 16YRS **22**
LAPHROAIG 10YRS **13**
OBAN 14YRS **22**
TALISKER 10YRS **13**

BOURBON

BUFFALO TRACE **11**
JACK DANIEL'S OLD NO.7 **10.5**
WOODFORD RESERVE **13**

RUM

APPLETON SIGNATURE BLEND **10.5**
BACARDÍ CARTA BLANCA **10.5**
CAPTAIN MORGAN DARK **10.5**
CAPTAIN MORGAN SPICED **10.5**
HAVANA CLUB 7YRS **11**
MOUNT GAY BLACK BARREL **11**
RON ZACAPA 23 **15**
SAILOR JERRY **10.5**

TEQUILA

DON JULIO AÑEJO **14**
DON JULIO REPOSADO **14**
EL JIMADOR BLANCO **11**
PATRÓN SILVER **13**
DON JULIO 1942 **38**

COGNAC

COURVOISIER® V.S. **12**
COURVOISIER® V.S.O.P. **14**
MARTELL VS **12**

LIQUEURS

AMARETTO **9.5**
BAILEYS IRISH CREAM **9.5**
CHAMBORD **10.5**
COINTREAU **10.5**
DRAMBUIE **10.5**
FRANGELICO **9.5**
KAHLÚA **9.5**
LIMONCELLO **9.5**
SAMBUCA **9.5**
SOUTHERN COMFORT **9.5**

GIN

BEEFEATER ORANGE

Distilled London gin made with orange essence and fine botanicals **10.5**

BEEFEATER PINK

Beefeater Pink is made using the original Beefeater London Dry recipe with the addition of natural strawberry flavouring to give it a vibrant and delicious strawberry taste **10.5**

BOMBAY SAPPHIRE

Tantalising, smooth and complex taste with notes of fresh citrus and juniper flavours combined with an elegant, light spicy finish **10.5**

MONKEY 47

A curious gin from the Black Forest in Germany. Made with 47 botanicals, including their 'secret weapon' commonly found in the Black Forest – cranberries **13**

ROKU

Crafted by Japanese artisans, Roku is a multi-layered, perfectly balanced gin combining both traditional and six uniquely Japanese botanicals **11**

HENDRICK'S

Made by the most curious of minds and imaginative spirit, with hints of coriander, juniper, citrus peel and an odd but marvellous infusion of rose petal and cucumber **12**

SIPSMITH LONDON

The quintessential expression of a classic, traditional London dry gin. Bold, complex and aromatic – smooth enough for a Martini, yet rich and balanced, perfect for a G&T **11**

TANQUERAY NO.10

Named "Ten" because it was developed on the experimental still named "Tiny Ten." It has a soft mouth-feel with juniper, bitter orange and lemon. Mid-palate angelica and pink grapefruit shine through. The back of the palate has creamy licorice root, white grapefruit, piny juniper and hints of peppercorns **12**

WARNER EDWARDS RHUBARB

Hand-crafted British gin, craft distilled on Falls Farm, exceptional gin using Queen Victoria's own personal rhubarb crop **12**

SOFT

COCA-COLA 330ml **3.95**
DIET COKE 330ml **3.75**
LEMONADE 200ml **3.1**
ORANGE JUICE 126 kcal **3.5**
APPLE JUICE 133 kcal **3.5**
MINERAL WATER 330ml **3**
SPARKLING WATER 330ml **3**
FEVER-TREE MIXERS 200ml **3.1**
FEVER TREE GINGER BEER 200ml **3.1**
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**
BREAKFAST TEA 1 kcal **4.5**
SPECIALITY TEA 1 kcal **5**

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!

