# THE SOAK

BOTTOMLESS BRUNCH

**Saturday • 11am to 3pm**

## 2 COURSES – 43PP / 3 COURSES – 50PP

**Including 90 minutes of bottomless Italian sparkling wine, draught beer or soft drinks**

## SMALL PLATES

### SMASHED AVOCADO
With roast plum tomatoes, rocket leaves on toasted sourdough (VG)
523 kcal

### EGG BENEDICT
A soft poached egg, smoked ham and Hollandaise sauce on a toasted buttered English muffin 237 kcal

### POPCORN CHICKEN
Coated in a Gochujang paste, tomato & garlic sauce 500 kcal

### SALT & PEPPER SQUID
Served with a chive & garlic mayo 843 kcal

### CRISPY BUTTER MILK CHICKEN TENDERS
Baby lettuce hearts, Caesar dressing 544 kcal

### SPINACH AND MUSHROOM DUMPLING (V)
Spinach pastry dumplings, mushroom, spinach, red onion, Chinkiang vinegar dip 136 kcal

(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.

# MAINS

## THE SOAK BURGER

Beef burger, streaky bacon, cheese, sweet pickled red onion, roquette, tomato, gem lettuce, in a brioche-style bun. Served with skin-on fries and a chipotle mayo dip 1359 kcal

## CHICKEN KATSU CURRY RICE BOWL

With edamame beans, seaweed, crispy shallots, black & white toasted sesame and curry sauce 1075 kcal

## OMELETTE ARNOLD BENNETT

With poached smoked haddock, smoky parmesan cream, Hollandaise glaze. Served with a seasonal leaf salad 1100 kcal

## CLUCKY BURGER

Fried buttermilk chicken, Frank's RedHot sauce, blue cheese sauce, red cabbage slaw, lettuce, tomato, mayo, in a brioche-style bun. Served with skin-on fries and a chipotle mayo dip 1224 kcal

## SUPERFOOD SALAD

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

# SWEET TREATS

## AMERICAN PANCAKES

Served with seasonal berries, Greek set yoghurt (V) 657 kcal

## WARM BELGIAN WAFFLES

Served with mixed berry compote, clotted cream, maple syrup (V) 789 kcal

## BELGIAN CHOCOLATE AND RASPBERRY TART

Fresh raspberries, coulis, raspberry sorbet (VG) 431 kcal

# SIDES ALL 7

Triple-cooked chips (V) (GF) 713 kcal

Skin-on fries (V) (GF) 840 kcal

Sweet potato fries (V) (GF) 785 kcal

Fine green beans (VG) (GF) 26 kcal

Char grilled tenderstem broccoli with black sesame seeds (VG) (GF) 98 kcal

Mixed leaf salad with French dressing (VG) (GF) 68 kcal

T&Cs apply. Our policy is that only guests who can prove they are 18 & above can be served alcohol for their own consumption. Bottomless Brunch bookings are 90-minute slots. The bottomless sparkling wine, draught beer and soft drinks are only available during this time. We will only top up drinks that are finished at our discretion. All members of the party must be ordering from the Bottomless Brunch menu. Price is per person & drinks cannot be shared. We reserve the right to cease serving at any time and drinking to excess won't be permitted. Participants are required to drink responsibly at all times (drinkaware.co.uk).