

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



Posh Prawn Cocktail - 8.5 -

Prawns, smoked salmon with Marie Rose sauce, gem lettuce, chives Served with seeded brown bread.

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

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

Sides

All Sides - 4 -

Garlic Mushrooms	Skin-on Fries
Broccoli with Toasted Almonds	Onion Rings
Triple-cooked Chips	Carrots & Wilted Greens
Halloumi Fries	Mixed Leaf Salad

Mains

Caesar Salad (V) - 9 -

Baby gem lettuce, Caesar dressing and crispy croutons

Add salmon or chicken - 14 -

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

Spiced Cauliflower & Spinach Pie (VG) - 14.5 -

Spring onion mash potatoes and greens with chilli, garlic and gravy

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

English Salad (V) - 9 -

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

Add salmon or chicken - 14 -

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

Roasted Sea Bass Fillets - 18 -

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

Barley Salad (VG) - 9 -

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

Add salmon or halloumi - 14 -

Pan Fried Salmon - 16 -

Served with asparagus and pea risotto

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

10oz Rib Eye - 25 -

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

Grilled Cauliflower Steak (VG) - 11 -

Mustard and maple syrup glaze

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.

Wines

Sparkling & Champagne

	125ml	Bottle		Bottle
Le Dolci Colline Prosecco Spumante Brut Veneto, Italy	- 8 -	- 38 -	Möet & Chandon Imperial NV	- 60 -
Chapel Down East Sussex, England	-	- 40 -	Möet & Chandon Rosé NV	- 65 -
			Veuve Clicquot	- 70 -
			Dom Pérignon NV	- 185 -

White Wines

	175ml	250ml	Bottle		175ml	250ml	Bottle
Percheron Chenin Blanc Western Cape, South Africa	- 8 -	- 9 -	- 26 -	Il Badalisc Pinot Grigio Delle Venezie, Italy	- 9 -	- 10 -	- 29 -
Cave de l'Ormarine 'Carte Noir' Picpoul de Pinet, France	-	-	- 33 -	Fontanino Riesling Piemonte, Italy	- 10 -	- 13 -	- 37 -
Tabalí Pedregoso Gran Reserva Viognier Limari Valley, Chile	- 11 -	- 14 -	- 39 -	La Leyenda de Las Cruces Sauvignon Blanc Valle de Leyda, Chile	-	-	- 39 -
Shadow Point Chardonnay Monterey, USA	-	-	- 44 -	Domaine de Maltaverne Pouilly-Fumé 'L'Ammonite' Loire Valley, France	-	-	- 56 -
Henners Native Grace Barrel Chardonnay East Sussex, England	-	-	- 49 -	Domaine de la Motte Chablis Premier Cru Vau-Ligneau Burgundy, France	-	-	- 66 -

Rosé Wines

	175ml	250ml	Bottle		175ml	250ml	Bottle
Principato Pinot Grigio Rosato Provincia di Pavia, Italy	- 9 -	- 12 -	- 31 -	Chapel Down Rosé East Sussex, England	-	-	- 37 -

Red Wines

	175ml	250ml	Bottle		175ml	250ml	Bottle
Percheron Shiraz Mourvèdre Western Cape, South Africa	- 8 -	- 9 -	- 26 -	Domaine Mas Bahourat Merlot Gard, France	- 9 -	- 10 -	- 29 -
Benjamin Malbec Mendoza, Argentina	- 10 -	- 12 -	- 34 -	Sixty Clicks Shiraz Mataro Victoria, Australia	- 10 -	- 13 -	- 37 -
Cadus Tupungato Appellation Malbec Uco Valley, Argentina	-	-	- 49 -	Showdown Man with the Ax California, USA	- 11 -	- 14 -	- 40 -
Barolo Contea di Castiglione Piemonte, Italy	-	-	- 55 -	Boutinot 'Les Coteaux' Côtes du Rhône Villages Rhône, France	-	-	- 43 -
Domaine Chante Cigale, Châteauneuf-du-Pape Rouge Rhône, France	-	-	- 60 -	Greyrock Pinot Noir New Zealand	-	-	- 47 -

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

All wines are 11-15% and Champagne 12-13% ABV. All prices are inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.