



SOUND CAFE

Food Menu

Warm-up Acts

Grilled Tiger Prawns GF

Served with chilli and parsley salsa, roquette leaves and griddled ciabatta. *506 kcal*

15

Crispy Cauli Bites V

Crispy battered cauliflower “wings” smothered in your choice of BBQ or Buffalo hot sauce. Served with a blue cheese dip. *BBQ 652 kcal, Buffalo hot sauce 626 kcal*

9.75

Corn Ribs V Ask for VG

For the trendiest members of the band! Served with red cabbage slaw, a blue cheese dip, and a BBQ dip. *667 kcal*

9

Roast Candy Beetroot GF

Served with bitter leaf salad, French dressing, crumbled goats’ cheese, oranges and pea shoots. *289 kcal*

10

Chicken Wings GF

6 chicken wings smothered in your choice of BBQ or Buffalo hot sauce, served with a blue cheese dip and celery sticks. *BBQ 1321 kcal, Buffalo hot sauce 1266 kcal*

10.5

Go large with 15 chicken wings

BBQ 3302 kcal, Buffalo hot sauce 3165 kcal

20

Buttermilk Chicken Tenders

Fried until golden, served with red cabbage slaw, pickles, and a chipotle mayo dip. *819 kcal*

10

Classic Nachos V GF

Single **10** / Sharing **16**

Tortilla chips smothered in smoked chilli cheese sauce, fresh pico de gallo, spicy jalapeños, pickled red onions, and a generous scoop of sour cream and guacamole. *Single 992 kcal, Sharing 1984 kcal*

Supporting Artists

All sides **7** each

Skin On Fries VG Ask for GF

389 kcal

Triple-Cooked Chips VG Ask for GF

713 kcal

Onion Rings V

574 kcal

Mixed Green Vegetables V GF

98 kcal

Tender stem broccoli, green beans, peas, baby spinach.

Red Cabbage Slaw V GF

192 kcal

Mixed Leaf Salad VG GF

265 kcal

with lemon dressing



The Main Event

Classics

Fajitas

Classic fajitas, served with fresh pico de gallo, cheddar & Monterey Jack cheese, guacamole, sour cream, and warm tortillas.

Veggie Fajitas V *1094 kcal* Ask for VG

Grilled Chicken Fajitas *1415 kcal*

Grilled Steak Fajitas *1528 kcal*

Three Grilled Tiger Prawns GF *380 kcal*

18
20
25
22

Signature Fish ‘n’ Chips

Freshly battered haddock deep-fried until golden & crispy, served with triple-cooked chunky chips, mushy peas, tartar sauce. *1100 kcal*

22

Grilled Salmon

Served with tender stem broccoli, green beans, garden peas, fennel radish and a warm Dijon mustard and lemon dressing. *779 kcal*

29

Egg Plant Schnitzel VG

Aubergine coated in panko crumbs with vegan feta cheese, hummus, pomegranate, cherry tomato, cucumber and roquette salad in lemon dressing. *560 kcal*

19.5

Grilled Seabass Fillet

Served with heritage tomato, baby potatoes, fine green beans, black olives, capers, parsley, and basil oil. *663 kcal*

21

BBQ Glazed Skin On Chicken GF

Served with sautéed potatoes, peppers and onions. *732 kcal*

27

Burgers

All our burgers are served in a freshly toasted brioche-style bun, with crispy skin on fries and chipotle mayo dip.

SOUND Beef Burger Ask for GF

Steak burger, crisp streaky bacon, served with melted cheddar or blue cheese, crispy onion ring,beef tomato, and lettuce. *1682 kcal*

21

London Double-Decker Beef Burger

Two steak burgers stacked high with melted cheddar cheese, red onion, pickles, beef tomato, lettuce, and house burger sauce. *1800 kcal*

23

The Grand Finale

Homemade Apple Cobbler V

Made the authentic American way! Warm apple mixture topped with crunchy caramelised biscuits and baked until golden brown. Served with vanilla ice cream and caramel sauce. *725 kcal*

10

Crème Brûlée

Served with raspberries and shortbread. *646 kcal*

10

New York Cheesecake V

Rich and creamy NY-style cheesecake, served with fresh strawberry sauce and cream. *892 kcal*

10

From The Grill

Cooked to your liking and served with vine tomatoes, seasonal leaves, and skin on fries.

10 oz. Sirloin GF

Served with herb butter. *1100 kcal*

Add a Sauce:

Peppercorn *119 kcal*, Bearnaise *259 kcal*, or Red wine *61 kal*

38
4

10 oz. Rib Eye GF

Served with herb butter. *1108 kcal*

Add a Sauce:

Peppercorn *119 kcal*, Bearnaise *259 kcal*, or Red wine *61 kal*

33
4

Smokehouse Pork Ribs GF

Tender slow cooked BBQ ribs with a BBQ glaze. *1645 kcal*

34

Salads

Burrata V

Heritage tomato salad, pickled red onions, black olive crisps, basil oil, balsamic vinegar. *483 kcal*

14

Caesar Salad

Romaine lettuce tossed in Caesar dressing, topped with croutons and Parmesan shavings. *496 kcal*

Add:

Salmon *369 kcal* **10**

Grilled Chicken *367 kcal* **8**

Tiger Prawns GF *380 kcal* **12**

14

20 oz. Tomahawk Steak

for Two **60**

This juicy, thick-cut bit of beef is full of flavour and ideal for two to share! Cooked to your liking and served with creamy mash, chilli greens, baked tomato topped with a garlic & herb crumble, salsa verde, and red wine gravy. *2115 kcal*

Add Three Grilled Tiger Prawns GF *380 kcal*

Add a Sauce:

Peppercorn *119 kcal*, Bearnaise *259 kcal*, Salsa Verde *502 kcal*, or Red wine *61 kal*

12
4

Superfood Salad VG

Quinoa, edamame beans, French beans, sun blushed tomatoes, avocado, kale and beetroot, mixed seeds, with roquette and a balsamic dressing. *812 kcal*

14

Add:

Salmon *369 kcal* **10**

Grilled Chicken *367 kcal* **8**

Tiger Prawns GF *380 kcal* **12**

Sandwiches

All served with skin on fries, chipotle mayo and pickles.

Philly Cheesesteak

Loaded French stick with sautéed steak, onions, loaded with melted Monterey Jack and cheddar cheese. *1206 kcal*

19.5

The Reuben

Toasted sourdough loaded with peppered pastrami, sauerkraut, melted Swiss cheese and pickles, smothered in Russian dressing. *1507 kcal*

19.5

V Vegetarian. VG Vegan. GF Gluten Free.

By choosing this dish, £1 has been donated to a Clermont Hotel Group charity. www.clermonthotel.group/about-us/corporate-responsibility/caring-for-our-communities

Adults need around 2,000 kcal a day. If you have any dietary requirements, allergens or intolerances, please inform your server before ordering. For more detail of allergenic ingredients used in our menu, we have an information pack available. Please note that our kitchen and food service areas are not nut-free or allergen-free environments. All weights are approximate before cooking. We take animal welfare very seriously, please review our full policy on our website www.clermonthotel.group. All prices are inclusive of VAT at the current rate. A discretionary service charge of 13.5% will be added to your bill.