

# SOUND CAFE



**Bottomless Brunch**

# Bottomless Brunch

## 2 Courses £55pp

Choose 1 Main Event and 1 Grand Finale, and enjoy unlimited sparkling wine, draught beer, or house red, white or rosé wine.

## Upgrade to bottomless cocktails for an extra £15pp

90-minute slots available from 11am to 3pm.

### Main Event

#### SOUND Burger Ask for (GF)

Our signature house steak burger, topped with crisp streaky bacon, melted cheddar cheese, crispy onion ring, beef tomato, and lettuce, all served in a freshly toasted brioche-style bun. Served with skin-on fries and a chipotle mayo dip. *1682 kcal*

#### BBQ Pulled Pork Burger Ask for (GF)

Time to get messy! Smoked pulled pork smothered in BBQ sauce piled high and topped with red cabbage slaw and pickles, all served in a freshly toasted brioche-style bun. Served with skin-on fries and a chipotle mayo dip. *1276 kcal*

#### Pretender Burger (VG)

Moving Mountains® plant-based patty loaded with pulled BBQ jackfruit, melted vegan cheese, beef tomato, and lettuce, all served in a freshly toasted brioche-style bun. Served with skin-on fries and a vegan chipotle mayo dip. *1216 kcal*

#### Buttermilk Chicken Tenders

Fried until golden, served with skin-on fries, red cabbage slaw, pickles, and a chipotle mayo dip. *1208 kcal*

#### SOUND Brunch

Smoked bacon, sausage, scrambled eggs, baked beans, mushroom, tomato, and skin-on fries. *1530 kcal*

#### House Chicken Parm

Tomato & basil penne pasta, topped with golden breaded chicken escalope, and smothered in melting mozzarella and a parmesan glaze. Served with garlic flatbread. *1489 kcal*

#### 12oz NY Strip Sirloin Ask for (GF)

+ £10 supplement

Prime New York sirloin strip steak, flame-grilled to your liking and topped with herb butter. Served with crispy skin-on fries, a baked tomato topped with a garlic & herb crumble, and a salsa verde. *1609 kcal*

#### Hot Salmon Salad Ask for (GF)

Grilled salmon, tenderstem broccoli, green beans, garden peas, fennel, radish, and a Dijon mustard & lemon dressing. *914 kcal*

#### Classic Club Sandwich

A triple-decker stack with succulent roast chicken, soft boiled egg, crisp streaky bacon, beef tomato, lettuce, and mayo, on toasted white bloomer bread. Served with crispy skin-on fries. *1333 kcal*

#### Loaded Steak'wich

Thinly sliced beef steak, sautéed peppers and onions, melted cheese, and roquette, in a soft mezzaluna Italian flat bread. Served with crispy skin-on fries. *1178 kcal*

#### Fish Finger Sandwich

Crispy battered cod goujons, lettuce, and tartar sauce, in buttered soft white bloomer. Served with crispy skin-on fries. *1685 kcal*

#### Veg Mex Wrap (VG)

Pulled BBQ jackfruit with ranch beans, pico de gallo, guacamole, and lettuce, in a soft tortilla wrap. Served with crispy skin-on fries. *757 kcal*

### The Grand Finale

#### House 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*

#### Millionaire's Brownie (V) **OUR COVER STAR!**

Extra thickkkkk chocolate brownie served with salted caramel ice cream, toffee sauce, and a chocolate drizzle. *823 kcal*

#### New York Cheesecake (V)

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

#### Ice Cream

All our irresistible ice cream flavours are made here in the UK, by our friends in Devon.

Choose from:

Vanilla (V) (GF) *295 kcal*

Chocolate (V) (GF) *398 kcal*

Vegan Vanilla (VG) (GF) *218 kcal*

Vegan Salted Caramel (VG) (GF) *225 kcal*

### Warm-up Acts

Elevate your experience by adding a starter.

#### Breakfast Nachos Ask for (GF)

9

Crispy tortilla chips loaded with cheese sauce, crunchy bacon bits, avocado, jalapeños, cherry tomatoes, and a free-range fried egg. *852 kcal*

#### Fruit Pancakes (V)

9.5

3 fluffy pancakes stacked and topped with seasonal berries, sliced banana, and a side of maple syrup for drizzlin'. *625 kcal*

#### SOUND Salad (V) Ask for (VG) Ask for (GF)

9

Beetroot, orange, kale, and baby spinach, tossed with a lemon & herb vinaigrette, and topped with crumbled goat's cheese and toasted pumpkin seeds. *443 kcal*

#### Smashed Avocado (V) Ask for (GF)

9

Sourdough toast topped with smashed avocado, free-range poached eggs, tomato and chili flakes. *291 kcal*

#### Chicken & Bacon Waffle

10

Golden waffle topped with fried chicken strips, crispy bacon, a free-range fried egg, and a pot of sweet maple syrup. *857 kcal*

#### Prawn & Smoked Salmon Cocktail (V) Ask for (GF)

9

Smoked salmon, prawns, and baby gem lettuce, topped with a Bloody Mary mayo and chives. Served with sourdough toast. *329 kcal*

### Supporting Artists

All sides **6** each

#### Skin-on Fries (VG) Ask for (GF) *389 kcal*

#### Triple-Cooked Chunky Chips (VG) Ask for (GF) *713 kcal*

#### Sweet Potato Fries (VG) Ask for (GF) *360 kcal*

#### Onion Rings (V) *574 kcal*

#### Chili Greens (V) (GF) *98 kcal*

Curly kale sautéed in chili oil

#### Red Cabbage Slaw (V) (GF) *192 kcal*

#### Mixed Leaf Salad (VG) (GF) *265 kcal*

with lemon dressing

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](http://drinkaware.co.uk)).

**Food allergies and intolerances:** (V) indicates suitable for Vegetarians. (VG) indicates suitable for Vegans. (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 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](http://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.

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