

FOOD & DRINK

ARCHY'S

BAR & LOUNGE



SMALL PLATES

3
FOR
£25

Mac and cheese bites (V) 419KCAL 9

▶▶▶ **Mushroom and truffle Arancini** (V) 315KCAL *Must Try.* 9.5

Italian pork sausage, fennel seed & mozzarella Arancini 280KCAL 9.5

Fried tortilla bowl (V) (GF) 564KCAL 9

With a trio of dips, guacamole, tomato salsa and sour cream.

Crispy crumbed whole tail scampi 337KCAL 11

With thousand island dressing.

▶▶▶ **Red pepper & tomato hummus** (VG) (GF) 458KCAL 8

With crudities and grilled pitta. *Must Try.*

Lamb kofta 301KCAL 9.5

With pomegranate and yoghurt sauce, pomegranate seeds, and mint.

♥ **Haddock loin, crispy IPA beer batter** 921KCAL 15

With triple-cooked chips, marrow fat peas, pea shoots, gherkins and tartare sauce. *£1 charity donation*.*

Crispy fried butter milk chicken tenders 544KCAL 9.5

With baby lettuce hearts and Caesar dressing.

Tiger prawns 516KCAL 11

Pan-fried in olive oil, with garlic, chillies, lemon and parsley with warm mezzaluna bread.

▶▶▶ **Roast rainbow Chantenay carrots** (VG) (GF) 194KCAL 8

With tahini sauce, pomegranate seeds, syrup of pomegranate and coriander cress. *Chef's Favourite.*

Salt & pepper squid 533KCAL 11

With garlic and chive mayo.

Crispy cauliflower bites (V) 664KCAL 11.5

With blue cheese sauce and BBQ sauce dips.

Cajun spiced corn ribs (V) 414KCAL 8

With red cabbage slaw and BBQ sauce.

Triple cooked chunky chips (V) (GF) 551KCAL 8

With truffle mayo, spring onions, chives and poppy seeds.

BURGERS & SANDWICHES

All served with seasoned fries. Add extra 7oz. patty (157KCAL) for £6.

Classic cheeseburger 1206KCAL 19

Steak burger, melted cheese, beef tomato, red onion, lettuce, pickles and mayo in our toasted brioche style bun.

BBQ bacon burger 1387KCAL 21

Steak burger, melted cheese, crispy streaky bacon and BBQ sauce, beef tomato, red onion, lettuce, pickles and mayo in our toasted brioche style bun.

Clucky fried buttermilk chicken burger 1422KCAL 19.5

Crisp buttermilk fried chicken with red cabbage slaw smothered in buffalo sauce and blue cheese sauce in our toasted brioche style bun. **Must Try.**

Moving Mountains® (VG) 1459KCAL 19.5

Plant-based patty loaded with pulled jackfruit in BBQ sauce, and red cabbage slaw in our toasted brioche style bun.

Fish burger 1451KCAL 19

Crispy fish fillet in batter with baby gem, dill mayo and dill pickles in our toasted brioche style bun. **Must Try.**

Marble Arch club sandwich 1344KCAL 19

Stacked with grilled chicken, tomato, egg, lettuce and mayo. **Chef's Favourite.**

Loaded mezzaluna Philly 19

cheesesteak sandwich 1011KCAL

Warm Italian flatbread stuffed with sautéed 4oz. rump steak, peppers, onion and melted Monterey Jack cheese.

The Reuban 1406KCAL 19.5

Griddled sourdough sandwich with warm peppered pastrami, sauerkraut, melted Swiss cheese and pickles, smothered in Russian dressing. **Must Try.**

PASTA

All topped with vegan Italian hard cheese and served with mixed leaves and a garlic mezzaluna bread. If you would prefer wholemeal penne pasta, please ask. Add chicken (395KCAL) or salmon (386KCAL) for £6

Spaghetti alla Nonna (VG) 1563KCAL 21

Pan fried aubergines with chilli in garlic in a tomato and basil sauce. **Must Try.**

Penne Boscaiola (V) 1612KCAL 19

Sauteed mushrooms in a creamy tomato sauce.

Penne Arrabiata (VG) 1527KCAL 19

Tomato and basil sauce with hot chillies and garlic.

Tagliatelle pesto (VG) 1591KCAL 19

Basil and pine nut pesto, with wild rocket leaves and toasted pine nuts.

STONE BAKED PIZZA

Our 12" thin and crispy stone-baked pizzas are hand-crafted in the traditional way using fresh, authentic Italian ingredients. All our pizzas are available with a gluten-free base. Please be aware that our kitchen is not a gluten-free environment.

Rustic classic ASK FOR (VG) 1134KCAL 18

Tomato sauce and creamy Fior di Latte mozzarella.

Garden club ASK FOR (VG) 1320KCAL 19

Tomato sauce, crushed garlic, Fior di Latte mozzarella, sweet red onions, soft roasted courgettes, mild piquanté peppers and finished with fresh wild rocket.

Smoky chilli chicken 1329KCAL 20

Tomato sauce, smoked paprika, tomato, Fior di Latte mozzarella, seared chicken and roquito peppers. **Must Try.**

Simply salami 1392KCAL 21

Cured Napoli salami, tomato sauce, Fior di Latte mozzarella.

DESSERTS

▶▶▶ **NY style baked vanilla cheesecake** (V) 579KCAL **9.5**
With strawberries and whipped cream. *Must Try.*

Warm chocolate brownie (V) 647KCAL **9.5**
With salted caramel ice cream and toffee sauce.

▶▶▶ **Lemon meringue pie** (V) 544KCAL **9.5**
With raspberries and raspberry coulis. *Chef's Favourite.*

Fresh mango and pineapple, berries, mint & raspberry sorbet (VG) 273KCAL **8**

FOOD ALLERGIES & INTOLERANCES

(V) Vegetarian (VG) Vegan (N) Nuts (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.

AMERICAN COCKTAILS

LONG ISLAND ICED TEA **14**
Beefeater gin, Cointreau orange liqueur, Havana 3yo rum, El Jimador tequila, Absolut Blue vodka, lemon juice, simple syrup, coca cola, lemon wheels.

MANHATTAN **14**
Bulleit Rye bourbon, Martini Rosso vermouth, Angostura bitters, maraschino cherry.

SIDECAR **14**
Courvoisier VS cognac, lemon juice, Cointreau orange liqueur, orange twist.

PEACH & MINT JULIP **14**
Bulleit bourbon, simple syrup, peach puree, Angostura bitters, Italian sparkling wine, mint leaves.

TOM COLLINS **14**
Haymans Old Tom gin, lemon juice, simple syrup, sparkling water, orange wheel, maraschino cherry.

LYNCHBURG LEMONADE **14**
Jack Daniels Tennessee whiskey, Cointreau orange liqueur, lime juice, simple syrup, lemon & lime soda, lemon wheels.

HURRICANE **14**
Havana 3yo rum, orange juice, pineapple juice, lime juice, passion fruit puree, grenadine, simple syrup, Gosling Black Seal dark rum, orange wheel, maraschino cherry.

OLD FASHIONED **14**
Bulleit bourbon or Chival Regal whisky, brown sugar, Angostura bitters, orange twist.

AVIATION **14**
Aviation gin, Maraschino cherry liqueur, lemon juice, still water, maraschino cherry.

WISCOSIN OLD FASHIONED **14**
Courvoisier VS cognac, maraschino cherries, fresh orange, brown sugar, Angostura bitters, lemon & lime soda or Ting grapefruit soda, orange wedge.

All wines are 11–15% and Champagne 12–13% ABV. Beers/Cider 3.8–5.8%. Spirits 37.5–63% ABV. Liqueurs, Aperitifs & Other 15–37% ABV. All prices are inclusive of VAT at the current rate.

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CLASSIC COCKTAILS

PORNSTAR MARTINI

Absolut vanilla vodka, Passoa, passion fruit puree, lime juice, vanilla syrup, Italian sparkling wine, passion fruit.

14

APEROL SPRITZ

Aperol, Italian sparkling wine, Fever-Tree soda water, orange wheel.

13

BELLINI

Italian sparkling wine, peach puree, fresh raspberry.

13

MOSCOW MULE

Absolut Blue vodka, Fever-Tree ginger beer, fresh lime, mint leaves.

13

NEGRONI

Beefeater gin, Campari, Martini Rosso vermouth, maraschino cherry, orange twist.

13

COSMOPOLITAN

Absolut citron vodka, Cointreau orange liqueur, lemon juice, cranberry juice, orange twist.

13

MARGARITA

El Jimador tequila, Cointreau orange liqueur, lime juice, lime wheel.

14

ESPRESSO MARTINI

Absolut vanilla vodka, espresso, Kahlua, simple syrup.

13

BLOODY MARY

Absolut Blue vodka, tomato juice, Worcestershire sauce, lemon juice, Tabasco sauce, celery stick.

13

MOJITO

Havana 7yo rum, mint leaves, lime juice, simple syrup, Fever-Tree soda water, fresh lime.

13

MOCKTAILS

SICILLIAN CITRUS PUNCH 70KCAL

Fresh lime wedges, lemon slices, Fever-Tree Sicilian lemonade, mint sprig.

9.5

VIRGIN MOJITO 66KCAL

Fever-Tree Mexican lime soda water, lime juice, simple syrup, lime wedges, fresh mint leaves.

9.5

RASPBERRY SPRITZER 243KCAL

Fever-Tree lemonade, raspberry syrup, lime juice, raspberry skewer.

9.5

GINGERONI 99KCAL

Fever-Tree ginger ale, apple juice, elderflower syrup, lime juice, grenadine, maraschino cherries.

9.5

THE GINGER MULE 80KCAL

Fever-Tree ginger beer, simple syrup, lime, fresh mint leaves, lime wheels.

9.5

HOT & COLD

Americano 3KCAL

4.5

Coca-Cola 330ML

3.95

Latte 71KCAL

4.5

Diet Coke 330ML

3.75

Cappuccino 71KCAL

4.5

Lemonade 200ML

3.1

Espresso 3KCAL

3.5

Orange Juice 36KCAL/100ML

3.5

Hot Chocolate 306KCAL

4.5

Apple Juice 38KCAL/100ML

3.5

English Breakfast Tea 1KCAL

4

Mineral Water 330ML

3

Selection of Teas 1KCAL

4.5

Sparkling Water 330ML

3

Fever-Tree Mixers

3.1

Fever-Tree

Ginger Beer

3.1

Ting Grapefruit

Soda

3.75

San Pellegrino

Aranciata

3.75

SPIRITS

GIN

Deaths Door <i>USA</i>	13
Aviation <i>USA</i>	12
Hendricks <i>Scotland</i>	12
Beefeater <i>England</i>	10.5
Roku <i>Japan</i>	11
Monkey 47 <i>Germany</i>	13
Gin Mare <i>Spain</i>	13
Haymans Old Tom <i>England</i>	11
Beefeater Pink <i>England</i>	10.5
Beefeater	
Blood Orange <i>England</i>	10.5

RUM

Bacardi Carta Blanca	10.5
Appleton Estate	11
Ron Zacapa	15
Captain Morgan	10.5
Captain Morgan Spiced	10.5
Havana 3YO	10.5
Havana 7YO	11
Goslings Black Seal	
Dark Rum	11

WHISKY

Johnnie Walker Red	10.5
Johnnie Walker Black	12
Glenfiddich 12YO	12.5
Jamesons	11
Laphroiaig 10YO	13
Suntory Toki	
Japanese Whisky	12

RYE & BOUBON

Woodford Reserve	13
Jack Daniels	
Single Barrel Rye	13
Bulleit Frontier	12
Bulleit Rye	12
Michter's No 1	
American	14
Jack Daniels Old No 7	10.5
Four Roses	
Single Barrel	13

LIQUEURS

Baileys Irish Cream	9.5
Kahlúa	9.5
Cointreau	10.5
Drambuie	10.5
Amaretto	9.5
Sambuca	9.5

VODKA

Absolut	10.5
Absolut Citron	10.5
Absolut Vanilla	10.5
Belvedere	12
Grey Goose	12
Broken Clock	12
Ketel One	11

COGNAC

Courvoisier VS	12
Courvoisier VSOP	14
Remy Martin VSOP	14
Hennessy VS	13

APERITIFS

Aperol	10.5
Campari	10.5
Pimms	10.5
Martini Extra Dry	9.5
Martini Rosso	9.5
Martini Bianco	9.5

TEQUILA

El Jimador	11
Patrón Silver	13

BEER & CIDER

DRAUGHT

	½ Pint / Pint
Budweiser	3.4 / 6.8
Corona	3.65 / 7.3
Goose Island Midway	3.6 / 7.2
Camden Hells Stout	3.6 / 7.2

BOTTLED & CANNED

Corona Extra <small>330ML</small>	6.75
Stella Artois <small>330ML</small>	6.5
Stella Artois <small>330ML GLUTEN FREE</small>	6.5
Kopparberg Mixed Fruits <small>500ML</small>	7.75
Kopparberg Apple Cider <small>500ML</small>	7.75
Camden Pale Ale <small>330ML</small>	6.75
Noam <small>340ML</small>	7.5

NON-ALCOHOLIC

Kopparberg Mixed Fruit <small>0% 500ML</small>	6.75
Corona Cero <small>0% 330ML</small>	5.75

CHAMPAGNE & SPARKLING

Lanson Père Et Fils

Golden colour with generous tiny bubbles, ripe fruits, honey and sweet spice aromas, rich and complex body with honey and cinnamon flavours.

125ml / Bottle

15 / 75

Lanson Le Rosé

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

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 / 50

Chapel Down Brut Rose

Kent, England

Crisp and stylish English sparkling wine, with notes of redcurrant, citrus and wild strawberry

12 / 55

Chapel Down Vintage Reserve

Kent, England

Complex and refined English vintage sparkling wine with notes of ripe apple, fresh red berries and toasted brioche.

12 / 55

Wild Idol 0%

Rheinhessen, Germany (Alcohol Free)

Crisp and refreshing Premium alcohol-free wine with abundant notes of green apple, gooseberry, rhubarb and grapefruit.

11 / 50

WINE

125ml glass available on request.

RED

Sangiovese

Rubicone, Emilia Romagna, Italy

Soft, juicy, easy drinking.

175ml / 250ml / Bottle

10.75 / 11.75 / 34

Wild House Shiraz

Western Cape, South Africa

Dense, deep plum character; spicy.

11.5 / 12.5 / 37

Peculiar Mr Pat Merlot

South East Australia

Smooth, blackcurrant, moreish.

12 / 15 / 40

Vega Del Rayo Rioja Tempranillo

Rioja, Spain

Modern, unoaked Tempranillo from Spain.

12.5 / 15.5 / 43

Amauta Absoluto Malbec

Valle de Cafayate, Argentina

Seriously dense and dark, black fruit, concentrated. From vineyards nearly 2000m above sea level, this is silky and rich.

14.5 / 17.5 / 49

Shadow Point, Pinot Noir

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.

- / - / 55

Barolo Contea Di Castiglione

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.

- / - / 60

Domaines Bouyer Château Milon, Saint-Émilion Grand Cru

Bordeaux, France

Ripe and appealing, damson fruit, complex. A blend of Merlot and Cabernet Franc from the picturesque village of Saint-Émilion.

- / - / 65

125ml glass available on request.

WHITE

175ml / 250ml / Bottle

Trebbiano

10.75 / 11.75 / 34

Rubicone, Emilia Romagna, Italy

Light, crisp green apple and easy drinking.

Piattini Pinot Grigio

11.5 / 12.5 / 37

Delle Venezie, Italy

Delicate and subtle, pear drops.

False Bay Windswept Sauvignon Blanc

12 / 15 / 40

WO Coastal Region, South Africa

Zesty, citrus fruit and slightly aromatic.

Les Volets Chardonnay

12.5 / 15.5 / 43

Haute Vallée de l'Aude, Roussillon, France

Rich, touch of oak, apple pie.

The Cloud Factory Sauvignon Blanc

14.5 / 17.5 / 49

Marlborough, New Zealand

Aromatic, passionfruit and gooseberry, zingy.

Tropical sunshine in a glass with real concentration.

Valmiñor Albariño

- / - / 55

Rias Baixas, Spain

Crisp, peaches, racy acidity. Fresh and zesty with real

grip yet perfectly balanced, Albariño is the king of

Spanish white grapes.

Cline Cellars Viognier

- / - / 60

California, USA

Ripe, bitter orange, silky smooth. A seriously underrated

wine, expressive and complex from a family producer

making wine since 1982.

Pierre Bourée Fils Bourgogne Blanc

- / - / 65

Burgundy, France

Classy, baked apples, opulent. Chardonnay at its best, rich

yet refreshing, delightful, a winery that was founded in 1864.

ROSÉ

175ml / 250ml / Bottle

Principato Pinot Grigio Rosato

11.5 / 12.5 / 37

Provincia di Pavia, Italy

Pale blush, redcurrants and easy drinking.

Domaine De La Vielle Tour Rosé

14.5 / 17.5 / 49

Organic – Cotes De Provence, France

Sophisticated, ripe melon, delicate. Pale and elegant

with concentrated melon flavours but with

freshness and energy.

