

The image features a solid teal background. A network of white lines is drawn across the page, consisting of various horizontal, vertical, and diagonal segments that intersect and form a complex, abstract pattern. In the center of this network, the word "VICINITY" is written in a clean, white, sans-serif font. The text is contained within a white rectangular box that is slightly larger than the letters themselves, and this box is positioned at the intersection of several white lines.

VICINITY

LIGHT BITES & STARTERS

MARINATED OLIVES (VG)	4
MALDON SALT & ROSEMARY BREAD (VG) With extra virgin olive oil and balsamic vinegar.	4
CORN RIBS (V, VG ON REQUEST) Served with red cabbage slaw, a blue cheese dip, and a BBQ dip.	8.5
PEARL BARLEY SALAD (VG) With beetroot, roast butternut squash, leaves, cress, toasted pumpkin seeds and a herb dressing.	8
BUTTERMILK CHICKEN TENDERS With chipotle mayo and red cabbage slaw.	9
NACHOS (V) With smoked cheese sauce, tomato salsa, guacamole, sour cream, jalapeños, spring onions.	9
SALT & PEPPER SQUID With chive and garlic mayo.	11
CHARCUTERIE BOARD FOR ONE A selection of chorizo, salami, pepperoni and mozzarella. Served with tomato, roquette and sourdough baguette.	10

SIDES EACH 5.5

TRIPLE-COOKED CHIPS (VG)	ROAST VEGETABLES (VG)
SWEET POTATO FRIES (VG)	MIXED LEAVES, HERB DRESSING (VG)
SKIN-ON FRIES (VG)	ONION RINGS (V)



IF YOU WOULD LIKE TO SEE THE CALORIES IN ANY OF OUR DISHES, PLEASE SCAN THE QR CODE, OR SPEAK TO A MEMBER OF OUR TEAM.

Food allergies and intolerances: (V) indicates suitable for Vegetarians. (VG) indicates suitable for Vegans. (N) contains Nuts. 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.

PROPER BURGERS

ALL SERVED WITH SKIN-ON FRIES AND A CHIPOTLE MAYO DIP

THE VICINITY BURGER	19.5	CLASSIC CHEESEBURGER	18
Beef burger, streaky bacon, cheese, sweet pickled red onion, roquette, tomato and baby gem lettuce in a brioche-style bun.		Beef burger, melted cheddar cheese, baby gem lettuce, tomato and mayo, in a brioche-style bun.	
THE TOWER BURGER	23	BBQ CHEESE & BACON BURGER	19.5
Two beef burgers stacked high with melted cheddar cheese, red onion, pickles, beef tomato, lettuce, and house burger sauce, all in a brioche-style bun.		Beef burger with BBQ sauce, crispy streaky bacon, melted cheddar cheese, baby gem lettuce, tomato and mayo, in a brioche-style bun.	
CHICKEN BURGER	19	MOVING MOUNTAINS® PLANT BURGER (VG)	18
Fried buttermilk chicken, blue cheese sauce, red cabbage slaw, tomato and baby gem lettuce in a brioche-style bun with Frank's RedHot sauce and mayo.		With roast vegetables, vegan cheese, roquette and sweet pickled red onion, in a brioche-style bun with vegan mustard mayo.	

GRILLED CHICKEN OPTION AVAILABLE ON REQUEST

PIZZA

Our 12" thin and crispy stone-baked pizzas are hand-crafted in the traditional way using fresh, authentic Italian ingredients.

All pizzas are available with a gluten-free base.

Try our dairy-free Violife cheese on the Rustic Classic or The Garden Club for a complete vegan option.

BARREL & Stone

RUSTIC CLASSIC (V) 17
Rustic combination of tangy Barrel & Stone tomato sauce and creamy Fior di Latte mozzarella.

VEGAN OPTION AVAILABLE

THE GARDEN CLUB (V) 19
A vegetarian celebration with tangy Barrel & Stone tomato sauce, crushed garlic, Fior di Latte mozzarella, sweet red onions, soft roasted courgettes, mild piquanté peppers, and finished with fresh wild roquette.

VEGAN OPTION AVAILABLE

SIMPLY SALAMI 19
Delicious cured Italian Napoli salami with tangy Barrel & Stone tomato sauce and Fior di Latte mozzarella.

FROM LAND & SEA

SIGNATURE FISH & CHIPS	21	PENNE ALLA NORMA (V, VG ON REQUEST)	16
Freshly battered cod fillet with triple-cooked chips, mushy peas and tartar sauce.		Penne pasta in a tomato & basil sauce, with chili aubergine, and topped with vegan Italian hard cheese, toasted pine nuts, and crispy capers. Served with garlic flatbread.	
GRILLED CHICKEN ESCALOPE	19	CHICKEN TIKKA MASALA	19
With triple-cooked chips, roast vine tomato, flat mushroom, and a garlic, lemon & herb butter.		Tender poached chicken breast in mild-spiced tikka masala sauce, served with basmati rice, naan bread, and mango chutney.	
GRILLED 8oz RUMP STEAK	26	PEARL BARLEY SALAD (VG)	15
With triple-cooked chips, roast vine tomato, flat mushroom, watercress, and a choice of béarnaise or green peppercorn sauce.		With beetroot, roast butternut squash, leaves, cress, toasted pumpkin seeds and a herb dressing.	

ROAST VEGETABLE OPTION (VG) AVAILABLE ON REQUEST

20oz TOMAHAWK STEAK FOR TWO TO SHARE 65
Juicy, thick, and full of flavour! Served with creamy mash, chilli greens, baked tomato topped with a garlic & herb crumble, salsa verde, and a red wine gravy.

MAKE IT A PROPER SHARING EXPERIENCE WITH A BOTTLE OF ARGENTINIAN MALBEC 90

SWEET SENSATIONS EACH 9.5

BELGIAN CHOCOLATE & RASPBERRY TORTE (VG) Raspberries, raspberry coulis, raspberry sorbet.	APPLE TARTE TATIN (V) Toffee sauce, salted caramel ice cream.
BAKED VANILLA CHEESECAKE (V) With fresh strawberries, strawberry coulis, and whipped cream.	FRESH FRUIT SALAD (VG) With berries and mango sorbet.
SELECTION OF ICE CREAMS (V) OR SORBETS (VG)	