



B A R

THE SOAK

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What awaits you?

We're glad to see you're taking a bit of time to go through the menu. There's no rush. You'll find everything you need here, from small plates to keep you going to cocktails that will get you moving.

Wherever your visit takes you, we encourage you to make the most of the journey.

AT THE BAR

Padrón peppers (VG, GF) 200 kcal **4.5**

Marinated olives (VG, GF) 109 kcal **4**

Warm focaccia, extra virgin olive oil,
balsamic vinegar (VG) 619 kcal **4**

SMALL PLATES

FALAFEL

with roasted red pepper hummus,
beetroot, yoghurt (V) 668 kcal **8**

LAMB KOFTA

with yoghurt, chilli sauce,
pomegranate 703 kcal **9**

PEARL BARLEY SALAD

with beetroot, roast butternut squash,
leaves, cress, toasted pumpkin seeds,
herb dressing (VG) 521 kcal **8.5**

RED VELVET KING PRAWNS

with wasabi mayo, radishes 795 kcal **9.5**

BUTTERMILK CHICKEN TENDERS

with chipotle mayo, pickles 1066 kcal **9**

NACHOS

with smoked cheese sauce, tomato
salsa, guacamole, sour cream, jalapeños,
spring onions (V, GF) 1325 kcal **8**

FOR OUR FULL FOOD MENU, JUST ASK A MEMBER OF THE TEAM.
KITCHEN CLOSSES AT 22.00

(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. All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.



PING PONG

Handmade Dim Sum

Sometimes it just has to be dumplings. No-one does them better than Ping Pong, so that's why we had to feature them in our menu at The Soak. Try a dish and see for yourself.

We would suggest 3 dishes as a main course portion.

Choose one from each section for £23

CRISPY

CHICKEN WINGS

cherry wood smoked chilli chicken wings, tangy tomato chilli sauce 528 kcal **9.5**

CHICKEN SKEWERS

soy marinated chicken skewers, smoky orange sauce 205 kcal **8**

GLAZED SPARE RIBS

honey glazed pork spare ribs, toasted sesame seeds (GF) 845 kcal **9.5**

SESAME PRAWN TOAST

sesame prawn toast with a hint of garlic, spicy mango sauce 220 kcal **8.25**

VEGETABLE SPRING ROLL

vegetable spring roll – mushrooms, carrots, white cabbage and potato with a hint of pepper, wrapped in a crispy spring roll pastry, served with spicy mango sauce (VG) 217 kcal **6**

DUCK SPRING ROLL

crispy duck spring roll, cucumber & spring onion, hoisin sauce 234 kcal **7.5**

DUMPLINGS

BLACK PRAWN DUMPLING

king prawn, garlic butter, squid ink pastry (VG, GF) 132 kcal **8.5**

SHANGHAI CHILLI WONTONS

with spinach & mushrooms, rocket leaves, bean curd, Chinkiang vinegar & chilli oil (VG) 291 kcal **8**

SPICY VEG & MUSHROOM DUMPLINGS

shiitake mushrooms, root vegetables and water chestnut with aromatic coriander, chilli and sesame (VG-GF) 109 kcal **6**

GRIDDLED BEEF GYOZA

with Chinkiang vinegar 198 kcal **7.5**

POTS

CREAMY TOFU & ENOKI NOODLE SOUP

creamy soup with noodles, sliced tofu steak and grilled enoki mushroom, topped with fresh chilli and thinly chopped spring onion (VG) 390 kcal **9**

SICHUAN CHICKEN RICE POT

braised chicken with chilli, edamame beans, shiitake mushrooms on steamed rice 330 kcal **8.5**

MUSHROOM & BLACK BEAN RICE POT

sautéed Chinese mushrooms with bean curd & black beans on steamed rice (VG) 464 kcal **8.5**



DRINKS

CHAMPAGNE & SPARKLING

125ml Bottle

PALLADIANO DURELLO SPUMANTE

9 41

Veneto, Italy

delicate and lively on the palate with ripe fruit, zesty acidity and a clean, refreshing finish

CHAPEL DOWN SPARKLING WINE

10 43

Kent, England

traditional method sparkling wine from Kent – green apple, ripe pear and toasted brioche – this wine is fresh and elegant

CHAPEL DOWN VINTAGE RESERVE

13 49

Kent, England

a traditional blend of Chardonnay, Pinot Noir, Pinot Meunier and Pinot Blanc which is aged for 18 months on lees, with notes of Bramley apple, lemon shortbread, and light red berries

LANSON PÈRE ET FILS

14 65

the blending and ageing process gives this wine a rich body and a deep complexity. The flavours are well-developed and the aromas are as elegant as rich

LANSON ROSÉ

15 70

a non-vintage cuvée. Made from a delicate blend of the three main Champagne grape varieties

LANSON LE VINTAGE

- 105

Le Vintage is matured for 10 years using only the finest grapes from the grand & premier crus parcels that gives a unique finish revealing exceptional sense of harmony

LE CLOS LANSON

- 190

rich palate with ripe green fruit and stone fruit flavours. The vitality of the wine gives a fresh finish with long notes of spices and exotic fruits

ROSÉ WINE

175ml 250ml Bottle

PRINCIPATO PINOT GRIGIO ROSATO

10.75 11.75 34

Provincia di Pavia, Italy

delicate and lively on the palate with ripe fruit, zesty acidity and a clean, refreshing finish

CHAPEL DOWN ENGLISH ROSE

- - 40

Kent, England

a delicate rosé which epitomises English summer with aromas of wild strawberries and sherbert. Citrus and red berries on the palate lead to a crisp refreshing finish

WHITE WINE SOFT & FRUITY

175ml 250ml Bottle

PERCHERON CHENIN BLANC

9.75 10.75 31

Western Cape, South Africa

aromatic with delicious subtle perfumed aromas
with white peach and hints of jasmine on the nose

CAVE DE L'ORMARINE 'CARTE NOIRE' PICPOUL DE PINET

- - **37**

Languedoc, France

generous notes of white fruits and citrus. Well balanced
and lively on the palate with delicate lemony notes

ADOBE RESERVA VIOGNIER (ORGANIC)

12.5 15.5 43

D.O. Valle Central, Chile

rich aromas of citrus, orange peel and dried apricot,
fresh pears and white peaches, plus hints of candied fruit

SHADOW POINT CHARDONNAY

13 16 44

Monterey, USA

this is a modern Californian Chardonnay, which displays
ripe stone fruit, soft oak and also lovely freshness

HENNERS NATIVE GRACE BARREL CHARDONNAY

- - **49**

East Sussex, England

apple, lemon and stone fruit aromas with some toasty
and buttery notes and a citrus streak. Delicate spice
and creamy, textural richness from time spent in barrel

WHITE WINE CRISP & REFRESHING

175ml 250ml Bottle

PIATTINI PINOT GRIGIO

10.75 11.75 34

Delle Venezie, Italy

apple aromas with hints of honey, peach and layers of orchard fruit, spice and fresh citrus acidity

FONTANINO RIESLING

12 15 40

Piemonte, Italy

classic dry Riesling with aromas of lime, petrol, stone fruit and a touch of lemongrass

LA LEYENDA DE LAS CRUCES SAUVIGNON BLANC

12.5 15.5 43

Valle de Leyda, Chile

pink grapefruit, peach, a zesty palate with a mouthwatering finish

DOMAINE DE MALTAVERNE POUILLY-FUMÉ 'L'AMMONITE'

- - 56

Loire Valley, France

light, dry, classic and elegant with a flinty edge. The palate is rich, ripe with smoky notes and a grassy finish

DOMAINE DE LA MOTTE CHABLIS PREMIER CRU VAU-LIGNEAU

- - 66

Burgundy, France

lightly toasted buttery oak on the nose, the palate is complex and mineral yet ripe with plenty of fresh Chablis acidity

RED WINE BOLD & LUSCIOUS

175ml 250ml Bottle

PERCHERON SHIRAZ MOURVÈDRE

9.75 10.75 31

Western Cape, South Africa

aromatic with delicious subtle perfumed aromas with white peach and hints of jasmine on the nose

BENJAMIN MALBEC

11 14 37

Mendoza, Argentina

purple red in colour, bright and intense. Fruity aromas of plum and cherry, balanced with a smooth long finish

CADUS TUPUNGATO MALBEC

- - 49

Uco Valley, Argentina

intense purple in colour, the wine displays great depth of black fruits, fresh herbal notes and spice. The palate is elegant with lovely weight, bright black fruits and fresh acidity. The finish is long and has silky tannins

CONTEA DI CASTIGLIONE BAROLO

- - 55

Piemonte, Italy

a complex nose of ripe strawberry, dried cherry and cinnamon spice with delicate floral and violet notes

DOMAINE CHANTE CIGALE, CHÂTEAUNEUF-DU-PAPE

- - 60

Rhône, France

blended by Alex Favier, one of the region's best winemakers, this is an archetypal and rustic Châteauneuf-du-Pape; spiced black fruit aromas and a powerful, warm palate

RED WINE SOFT & JUICY

175ml 250ml Bottle

DOMAINE MAS BAHOURAT MERLOT

Gard, France

deliciously ripe with dark fruits, a touch of Earl Grey and bergamot

10.75 11.75 34

SIXTY CLICKS SHIRAZ MATARO

Victoria, Australia

soft, open, chocolatey fruit has a clove note with a palate of fresh brambly, cherry-red fruit that leads to a gently spicy finish

12 15 40

SHOWDOWN CABERNET SAUVIGNON

California, USA

ripe blackcurrant and wild berry fruit on the nose complimented with sweet vanilla oak. Rich cassis and black cherry fruit on the palate with a soft, juicy finish

12.5 15.5 43

BOUTINOT 'LES COTEAUX' CÔTES DU RHÔNE VILLAGES

Rhône, France

brambly fruit, subtle oaky nuances, lovely sweet spice – warm star anise with a touch of cinnamon

- - 43

GREYROCK PINOT NOIR

New Zealand

berry and ripe cherry aromas, with vibrant flavours of red berries and spice. Fresh and lively palate, with silky tannins and a lingering finish

- - 47



CLASSIC COCKTAILS

BELLINI

peach purée, sparkling wine **12**

ESPRESSO MARTINI

Absolut Vanilia vodka, espresso,
Kahlúa, sugar syrup **12**

SOUR YOUR WAY – PISCO, WHISKY OR AMARETTO

lemon juice, sugar syrup,
vegan egg whites **13**

NY SOUR

Buffalo Trace bourbon, lemon juice, sugar
syrup, vegan egg whites, red wine float **13**

NEGRONI

Beefeater gin, Campari, Martini Rosso **12**

PORNSTAR MARTINI

Sailor Jerry rum, apricot brandy, passion
fruit purée, pineapple juice, sugar syrup **14**

DARK & STORMY

Havana 7 rum, fresh lime, ginger beer **13**

MARGARITA

tequila, orange liqueur, lime juice **13**

LONG ISLAND ICED TEA

Bacardi Blanco rum, gin, vodka, orange
liqueur, tequila, lemon juice, Coca-Cola **14**

MOJITO

Havana 7 rum, mint, lime juice,
sugar syrup, soda water **12**

STRAWBERRY DAIQUIRI

Bacardi rum, strawberry purée, fraise,
lime juice, sugar syrup **12**

PIÑA COLADA

Bacardi rum, Malibu, coconut cream,
pineapple juice **12**

SIGNATURE COCKTAILS

COGNAC SOUR

Courvoisier VS, lemon juice, vegan egg whites, peach schnapps, sugar syrup **14**

SPICE IT UP

Smoked Bulldog gin, lemon juice, cucumber, pepper syrup, vegan egg whites, grapefruit soda **12**

BOMBIN

Patrón Silver, Mezcal, melon liqueur, Amaretto, melon, thyme sprig, lime juice **14**

FROZEN G&T

Hendrick's gin, lime juice, cucumber, sugar syrup, tonic water **12**

PILLOW OF FOAM

Botanist gin, Martini Extra Dry, lemon juice, crème de mûre, vegan egg whites **14**

SMOKED CUBAN OLD FASHIONED

Ron Zacapa 23, sugar syrup, Angostura **14**



BAY BRAMBLE

Chivas Regal, bramble liqueur, lemon juice, agave syrup **13**

ZOMBIE

W&N rum, Havana 7, Ron Zacapa 23, passion fruit purée, lime juice, pineapple juice, Angostura, passion fruit syrup **14**

THE BOURBON SOAK

Buffalo Trace bourbon, Amaretto, lemon juice, fig syrup, vegan egg whites **12**



SAUVIGNON COOLER

Bacardi rum, St-Germain elderflower, passion fruit purée, sauvignon blanc, grapefruit soda **14**



ORANGE PISCO FIZZ

Pisco, Aperol, orange juice, lemon juice, almond syrup, vegan egg whites **13**



BRAMBLE VODKA TEA SOUR

Absolut Citron vodka, blackberries, sugar syrup, lemon juice, tea, vegan egg whites **13**

All our cocktails are served with theatre, and some are also served with dry ice. Dry ice is fun and safe when handled correctly, so if your drink is served with a straw, please use it. Please don't handle the dry ice with your hands, instead sit back, enjoy its theatre and the aroma of the cocktail.



To find our cocktails containing dry ice, look for this symbol.

Any questions, please speak to the team. Don't forget to snap a picture of our fabulously theatrical cocktails and share them with us @TheSoakLondon

MOCKTAILS

CITRUS PUNCH

fresh lemon and lime, lemonade
18 kcal **9.5**

VIRGIN DAIQUIRI

strawberry purée, lime juice, sugar
syrup, cloudy apple juice 83 kcal **9.5**

VIRGIN MOJITO

mint, lime juice, sugar syrup, soda water
44 kcal **9.5**

VIRGIN PASSION FRUIT MARTINI

fresh passion fruit, passion fruit syrup, lime
juice, vanilla, cloudy apple juice 72 kcal **9.5**



GIN

BEEFEATER ORANGE

distilled London gin made with orange essence and fine botanicals **10**

BEEFEATER PINK

Beefeater Pink is made using the original Beefeater London Dry recipe with the addition of natural strawberry flavouring to give it a vibrant and delicious strawberry taste **10**

BOMBAY SAPPHIRE

tantalisng, smooth and complex taste with notes of fresh citrus and juniper flavours combined with an elegant, light spicy finish **10**

HENDRICK'S

made by the most curious of minds and imaginative spirit, with hints of coriander, juniper, citrus peel and an odd but marvellous infusion of rose petal and cucumber **11**

MONKEY 47

a curious gin from the Black Forest in Germany. Made with 47 botanicals, including their 'secret weapon' commonly found in the Black Forest – cranberries **12**

ROKU

crafted by Japanese artisans, Roku is a multi-layered, perfectly balanced gin combining both traditional and six uniquely Japanese botanicals **10.5**

SIPSMITH LONDON

the quintessential expression of a classic, traditional London dry gin. Bold, complex and aromatic – smooth enough for a Martini, yet rich and balanced, perfect for a G&T **11**

TANQUERAY NO.10

named "Ten" because it was developed on the experimental still named "Tiny Ten." It has a soft mouth-feel with juniper, bitter orange and lemon. Mid-palate angelica and pink grapefruit shine through. The back of the palate has creamy licorice root, white grapefruit, piny juniper and hints of peppercorns **11**

WARNER'S RHUBARB

hand-crafted British gin, craft distilled on Falls Farm, exceptional gin using Queen Victoria's own personal rhubarb crop **11**

VODKA

ABSOLUT BLUE **10.5**

ABSOLUT CITRON **10.5**

BELVEDERE **11**

CHASE VODKA *England* **12**

FINLANDIA GRAPEFRUIT **10**

GREY GOOSE **12**

KETEL ONE **10.5**

STOLICHNAYA VANILLA **10.5**

RUM

APPLETON SIGNATURE BLEND **10.5**

BACARDÍ CARTA BLANCA **10**

CAPTAIN MORGAN DARK **10**

CAPTAIN MORGAN SPICED **10**

HAVANA CLUB 7YRS **11**

MOUNT GAY BLACK BARREL **11**

RON ZACAPA 23 **12.5**

SAILOR JERRY **10**

TEQUILA

DON JULIO AÑEJO **16**

DON JULIO REPOSADO **16**

EL JIMADOR BLANCO **9.5**

PATRÓN SILVER **12**

COGNAC

COURVOISIER® V.S. **12**

COURVOISIER® V.S.O.P. **14**

WHISKY - BLENDED

JOHNNIE WALKER RED **10**

JOHNNIE WALKER BLACK **12**

JOHNNIE WALKER BLUE **30**

CHIVAS REGAL 12YRS **12**

JAMESON WHISKEY **11**

WHISKY - SINGLE MALT

ARDBEG 10YRS **15**

BALVENIE 12YRS **13**

CAOL ILA 12YRS **13**

DALMORE 12YRS **11**

GLENFIDDICH 12YRS **12.5**

GLENFIDDICH 15YRS **14**

LAGAVULIN 16YRS **22**

LAPHROAIG 10YRS **13**

OBAN 14YRS **15**

TALISKER 10YRS **16**

BOURBON

BUFFALO TRACE **11**

JACK DANIEL'S OLD NO.7 **10**

WOODFORD RESERVE **13**

LIQUEURS

AMARETTO **9**

BAILEYS IRISH CREAM **9**

CHAMBORD **10**

COINTREAU **9**

DRAMBUIE **9**

FRANGELICO **9**

KAHLÚA **9**

LIMONCELLO **9**

SAMBUCA **9**

SOUTHERN COMFORT **9**

All served as standard 50ml measures. 25ml available.



BOTTLED & CANNED BEER & CIDER

STELLA ARTOIS **6**

BECK'S 0% **5**

STELLA ARTOIS GLUTEN FREE **6**

CAMDEN PALE ALE **6.5**

CAMDEN HELLS **6.5**

MAGNERS **7**

BUDWEISER **6**

MAGNERS BERRIES **7**

BECK'S **5.5**

DRAUGHT BEER

	1/2 Pint	Pint
CORONA	3.25	6.5
STELLA ARTOIS UNFILTERED	3.5	7

Please ask a team member for today's range of craft ales and lagers.

SOFT

COCA-COLA 330ml **3.75**

DIET COKE 330ml **3.5**

LEMONADE 200ml **3**

ORANGE JUICE 126 kcal **3**

APPLE JUICE 133 kcal **3**

MINERAL WATER 330ml **2.8**

SPARKLING WATER 330ml **2.8**

FEVER-TREE MIXERS 200ml **3**

FEVER TREE GINGER BEER 200ml **3.5**

HOT

AMERICANO 3 kcal **4.5**

LATTE 71 kcal **4.5**

CAPPUCCINO 71 kcal **4.5**

FLAT WHITE 71 kcal **4.5**

ESPRESSO 3 kcal **3.5**

MACCHIATO 10 kcal **3.5**

CAFÉ MOCHA 312 kcal **4.5**

HOT CHOCOLATE 306 kcal **4.5**

BREAKFAST TEA 1 kcal **4.5**

SPECIALITY TEA 1 kcal **5**



HAVING A GOOD TIME? WE'D LOVE TO SEE. SHARE YOUR PHOTOS
WITH US ON INSTAGRAM **@THESOAKLONDON #THESOAKLONDON**

PLANNING SOMETHING? WE CAN HELP: **0207 868 6272**

*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.
A discretionary 12.5% service charge will be added to your bill.*

