



THE
VERMONT
HOTEL

BAR FOOD
& DRINKS

Served daily 10am – 10pm

SHARING BOARDS

REDWOOD'S MOOD BOARD 16.00

A selection of hot and cold nibbles from the Redwood larder (N)

OVEN BAKED CAMEMBERT 13.00

Studded with garlic and rosemary, served with crusty bread and truffle oil
(V, GF on request)

REDWOOD'S MEZZE 13.00

Grilled flatbreads served with hummus, tzatziki, olives and oils (V)

REDWOOD'S 'NACHOS' 13.00

Tiger prawn and spiced pork relish, watermelon salsa, wasabi mayo, chilli jam and
crispy tortillas

SANDWICHES & WRAPS

All sandwiches served with a side salad and crispy tortilla chips
Some sandwiches can be served gluten free on request

MONGOLIAN BEEF CIABATTA, BLACK BEAN AIOLI 9.00

–

HOT STOTTIE OF THE DAY, CHUNKY CHIPS AND GRAVY 9.00

–

PRAWN KATSU SLIDERS, MINI BRIOCHE BUNS AND ASIAN SLAW 8.00

–

NEW JERSEY STYLE TUNA AND CHEDDAR PANINI 8.00

–

ROAST VEGETABLE, MOZZARELLA AND PESTO PANINI (V) 8.00

–

CALIFORNIAN VEGETABLE WRAP, AVOCADO, SQUASH AND CREAM CHEESE (V) 8.00

–

SMOKED CHEDDAR AND CHIPOTLE SLAW IN A BRIOCHE BUN (V) 8.00

–

CARVED HAM, TOMATO AND GRAIN MUSTARD CIABATTA 8.00

–

SMOKED SALMON, CREAM CHEESE AND CUCUMBER ON MALTED BLOOMER 8.00

GF - GLUTEN FREE, V - VEGETARIAN, N - CONTAINS NUTS

If you have any food allergies or intolerances, please inform a member of the team



Served daily 10am – 10pm

REDWOOD CLASSICS

SOUP OF THE DAY 6.00

Warm crusty bread (V, GF on request)

CHARGRILLED CHICKEN SALAD 7.50

Baby gem, garlic croutons and olive oil (GF on request)

BEEF FILLET CARPACCIO 10.00

Marinated fine beans, truffle oil and shaved parmesan (GF)

SMOKED SALMON 9.00

Poached egg, buttered sea greens, sourdough toast and hollandaise sauce

REDWOOD BURGER 13.00

Crispy bacon, BBQ sauce, confit onions, coleslaw and French fries

BEER BATTERED HADDOCK 13.00

Chunky chips, minted peas, dill pickles and tartare sauce

CAMBODIAN YELLOW VEGETABLE CURRY 12.00

Sticky lime rice and roti bread (V, GF)

PASTA ALLA GENOVESE 12.00

Linguine, basil pesto, fine beans, potatoes and shaved pecorino (V)

SIDES 3.00 EACH

BREAD AND OLIVES

FRENCH FRIES

THICK CUT CHIPS

TRUFFLE AND PARMESAN FRIES

BANG BANG CAULIFLOWER

SOBA NOODLE SALAD

MACHO PEAS

ROAST BABY CARROTS

SOMETHING SWEET? please ask your server for the full dessert menu



THE VERMONT AFTERNOON TEA EXPERIENCE

CREAM TEA 7.95

Freshly baked scones, preserves and clotted cream served with your choice of tea, coffee or specialty tea.

TRADITIONAL AFTERNOON TEA 19.95

A selection of freshly prepared finger sandwiches. Freshly baked scones, preserves and clotted cream, cakes and pastry delights.

Served with your choice of tea, coffee or specialty tea.

Upgrade:

GLASS OF HOUSE WINE 23.95 / GLASS OF PROSECCO 24.95

CHAMPAGNE AFTERNOON TEA 26.95

Take your Afternoon Tea experience to the next level, enjoy our

Traditional Afternoon Tea with the addition of a glass of

Veuve Clicquot Champagne.

GENTLEMAN'S AFTERNOON TEA 19.95

A rustic platter including Scotch egg, Vermont Burger Slider, a Ploughman's pork pie and of course a selection of cakes and pastry delights. Served with your choice of tea, coffee or specialty tea.

Upgrade:

PINT OF WYLAM ALE 23.95 / PINT OF MORETTI 24.45 / GLENFIDDICH 12YO 25.45

PLEASE NOTE:

A 10% discretionary service charge will be added to your bill for afternoon tea parties of 4 or more.

GF - GLUTEN FREE, V - VEGETARIAN, N - CONTAINS NUTS

If you have any food allergies or intolerances, please inform a member of the team





DRINKS

CLASSIC COCKTAILS

CLASSIC MOJITO 7.95

Bacardi Carta Blanca, lime, mint, sugar syrup topped with soda

COSMOPOLITAN 7.95

Absolut Citron, triple sec, lime, sugar syrup finished with cranberry juice

MARGARITA 7.95

Jose Cuervo Gold, triple sec, lime & agave syrup

DAIQUIRI 7.95

Bacardi Carta Blanca, lime & sugar syrup, available in various flavours

MANHATTAN 7.95

Makers Mark, Martini Rosso & Angostura Bitters served straight with a cherry

OLD FASHIONED 8.95

Woodford Reserve, demerara sugar, Angostura Bitters & orange peel

NEGRONI 8.45

Bombay Sapphire, Campari & Martini Rosso

BRAMBLE 7.95

Bombay Sapphire, lemon & sugar syrup, finished with crème de mure

SOURS 7.95

Choice of **DISARONNO/ MIDORI/ MAKERS MARK 8.45**
lemon, sugar syrup & egg white

BLOODY MARY 7.95

Finlandia, Tabasco, Worchester sauce, tomato juice, salt & pepper

CLASSIC MARTINI 9.95

Your choice of Tanqueray Gin or Belvedere Vodka, served with citrus twist or dirty with an olive

BLACK RASPBERRY MOJITO 8.45

Bacardi Carta Blanca, Chambord, raspberries, lime, mint, sugar syrup topped with soda

AMARETTO & BLUEBERRY MOJITO 8.45

Amaretto, blueberries, lime, mint, sugar syrup, topped with soda



SIGNATURE COCKTAILS

LONG ISLAND ICED TEA 8.45

Finlandia, Bacardi Carta Blanca, Bombay Sapphire, Jose Cuervo Gold & triple sec topped with lemon & sugar served over ice & Pepsi

LADY SCARLETT 7.95

Southern Comfort, Disaronno & cranberry served long over ice and topped with lemonade

ESPRESSO MARTINI 7.95

Fresh espresso shaken hard with Absolut Vanilia, Kahlúa & sugar

PORNSTAR MARTINI 8.95

Absolut Vanilia, Passoa and passionfruit all served with a mini prosecco

FRENCH MARTINI 7.95

Chambord, Finlandia, Pineapple juice & Grenadine

MANGO & LYCHEE SLING 8.45

Bombay Sapphire, Kwai Fai, mango syrup, lemon & topped with lemonade

CHERRY BOMB 7.95

Midori, Disaronno, lime & cranberry juice

TOBLERONE 7.95

Frangelico, Kahlúa, milk, cream & Hon

SPARKLING COCKTAILS

BELLINI 8.95

Peach liqueur is topped off with our finest Italian Prosecco

APEROL SPRITZ 8.95

Aperol & fresh orange stirred over ice topped with crisp Prosecco

KIR ROYALE 8.95

Crisp Prosecco served with a dash of crème de cassis

FRENCH 75 13.95

Brockmans Premium Gin shaken with fresh lemon, finished off with Veuve Clicquot Yellow Label



MOCKTAILS

ALL MOCKTAILS 3.95

MANGO & LYCHEE COLLINS

Mango and lychee syrup, pineapple & orange juice topped
with soda

NOJITO

Non-alcoholic Mojito served in a variety of flavours with lime,
sugar syrup and mint

RASPBERRY & ELDERFLOWER FIZZ

Fresh raspberries, mint, elderflower cordial, sugar syrup
topped with soda



BEER & CIDER

DRAUGHT

	HALF	PINT
HEINEKEN	2.60	5.10
ORCHARD THIEVES	2.80	5.30
BIRRA MORETTI	2.70	5.30
MALTSMITHS IPA	2.60	5.00
GUINNESS	2.70	5.50
WYLAM BREWERY GUEST ALE	2.60	5.00

BOTTLED BEER & CIDER

BOTTLE

PERONI	5.00
HEINEKEN	4.90
SOL	4.90
TIGER	4.90
VEDETT EXTRA BLONDE	5.30
NEWCASTLE BROWN ALE	5.00
BULMERS ORIGINAL	5.50
OLD MOUT	5.50
DAYTIME IPA	5.40



WINE

WHITE

CHARDONNAY, SANTA RITA 8KM

VALLE CENTRAL, CHILE

Notes of honey, peach and banana with a light touch of citrus, sweet vanilla and caramel from the French and American Oak.

175ml 250ml BOTTLE

5.90 7.80 22.95

PINOT GRIGIO ORGANIC, VINUVA

SICILIANE, ITALY

Grapes are notoriously difficult to grow organically without the use of synthetic herbicides, fertilisers and pesticides. However, that is exactly how the grapes in Sicily were grown for this ripe, apple flavoured wine.

6.75 9.25 26.95

CHENIN BLANC, NEDERBURG THE MANOR

WESTERN CAPE, SOUTH AFRICA

Fresh and crisp with aromas of pineapple, peach and guava; well-balanced with delicate layers of ripe fruit on the finish.

7.20 9.50 27.95

RED

MERLOT, SANTA RITA 8KM

VALLE CENTRAL, CHILE

Plums and blackberries dominate this wine, with subtle spicy and vanilla notes that come from the interaction with French and American oak.

5.90 7.80 22.95

PINOT NOIR, DACIANA BANAT

ROMANIA

Black cherry, raspberry and strawberry with cinnamon and spicy fruit-cake notes.

6.25 8.75 24.95

CHIANTI RESERVA, TENUTE PICCINI

TUSCANY, ITALY

Deep ruby red in colour. A smooth, elegant and velvety wine, with powerful aromas of ripe cherry, hints of spice and woody notes. Soft tannins and long finish.

6.95 9.20 26.95



WINE

ROSÉ WINE

ROSE, SANTA RITA VALLE CENTRAL, CHILE Strawberry, raspberry and citrus on the nose with a fresh palate and a juice finish.	5.90	7.80	22.95
PINOT GRIGO ROSATO, BELVINO ITALY A delicate pink wine full of fresh, summer-fruit aromas and flavours.	6.25	8.75	24.95
ZINFANDEL ROSÉ, LAVENDER HILL CALIFORNIA, USA Medium-sweet, although it has a good positive acidity which makes it seem a touch drier; shows plenty of watermelon, strawberry and redcurrant fruit.	6.75	9.00	27.00



CHAMPAGNE & SPARKLING

CHAMPAGNE

125ml BOTTLE

VEUVE CLICQUOT YELLOW LABEL BRUT

12.95 75.00

CHAMPAGNE, FRANCE

Tightly knit, focused by robust acidity and a streak of minerality, this offers subtle notes of white peach, anise, biscuit and kumquat. The refined finish echoes a smoky note.

VEUVE CLICQUOT ROSÉ

105.00

CHAMPAGNE, FRANCE

Coppery-orange colour. Expressive aromas of strawberry and very ripe wild strawberries. A full-bodied, structured, vinous palate which stays fresh. Length and character define this champagne.

DOM PERIGNON VINTAGE BRUT

199.00

CHAMPAGNE, FRANCE

Full bodied, elegant and rich in fruit and texture. The mousse is delightful and opulent with a richness and layers of brioche and white fruits. A long, slightly floral finish compliments the wine perfectly.

PROSECCO

PROSECCO PURE

6.20 32.95

VENETO, ITALY V VG

The nose gives aromas of pear, white flowers and lemon zest. The palate is clean and crisp with apple notes. Light and refreshing on the finish.

VILLA SANDI, IL FRESCO ROSE BRUT

6.20 32.95

ITALY

Brimming with strawberry, cream and cranberry leads to a refreshing palate laden with subtle raspberry hints.



SPIRITS

VODKA

25ml

FINLANDIA	4.40
ABSOLUT	4.50
ABSOLUT FLAVOURS	4.60
GREY GOOSE	5.20
BELVEDERE	5.20
STOLICHNAYA	4.70

COGNAC

25ml

MARTELL VS	4.80
COURVOISIER VS	4.80
JANNEAU	5.50
RÉMY MARTIN VSOP	7.60
RÉMY MARTIN XO	19.00
HENNESSEY XO	19.00

RUM

BACARDI CARTA BLANCA	4.40
BACARDI FUEGO	5.10
WOODS	4.70
GOSLINGS BLACK SEAL	5.10
SAILOR JERRY	4.40
MOUNT GAY	5.30
THE KRAKEN	5.10
MORGAN SPICED	5.30
HAVANA 7	5.30

GIN

BOMBAY SAPPHIRE	4.80
HENDRICK'S	5.20
TANQUERAY	4.70
BLOOM	5.10
CHASE GREAT BRITISH	5.10
FIFTY POUNDS	5.10
LARIOS ROSE	4.60
BROCKMANS	5.10
TANQUERAY SEVILLA	5.10

A wide range of other spirits are available at the bar, Please ask for details



WHISKY SELECTION

SINGLE MALTS

	25ml	50ml
BALVENIE	6.60	13.20
DALWHINNIE	6.60	13.20
GLENFIDDICH 12 YEAR	6.10	12.20
GLENFIDDICH 15 YEAR	7.60	15.20
GLENFIDDICH 18 YEAR	10.60	21.20
GLENFIDDICH 21 YEAR	19.60	39.20
GLENMORANGIE	5.60	7.85
HIGHLAND PARK 12 YEAR	8.60	13.20
HIGHLAND PARK 18 YEAR	7.95	15.90
HIGHLAND PARK FIRE EDITION	12.95	25.90
LAGAVULIN	7.60	15.20
LAPHROAIG	5.60	7.85
MACALLAN GOLD	6.10	12.20
MONKEY SHOULDER	5.10	7.60
OBAN 14 YEAR	6.60	13.20
TALISKER	5.60	7.85

BLENDED & BOURBON

JAMESON	4.50	6.70
FAMOUS GROUSE	4.60	6.85
JACK DANIEL'S	4.60	6.85
JACK DANIEL'S HONEY	4.80	7.15
JACK DANIEL'S SINGLE BARREL	5.10	10.20
GENTLEMAN JACK	6.10	12.20
WOODFORD RESERVE	6.10	12.20

JAPANESE

YAMAZAKI 12 YEAR	8.10	16.20
HIBIKI HARMONY	8.60	17.20



SOFT DRINKS

	HALF	PINT	BOTTLE
PEPSI MAX	1.60	3.20	
DIET PEPSI	1.60	3.20	
LEMONADE	1.60	3.20	
FRESH APPLE/OJ/CRANBERRY	2.00	4.00	
COKE			3.20
COKE ZERO			3.20
RED BULL CAN			3.50
FENTIMENS TONIC / LIGHT TONIC			2.00
FENTIMENS ROSE / VICTORIA LEMONADE			3.20

TEA

TRADITIONAL BREAKFAST	3.00
EARL GREY	3.00
RED BUSH	3.20
ASSAM	3.20
LEMON, GINGER & GINSENG	3.20
PEPPERMINT	3.20
GREEN TEA	3.20
CAMOMILE	3.20
BERRY & ELDERFLOWER	3.20
DECAFFEINATED	3.00

COFFEE

ESPRESSO	2.50
CAFÉ AMERICANO	3.00
CAPPUCCINO	3.50
LATTE	3.50
FLAT WHITE	3.50
CAFÉ MOCHA	3.50
HOT CHOCOLATE	3.50
LIQUEUR COFFEE	7.50





THE
VERMONT
HOTEL

VERMONTHOTEL.CO.UK