



THE
VERMONT
HOTEL

BAR FOOD
& DRINKS

Served daily 10am – 10pm

SHARING BOARDS

REDWOOD'S MOOD BOARD 16.00

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

OVEN BAKED CAMEMBERT 13.00

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

REDWOOD'S MEZZE 13.00

Grilled flatbreads, hummus, tzatziki, olives, oils (V)

REDWOOD'S 'NACHOS' 13.00

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

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HOT STOTTIE OF THE DAY, CHUNKY CHIPS, GRAVY 9.00

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PRAWN KATSU SLIDERS, MINI BRIOCHE BUNS, ASIAN SLAW 8.00

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NEW JERSEY STYLE TUNA & CHEDDAR PANINI 8.00

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ROAST VEGETABLE, MOZZARELLA & PESTO PANINI (V) 8.00

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

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SMOKED CHEDDAR, CHIPOTLE SLAW, BRIOCHE BUN (V) 8.00

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CARVED HAM, TOMATO, GRAIN MUSTARD, CIABATTA 8.00

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SMOKED SALMON, CREAM CHEESE, CUCUMBER, 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, olive oil (GF on request)

BEEF FILLET CARPACCIO 10.00

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

SMOKED SALMON 9.00

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

REDWOOD BURGER 13.00

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

BEER BATTERED HADDOCK 13.00

Chunky chips, minted peas, dill pickles, tartare sauce

CAMBODIAN YELLOW VEGETABLE CURRY 12.00

Sticky lime rice, roti bread (V, GF)

PASTA ALLA GENOVESE 12.00

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

SIDES 3.00 EACH

BREAD & OLIVES (V)

FRENCH FRIES (V, GF)

THICK CUT CHIPS (V, GF)

TRUFFLE AND PARMESAN FRIES (V, GF)

BANG BANG CAULIFLOWER (V)

SOBA NOODLE SALAD (V)

MACHO PEAS (V, GF)

ROAST BABY CARROTS (V)

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



THE VERMONT AFTERNOON TEA EXPERIENCE

CREAM TEA 7.95

Freshly baked scones, preserves & 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, clotted cream, cakes & 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, selection of cakes & pastry delights.

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

Upgrade:

PINT OF BROOKLYN IPA 23.95 / PINT OF SAN MIGUEL 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.

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DRINKS

CLASSIC COCKTAILS

CLASSIC MOJITO 7.95

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

COSMOPOLITAN 7.95

Absolut Citron, triple sec, lime, sugar syrup, 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, 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, soda

AMARETTO & BLUEBERRY MOJITO 8.45

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



SIGNATURE COCKTAILS

LONG ISLAND ICED TEA 8.45

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

LADY SCARLETT 7.95

Southern Comfort, Disaronno, cranberry topped with lemonade over ice

ESPRESSO MARTINI 7.95

Fresh espresso, Absolut Vanilia, Kahlúa, sugar

PORNSTAR MARTINI 8.95

Absolut Vanilia, Passoa, passionfruit 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, 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, Prosecco

APEROL SPRITZ 8.95

Aperol, fresh orange, Prosecco over ice

KIR ROYALE 8.95

Prosecco, crème de cassis

FRENCH 75 13.95

Brockmans Premium Gin, fresh lemon, Veuve Clicquot Yellow Label



MOCKTAILS

ALL MOCKTAILS 3.95

MANGO & LYCHEE COLLINS

Mango & lychee syrup, pineapple juice, orange juice, soda

NOJITO

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

RASPBERRY & ELDERFLOWER FIZZ

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



BEER & CIDER

DRAUGHT

	HALF	PINT
CARLSBERG PILSNER	2.60	5.10
KOPPARBERG BLACK	2.80	5.30
SAN MIGUEL	2.70	5.30
BROOKLYN DEFENDER	2.70	5.30
GUINNESS	2.70	5.50

BOTTLED BEER & CIDER

	BOTTLE
PERONI	5.00
CARLSBERG	4.90
CORONA	5.00
TIGER	4.90
NEWCASTLE BROWN ALE	5.00
KOPPARBERG	5.50
BUDWEISER	5.00
BREWDOG	5.40



WINE

WHITE

	175ml	250ml	BOTTLE
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.	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
SAUVIGNON BLANC, LEEFIELD STATION MARLBOROUGH, NEW ZEALAND A deliciously ripe, perfumed nose of lime zest, passionfruit and pink grapefruit gives way to a palate saturated with flavours of exotic citrus and herbs, delivered within a taut, uber fresh acid framework that drives a sustained, juicy finish.	7.80	10.40	31.00

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,	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

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	COGNAC	25ml
FINLANDIA	4.40	MARTELL VS	4.80
ABSOLUT	4.50	COURVOISIER VS	4.80
ABSOLUT FLAVOURS	4.60	JANNEAU	5.50
GREY GOOSE	5.20	RÉMY MARTIN VSOP	7.60
BELVEDERE	5.20	RÉMY MARTIN XO	19.00
STOLICHNAYA	4.70	HENNESSEY XO	19.00

RUM

BACARDI CARTA BLANCA	4.40	BOMBAY SAPPHIRE	4.80
BACARDI FUEGO	5.10	HENDRICK'S	5.20
WOODS	4.70	TANQUERAY	4.70
GOSLINGS BLACK SEAL	5.10	BLOOM	5.10
SAILOR JERRY	4.40	CHASE GREAT BRITISH	5.10
MOUNT GAY	5.30	FIFTY POUNDS	5.10
THE KRAKEN	5.10	LARIOS ROSE	4.60
MORGAN SPICED	5.30	BROCKMANS	5.10
HAVANA 7	5.30	TANQUERAY SEVILLA	5.10

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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
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HOTEL

VERMONTHOTEL.CO.UK