





**CLAYTON**  
HOTELS

**MENU**

## STARTERS

### Seasonal Soup vvg 8.50

With bread and butter

### Charcuterie Board for 1 -10.50 / for 2 -14.50

Cold cut meats, gherkins, marinated olives, cheese, crackers

### Wild Mushroom Bruschetta vvg 9.50

Sourdough bread, olive oil, mixed mushrooms

### Salt and Pepper Squid 11.00

Flour dusted squid, salt & pepper coating, garlic aioli

### Crispy Sriracha Wings 11.00

Battered chicken wings, ranch dressing

### Prawn Cocktail 11.50

Shelled and cooked prawns, Marie Rose, baby gem

### Thai Crab Cakes 11.00

Asian-style fishcakes, fish paste, starch, egg, sweet chillie sauce

## SANDWICHES

### Globe Club 15.00

Grilled bacon, chicken, fried egg, baby gem, tomato, mayonnaise

### Croque Monsieur 13.50

Toasted ham and cheese sandwich with gruyere and parmesan cheese

### Avocado & Vegetable vvg 13.50

Feta cheese, artichoke hearts, hummus, avocado, cucumber

### Steak & Red Onion 16.50

Garlic butter, Ciabatta, grilled beef slices, caramelised red onion

### Cajun Chicken Wrap 14.00

Tortilla toasted wrap, chicken breast, lettuce, cheese, mayonnaise

## SIGNATURE BURGERS

### Double Cheese 18.50

Grilled 100% Angus beef patty, bacon, oak smoked cheese, bacon jam, brioche bun, gherkins, lettuce, crispy onion, tomato, skin on fries

### Hot Fried Katsu Chicken 18.00

Panko chicken fillet, brioche bun, caramelised onion, cheese, katsu sauce, bacon, lettuce, tomato, skin on fries

### Moving Mountains® vvg 18.00

The Moving Mountains® chargrilled plant-based burger, hummus, tomato, lettuce, onion, red peppers and mayonnaise with skin on fries.

## DRAUGHT

Please ask your server for our range of draught beer. Please be allergen aware.

## BOTTLED BEER & CIDER

Camden Hells	6.20	Peroni	6.20
Modelo	6.20	Peroni GF	6.20
Corona	6.20	Magners Cider	7.00
Fullers London Pride	6.20	Rekorderlig Strawberry	7.00

## HOUSE SPIRITS

Jameson	6.20	Don Julio Blanco	8.80
Bombay Sapphire	7.10	Absolut Vodka	7.00
Hennessy	6.70	Baileys	6.90
Jack Daniels	7.10	Limoncello	6.10

## ALLERGEN INFORMATION



Please scan the QR code to check allergen information for your chosen dish. We take food allergies very seriously; however, our kitchen has many ingredients, so we can't guarantee zero cross-contamination with allergens. Please inform a member of our team of any food allergies so we can guide you accordingly.

We have also highlighted dishes which are Vegetarian, Vegan, or Gluten-free:  
V Vegetarian VG Vegan GF Gluten-free

## SALADS

### Cobb Salad v/vg 13.50

Romaine lettuce, bacon, chicken breast, boiled egg, avocado, blue cheese dressing

### Globe Caesar v 13.50

Baby gem lettuce, croutons, back bacon lardons, anchovy dressing, parmesan shavings  
Bacon optional for non veg

### Greek Salad v/vg 13.50

Cucumber, tomatoes, green bell pepper, red onion, olives, feta cheese

Try adding goats cheese, grilled chicken, grilled salmon, sautéed prawns 5.00 each

## MAIN COURSES

### Noodle Bowl v 16.50

Egg noodles, teriyaki sauce, peppers, bean sprouts, mangetout, julienne carrot, ginger, red onion

Try adding goats cheese, grilled chicken, grilled salmon, sautéed prawns 5.00 each

### Seafood Linguine 18.00

Pasta, garlic sauce, shrimp, mussels, clams, red vine tomatoes, basil

### Hand Battered Atlantic Haddock 18.00

Battered haddock fillet, mushy peas, homemade tartare sauce, skin on fries

### Butter Chicken Masala 18.50

Chefs special, steamed basmati rice, poppadums, naan bread, mango chutney

### Goan Fish Curry 18.50

Seabass, tamarind paste, grated coconut, green chillies, onion, spices, steamed rice

### Thai Red Vegetable Curry v/vg 18.00

Cauliflower, beans, carrot, pepper, potatoes, coconut milk, steamed rice

### Top Your Pizza 16.00

Hand stretched 11-inch pizza, house tomato passata, mozzarella

Try adding onion, peppers, ham, pineapple, pepperoni, chicken, mushrooms 1.50 each

### 8oz Gloucestershire Bavette Steak 22.00

British beef flank, roast potato, broccoli, grilled tomato, portobello mushroom, red wine jus

### 8oz Gloucestershire Rib-Eye Steak 24.50

British beef rib cut, roast potato, broccoli, grilled tomato, portobello mushroom, red wine jus

### Roast Chicken 18.50

Quarter roast chicken, roast potato, broccoli, grilled tomato, portobello mushroom, red wine jus

### Grilled Salmon 19.50

Grilled Salmon, roast potato, broccoli, grilled tomato, dill cream sauce

## SIDES

Fries/Roast Potato/Skin on Fries v/vg Reg 5.00 Lrg 6.50

Sweet Potato Fries vg Reg 5.50 Lrg 6.50

Onion Rings 5.00

Seasonal Greens v/vg 5.00

Cherry Tomato, Red Onion & Basil Salad v/vg 5.00

Garlic Bread 5.00

Katsu Sauce 3.00

Gravy 3.00

## WINES

For our complete selection, kindly request the drinks menu from your server.

### WHITE

La Prensa Chardonnay, Spain

Monte Verde Sauvignon Blanc, Central Valley Chile

Castillo De Mureva Organic Verdejo Spain

### RED

Reign of Terroir Pinotage South Africa

Castillo De Mureva Organic Tempranillo Spain

Monte Verde, Merlot Chile

### ROSÉ

Whispering Hills, White Zinfandel

### SPARKLING

Da Luca Prosecco

Il Baco Da Seta Prosecco Dry

	175ML	250ML	BOTTLE
La Prensa Chardonnay, Spain	8.20	9.90	29.00
Monte Verde Sauvignon Blanc, Central Valley Chile	8.20	9.90	29.00
Castillo De Mureva Organic Verdejo Spain	8.20	9.90	29.00
RED	175ML	250ML	BOTTLE
Reign of Terroir Pinotage South Africa	8.20	9.90	29.00
Castillo De Mureva Organic Tempranillo Spain	8.20	9.90	29.00
Monte Verde, Merlot Chile	8.20	9.90	29.00
ROSÉ	175ML	250ML	BOTTLE
Whispering Hills, White Zinfandel	8.10	9.90	29.00
SPARKLING		GLASS	BOTTLE
Da Luca Prosecco		8.00	
Il Baco Da Seta Prosecco Dry			33.00