



# CLAYTON

HOTELS

M E N U

# STARTERS

Our *Signature Dishes* are available throughout Clayton Hotels. They have been carefully crafted by our chefs using only the best ingredients from local suppliers.

**Guinness Smoked Salmon** 13.50 *Signature Dish*

Shaved fennel, pickled cucumber and rocket. Served with lemon and sorrel crème fraiche, fried baby capers and toasted soda breads.

**Burrata** v 11.50 *Signature Dish*

With heritage tomatoes, roasted peppers and balsamic and basil oil. Served on a sourdough crostini.

**Original Buffalo Wings** GF 9.50 *Signature Dish*

Crisp fried wings in hot sauce. Served with Cashel Blue dip.

**Whipped Tofu** vG 8.50 *Signature Dish*

With harissa-glazed tender carrots and dukkah.

**Soup of the Day** v 6.50

With a fresh bread roll.

**Honey Chilli Chicken** Starter 10.50, Main 18.50

With coriander, garlic aioli and Asian slaw.

**Caesar Salad** 13.50

Cos lettuce with home-made croutons, crispy bacon and anchovy dressing.  
Try adding: *Chargrilled Chicken* +5.00

**Greek-Style Salad** v/GF 13.00

With cherry tomatoes, black olives, cucumber, red onion, oregano and feta cheese.

# PIZZAS

**Margherita** v 14.50

Fresh tomato sauce, mozzarella and herbs.

**Pepperoni** 15.50

Fresh tomato sauce, pepperoni and mozzarella.

Add toppings: *Ham, mushrooms, onion, olives, chicken, bacon, extra cheese* +1.00 each

# BURGERS

Our burgers are made to our unique specification, using prime Irish Angus beef rib responsibly sourced by our butcher, Carnbrooke Meats, Lisburn.

**The Gourmet Burger** 19.00 *Signature Dish*

Topped with grilled onions, smoked cheddar cheese, beef tomato, rocket, dill pickle, and mayo. Served with sea salt fries.

**Korean Fried Chicken Burger** 18.50

Topped with gem lettuce, pickle, kimchi and gochujang mayo. Served with sea salt fries.

**Vegan Burger** vG 16.50

Topped with tomato, gem lettuce, and relish. Served with sea salt fries.

SANDWICHES

**The Clayton Club** 13.50 *Signature Dish*  
Grilled chicken, smoked streaky bacon, fried egg, iceberg lettuce, plum tomato, Swiss cheese and tarragon mayo. Served on a multi-grain sourdough roll.

MAINS

**Grilled Fillet of Seabass** GF 18.50 *Signature Dish*  
Served with caponata, olives and red pepper tapenade and fried samphire.

**Chicken Supreme** GF 18.50 *Signature Dish*  
Served with boxty potato, butternut squash purée, pickled cauliflower and mushroom sauce.

**Slow-Roasted Pork Belly** 18.50 *Signature Dish*  
Served with black pudding, crushed new-season potatoes, maple-roast carrots and thyme jus.

**Grilled Spiced Cauliflower** VG 17.00 *Signature Dish*  
Served with fennel, radish, pomegranate and pistachio salad. Topped with tahini yoghurt.

**11oz Irish Beef Rump Steak** 29.50  
With roast tomato, grilled mushroom, rocket and triple-cooked chips.  
Choose a sauce: garlic butter, brandy peppercorn or red wine jus.

**Walter Ewing Battered Haddock** 18.50  
Served with mushy peas, homemade tartar sauce and triple-cooked chips.

**Honey Chilli Chicken** 18.50  
With coriander, garlic aioli and Asian slaw.

**Slow-Braised Daube of Irish Beef** 22.50  
With champ potatoes, red wine jus and chef’s vegetables.

SIDES

5.00 each or two for 9.00

- Parmesan Fries** v 5.00
- Garlic Potatoes** v 5.00
- Champ** v 5.00
- House Side Salad** v 5.00
- Beer-Battered Onion Rings** v 5.00
- Seasonal Green Vegetables** v 5.00

SAUCES

Condiments to accompany your meal

- Brandy Peppercorn** 3.00
- Red Wine Jus** 3.00
- Garlic Butter** 3.00
- Garlic Aioli** 3.00

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

Our beef is 100% Irish and is responsibly sourced by our butcher, Carnbrooke Meats, Lisburn.

# DRINKS

## DRAUGHT

Please ask your server for our range of draught beer.

## BOTTLED BEER AND CIDER

Coors	5.20	Heineken 0.0	4.80
Corona	5.20	Bulmers/Magners Cider	
Heineken	5.20	Pint Bottle	6.00

## SOFT DRINKS

Coca-Cola 330ml	3.00	Schweppes Ginger Ale 200ml	3.00
Diet Coke 330ml	2.80	Schweppes Soda Water 200ml	3.00
Coke Zero 330ml	2.80	Deep RiverRock Still	
Sprite 330ml	2.80	Water 330ml	3.80
Fanta Orange 330ml	2.80	Deep RiverRock	
Schweppes Indian Tonic 200ml	3.00	Sparkling Water 330ml	3.80
Schweppes Slimline Tonic 200ml	3.00		

## HOUSE SPIRITS

Gordon's Gin	5.50	Captain Morgan Spiced Rum	5.50
Gordon's Pink Gin	5.50	Jameson Irish Whiskey	5.70
Smirnoff Vodka	5.50	Hennessy Brandy	6.20
Don Julio Tequila	4.50	Baileys Irish Cream Liqueur	5.90
Bacardí Rum	5.50		

## WINES

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

WHITE	175ml	250ml	Bottle
Andantino Grecanico Pinot Grigo 75cl <small>Italy</small>	8.00	9.00	25.00
Amuse Sauvignon Blanc 75cl <small>France</small>	8.00	9.00	25.00
Amuse Chardonnay 75cl <small>France</small>	8.00	9.00	25.00
RED	175ml	250ml	Bottle
Michel Torini Collection Malbec 75cl <small>Argentina</small>			32.00
Amuse Cabernet Sauvignon 75cl <small>France</small>	8.00	9.00	25.00
Amuse Merlot France 75cl <small>France</small>	8.00	9.00	25.00
ROSÉ	175ml	250ml	Bottle
Les Petites Jamelles Rosé 75cl <small>France</small>	7.00	9.00	25.00
SPARKLING			Bottle
Masottina Prosecco Frizzante 75cl <small>Italy</small>			28.50