



CLAYTON

HOTELS

MENU

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 15.50 *Signature Dish*

Shaved fennel, pickled cucumber, rocket, lemon and sorrel crème fraiche, fried baby capers on toasted sourdough bread.

Hot Honey Glazed Cajun Wings 12.50 *Signature Dish*

Served with a lemon and herb sour cream dip.

Caramelised Onion and Goats Cheese Tart 14.00 *Signature Dish*

With pear purée and a toasted walnut and rocket salad.

Gochujang Roast Sweet Potato and Baby Beats vg 13.00 *Signature Dish*

Pickled apple and an orange and baby chard salad. Topped with a citrus dressing.

Burrata 14.95 *Signature Dish*

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

Soup of the Day 7.50

With a baked bread roll.

Caesar Chicken Salad 11.50

Cajun chicken, cos lettuce, sourdough croutons, Parmesan and Caesar dressing.

Smoked Coley and Clam Chowder 12.50

With fresh soda bread.

SANDWICHES

All of our sandwiches are served with sea salt fries.

The Grilled Maple Chicken Stack 14.00 *Signature Dish*

Maple grilled chicken, crispy bacon, lettuce, plum tomato and tarragon aioli on toasted sourdough bread.

Sourdough Baked Ham and Cheese 12.00

With red onion relish.

Grilled Halloumi Ciabatta 12.00

With beetroot hummus, red peppers, plum tomato, rocket, basil pesto and mayo.

Steak Sandwich 22.50

Grilled 6oz sirloin steak, onions, mushrooms, rocket and smoked onion mayo on a toasted ciabatta. Served with pepper sauce.

PIZZAS

Margherita 17.50

Fresh tomato sauce, mozzarella and herbs.

Alla Diavola 19.00

Fresh tomato sauce, mozzarella and pepperoni.

Garden Margherita 18.50

Fresh tomato sauce, mozzarella, mushroom, sweetcorn, red pepper and red onion.

BURGERS

Our burgers are served with sea salt fries.

The Gourmet Burger 22.00 *Signature Dish*

8oz Irish Burger topped with grilled onions, smoked cheddar cheese, beef tomato, rocket and a dill pickle mayo.

Buttermilk Creole Chicken Burger 20.00

Topped with Mexican cheese, crispy onion ring, jalapeños, Cajun slaw and chilli and lime mayo.

Moroccan Spiced Falafel Burger *vg* 17.00

Topped with plum tomato, baby gem, onion chutney and crunchy slaw.

MAINS

Grilled Fillet of Seabass 26.00 *Signature Dish*

With smoked Pimentón oil, curried cauliflower purée, grilled asparagus and potato fondant.

Supreme of Chicken 24.00 *Signature Dish*

Served with a potato and celeriac mash, confit cabbage and smoked bacon truffle jus.

Braised Pork Belly 25.00 *Signature Dish*

Braised leek, parsley and grain-mustard mash, paired with an apple and cider jus.

Roast King Oyster Mushrooms

vg 18.00 *Signature Dish*

Served on sweet potato rosti with capsicum coulis and toasted almonds.

Grilled 8oz Sirloin Steak 38.00

Served with flat cap mushroom, onion rings, chunky chips and rocket salad. Choice of creamy pepper sauce or garlic butter.

Traditional Fish and Chips 22.50

Served with mushy peas, tartar sauce and hand-cut chips.

Hake and Tempura Prawns 24.50

With baby potatoes, chorizo, samphire and garlic butter.

Chicken Penne Pasta 19.00

With Cajun chicken, sundried tomato cream, shaved Parmesan and toasted garlic bread.

Spiced Buttermilk Chicken

Goujons 19.00

Served with side salad, chunky chips and chipotle mayo.

Vegetable Madras Curry *vg* 18.00

Served with basmati rice and naan bread.

Try adding: *Chicken* +5.00

SIDES

Loaded Bacon and Cheese Fries 8.50

Crispy bacon, cheddar cheese sauce and sour cream

Loaded Crispy Chicken Katsu Fries 9.00

Creamed Potatoes 5.00

Seasonal Vegetables 5.00

Battered Onion Rings 6.00

Rocket and Parmesan Salad 6.00

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 *VG* Vegan.

Our beef is 100% Irish and is responsibly sourced by our butcher, Quigley Meats, Innishmore, Ballincollig, Cork.

DRINKS

DRAUGHT

Please ask your server for our range of draught beer.

BOTTLED BEER AND CIDER

Coors	7.00	Heineken 0.0	7.00
Corona	7.20	Bulmers Cider Pint Bottle	8.50
Heineken	7.10		

WINES

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

WHITE 75cl	175ml	250ml	Bottle
Amuse Sauvignon Blanc <small>France</small>	9.00	13.00	35.00
Amuse Chardonnay <small>France</small>	9.00	13.00	35.00
Villa Marchesi, Pinot Grigio DOC <small>Italy</small>	10.00	14.50	39.00
Rabbit Island Sauvignon Blanc <small>New Zealand</small>	12.50	16.00	45.00

RED 75cl	175ml	250ml	Bottle
Amuse Merlot France <small>France</small>	9.00	13.00	35.00
Amuse Cabernet Sauvignon <small>France</small>	9.00	13.00	35.00
Rhythm and Rhyme, Shiraz <small>Australia</small>	11.00	15.00	45.00
El Somo Rioja Crianza DOC, Tempranillo <small>Spain</small>	11.00	15.00	48.00
Don David Reserva, Malbec <small>Argentina</small>	12.50	16.50	50.00

ROSÉ 75cl	175ml	250ml	Bottle
Sun Gate Blush Rose, Zinfandel <small>California</small>	10.00	13.50	39.00

SPARKLING 75cl	Snipe	Bottle
Colle De Principe, Prosecco Frizzante <small>Italy</small>	13.00	
Masottina Prosecco Frizzante <small>Italy</small>		45.00
Pannier Brut, Champagne <small>France</small>		120.00

SPIRITS

Gordon's Gin	6.90	Captain Morgan Spiced Rum	6.90
Cork Dry Gin	6.70	Jameson Irish Whiskey	7.20
Smirnoff Vodka	6.70	Hennessy Brandy	7.20
Olmecca Tequila	7.20	Baileys Irish Cream Liqueur	6.90
Bacardí White Rum	6.90		

SOFT DRINKS AND MIXERS

Soft Drinks 330ml	3.80	Schweppes Classic Range 200ml	3.40
Deep River Rock Still or Sparkling Water	3.80	Three Cents Premium Range 200ml	4.50
Monster Energy 250ml	5.50		