



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.

Crab Salad 14.00 *Signature Dish*

Fresh crab with crisp apple, celery, cucumber, pickled ginger, rocket and a light lime mayo.

Maple Buffalo Wings 13.50 *Signature Dish*

Maple-glazed chicken wings served with blue cheese, crème fraiche and shaved celery.

Garlic and Chilli Mushroom Toast vg 12.50 *Signature Dish*

Sautéed garlic and chilli mushrooms on sourdough, topped with lemon, herb and chickpea gremolata and toasted almonds.

Whipped Goat's Cheese 14.00 *Signature Dish*

Whipped goat's cheese with roast beetroot, orange and fennel, rocket, candied pecans and a citrus balsamic dressing.

Guinness Smoked Salmon 17.00 *Signature Dish*

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

Soup of the Day 7.70

With a baked bread roll.

Caesar Chicken Salad 13.00

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

Smoked Coley and Clam Chowder 13.00

With fresh soda bread.

SANDWICHES

All of our sandwiches are served with sea salt fries.

Grilled Maple Chicken Stack 14.50 *Signature Dish*

Maple-grilled chicken with crispy bacon, lettuce, tomato and tarragon aioli on toasted sourdough.

Sourdough Baked Ham and Cheese 12.50

With red onion relish.

Grilled Halloumi Ciabatta 12.50

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

Steak Sandwich 25.00

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

PIZZAS

Margherita 18.00

Fresh tomato sauce, mozzarella and herbs.

Alla Diavola 19.50

Fresh tomato sauce, mozzarella and pepperoni.

BURGERS

Our burgers are served with sea salt fries.

The Gourmet Burger 23.00 *Signature Dish*

Irish beef burger with caramelised onions, cheddar, beef tomato, rocket and truffle mayo.

Creole Buttermilk Chicken Burger 21.50 *Signature Dish*

Crispy buttermilk chicken with Mexicana cheese, jalapeños, an onion ring, Cajun slaw and chipotle mayo.

Mushroom and Halloumi Burger 17.00

Grilled halloumi, sundried tomatoes, roasted red pepper, vegan basil mayo.

MAINS

Pan-Roasted Fillet of Cod 25.50 *Signature Dish*

Fillet of cod with white bean and red pepper cassoulet, cherry tomatoes and basil.

Pan-Roasted Supreme of

Chicken 24.00 *Signature Dish*

Supreme of chicken with potato purée, charred carrots and leeks, oyster mushrooms and thyme cream.

Crispy Pork Belly 25.00 *Signature Dish*

Crispy pork belly with rosemary chorizo potatoes, sautéed broccolini, crisp capers and cider jus.

Tandoori-Spiced Aubergine

Steak VG 18.50 *Signature Dish*

Tandoori-spiced aubergine with baby gem, fennel, red pepper and pomegranate, finished with pistachio pesto and mint raita.

Grilled 6oz Sirloin Steak 29.00

Served with flat-cap mushroom, onion rings, sea salt fries and rocket salad. Choice of creamy pepper sauce or garlic butter.

Traditional Fish and Chips 23.00

Crisp beer-battered fish with crushed peas, tartar sauce and chips.

Hake and Tempura Prawns 24.50

With baby potatoes, chorizo, samphire and garlic butter.

Chicken Penne Pasta 21.00

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

Spiced Buttermilk Chicken Goujons 19.50

Served with side salad, sea salt fries and chipotle mayo.

Vegetable Madras Curry VG 19.00

Served with basmati rice and naan bread.
Try adding: **Chicken** +5.00

SIDES

Loaded Bacon and Cheese Fries 9.00

Crispy bacon, cheddar cheese sauce and sour cream.

Loaded Taco Fries 9.00

Beef chilli, jalapeño, red onion, chipotle mayo.

Creamed Potatoes 5.50

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.

