

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

STARTERS

- Whipped Goat's Cheese

14.50 *Signature Dish*

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

Crab Salad

14.90 *Signature Dish*

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

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.

Maple Buffalo Wings

Small 12.90, Large 21.50 *Signature Dish*

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

Soup of the Day

8.50

With fresh soda bread and butter.

Caesar Salad

12.00

Cos lettuce tossed with sourdough croutons, bacon, Parmesan and Caesar dressing.
Try adding: chicken +5.00

SANDWICHES

- Grilled Maple Chicken Stack

18.50 *Signature Dish*

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

PIZZAS

- Margherita

17.90

Fresh tomato sauce, mozzarella and herbs.
- Alla Diavola

19.90

Fresh tomato sauce, pepperoni, mozzarella and herbs.
- Italian

21.90

Fresh tomato sauce, 'nduja, Italian sausage, Paris brown mushrooms and mozzarella cheese.
- Vegetarian

20.90

Blanco base, sweet potato, baby

BURGERS

Our burgers are served with sea salt fries.

- The Gourmet Burger

23.50 *Signature Dish*

Irish beef burger with caramelised onions, cheddar, beef tomato, rocket and truffle mayo.
- Creole Buttermilk Chicken Burger

22.50 *Signature Dish*

Crispy buttermilk chicken with Mexicana Cheese, jalapeños, an onion ring, Cajun slaw and chipotle

mayo.
- Vegan Burger

VG 19.50

Portobello mushroom topped with guacamole, vegan cheese, rocket leaves and red pepper coulis on a beetroot bun.

MAINS

- Pan-Roasted Fillet of Cod

26.50 *Signature Dish*

Fillet of cod with white bean and red pepper cassoulet, cherry tomatoes and basil salsa.
- Pan-Roasted Supreme of Chicken

27.50 *Signature Dish*

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

27.50 *Signature Dish*

Crispy pork belly with crushed rosemary and chorizo baby potatoes, sautéed broccolini, crisp capers and cider jus.
- Tandoori-Spiced Aubergine Steak

VG 19.50 *Signature Dish*

Tandoori-spiced aubergine with baby gem, fennel, red pepper and pomegranate, finished with

pistachio pesto and mint raita.
- 8oz Steak Frites

32.50

Pan-roasted striploin steak served with creamy pepper sauce, chunky chips, mixed leaves and cherry tomato salad.
- Traditional Fish and Chips

24.00

Crispy beer-battered fish with crushed peas, tartar sauce, lemon wedge and chips.
- Tagliatelle in Truffle Sauce

20.50

Pasta tossed in truffle cream sauce with Parmesan crust.

SIDES

- Creamy Mash

5.90
- Sea Salt Fries

5.90
- Sweet Potato Fries

6.90
- Loaded Dirty Fries

10.90
- Loaded Asian Fries

8.90
- Onion Rings

5.90
- House Salad

4.90

DESSERT

- Baked Lemon and Raspberry Cheesecake

10.90 *Signature Dish*

Lemon and raspberry baked cheesecake served with vanilla cream.
- Warm Chocolate Orange Pudding

10.90 *Signature Dish*

Warm chocolate orange pudding with white chocolate ice cream.
- Ferrero Rocher Cheesecake

10.90

Served with berry coulis.
- Selection of Ice Cream

7.50

Strawberry, vanilla, chocolate.
- Seasonal Apple and Cinnamon Crumble

10.50

Served with vanilla ice cream.
- Warm Chocolate Brownie

10.50

Served with dark chocolate ice cream.
- Artisan Cheese Selection

16.90

Served with fruit chutney, crackers,



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.

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SALADS

Crab Salad 14.90 *Signature Dish*
Fresh crab with crisp apple, celery, cucumber, pickled ginger, rocket and a light lime mayo.

Whipped Goat's Cheese 14.50 *Signature Dish*
Whipped goat's cheese with roast beetroot, orange and fennel, rocket, candied pecans and a citrus balsamic dressing.

Garlic and Chilli Mushroom Toast VG 12.50
Sautéed garlic and chilli mushrooms on sourdough, topped with lemon, herb and chickpea gremolata and toasted almonds.

Caesar Salad 12.00
Cos lettuce tossed with sourdough croutons, bacon, Parmesan and Caesar dressing.
Try adding: chicken +5.00

12" STONE-BAKED
SOURDOUGH PIZZA

Margherita 17.90
Fresh tomato sauce, mozzarella and herbs.

Italian 21.90
Fresh tomato sauce, 'nduja, Italian sausage, Paris brown mushrooms and mozzarella.

Alla Diavola 19.90
Fresh tomato sauce, pepperoni, mozzarella and herbs.

Vegetarian 20.90
Blanco base, sweet potato, baby spinach, feta and mozzarella cheese.

BURGERS

All served with sea salt fries.

The Gourmet Burger 23.50 *Signature Dish*
Irish beef burger with caramelised onions, cheddar, beef tomato, rocket and truffle mayo.
Try adding: bacon +2.00

Creole Buttermilk Chicken Burger 22.50 *Signature Dish*
Crispy buttermilk chicken with Mexicana Cheese, jalapeños, an onion ring, Cajun slaw and chipotle mayo.

Vegan Burger 19.50
Portobello mushroom topped with guacamole, vegan cheese, rocket leaves and red pepper coulis on a beetroot bun.

SOUP AND SANDWICHES

All of our sandwiches are served with side salad and crisps.
Add soup to any sandwich for +4.00

Grilled Maple Chicken Stack 18.50 *Signature Dish*
Maple-grilled chicken with crispy bacon, lettuce, tomato and tarragon aioli on toasted sourdough.

Soup of the Day 8.50
With fresh soda bread and butter.

Ham and Cheese Panini 12.50
Baked ham, aged red cheddar, caramelised onions on grilled ciabatta.

Roasted Beef Bap 14.50
Roasted shaved beef, rocket leaves and horseradish aioli on a toasted bun.

Vegan Wrap VG 13.50
Stir fried mushroom and vegetables with guacamole, wrapped in a spinach tortilla wrap.

SIDES

House Salad 4.90	Sweet Potato Fries 6.90
Creamy Mash 5.90	Onion Rings 5.90
Sea Salt Fries 5.90	

DESSERT

Baked Lemon and Raspberry Cheesecake 10.90 *Signature Dish*
Lemon and raspberry baked cheesecake served with vanilla cream.

Warm Chocolate Orange Pudding 10.90 *Signature Dish*
Warm chocolate orange pudding with white chocolate ice cream.

Ferrero Rocher Cheesecake 10.90
Served with berry coulis.

Selection of Ice Cream 7.50
Strawberry, vanilla, chocolate.

Seasonal Apple and Cinnamon Crumble 10.50
Served with vanilla ice cream.

Warm Chocolate Brownie 10.50
Served with dark chocolate ice cream.

Artisan Cheese Selection 16.90
Served with fruit chutney, crackers, grapes and breadsticks.



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