



CLAYTON

HOTELS

RESTAURANT MENU

S T A R T E R S

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

Foccacia Bread 6.50

Foccacia with basil olive oil and garlic butter.
Try adding: Marinated olives +3.50

Maple Buffalo Wings 10.75 *Signature Dish*

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

Garlic and Chilli Mushroom Toast vg 9.50 *Signature Dish*

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

Chef’s Soup of the Day 7.00 Can be served GF and DF

Served with a warm baked bread roll.

Crab Salad 11.75 *Signature Dish*

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

Burrata 11.00

Italian burrata with heritage tomatoes, frisée, lemon oil, cracked black pepper.

Whipped Goat’s Cheese 10.50 *Signature Dish*

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

Duck Gyoza 7.50

Japanese-style dumpling with hoisin sauce served with soya sauce and chilli oil.

B U R G E R S

All of our burgers are served with sea salt fries.

Add: Bacon +2.00
Double cheese +1.00
Onion rings +3.00

The Gourmet Burger 18.50 *Signature Dish*

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

Creole Buttermilk Chicken Burger 19.75 *Signature Dish*

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

Plant-Based Burger vg 16.50

Seeded sourdough with beef tomato, gem lettuce, gherkins and chilli jam.

A L L E R G E N I N F O R M A T I O N



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% British and is responsibly sourced by our butcher.

MAINS

Smoked Salmon Linguini 17.50

Smoked salmon, broad beans, spinach, lemon and dill cream.

Pan-Roasted Supreme of Chicken 21.00 *Signature Dish*

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

Crispy Pork Belly 22.00 *Signature Dish*

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

8oz Sirloin Steak 29.00

Served with grilled plum tomato, portobello mushroom and chunky chips.

Try adding a sauce: Peppercorn or Béarnaise +3.00

Traditional Fish and Chips 20.00

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

Korean Style Udon Noodles 14.00

Oriental stir-fried vegetables, udon noodles, gochujang sauce, fresh coriander.

Try adding: Crispy beef +5.00

Prawns +6.00

House Special Lasagna 17.50

Served with a warm ciabatta garlic bread alongside a baby leaf salad.

Caesar Salad 13.50

Cos lettuce tossed with sourdough croutons, Parmesan and Caesar dressing.

Try adding: Cajun chicken +5.00

Prawns +6.00

SIDES

Sea Salt Fries 4.50

Add truffle oil +2.50

Chunky Chips 4.50

Tenderstem Broccoli with
Garlic Chilli Flakes 4.50

Seasoned broccoli pan-fried with garlic and chilli flakes.

Vichy Carrots 4.50

Chantenay carrots tossed in butter, honey and parsley.

Wild Rocket with Balsamic and
Parmesan Shavings 4.50

Wild rocket dressed with balsamic glaze and Parmesan shavings.

Onion Rings 4.50

With garlic mayo.

Parsley Mash 4.50

