



CLAYTON
HOTELS

LUNCH 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.

Maple Buffalo Wings 12.50 *Signature Dish*

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

BBQ Wings 12.50

Dressed leaves, BBQ sauce.

Soup of the Day 9.00

With sourdough bread and butter.

Loaded Chips or Nachos 9.50

Topped with cheese sauce

Try adding: Beef chilli +2.00

Blue cheese and crispy chicken +4.00

Bean chilli and jalapeños

(no cheese sauce) **VG** +2.00

Mini Bread Loaves 9.00

With butter, balsamic vinegar and an oil dip.

Salt and Pepper Fries 12.00

Spiced onion, chilli and bell peppers.

Classic Greek Salad 16.00

Feta cheese, olives, red onion, cucumber, tomato and baby gem lettuce.

Try adding: King prawns +7.00

Smoked salmon +7.00

Crispy chicken +6.50

Grilled chicken thigh +6.50

Caesar Salad 15.00

Baby gem lettuce, anchovy, Parmesan, croutons and bacon.

Try adding: King prawns +7.00

Smoked salmon +7.00

Crispy chicken +6.50

Grilled chicken thigh +6.50

Goat's Cheese Salad 18.50

Orange, fennel, beetroot, roasted pecans and dressed rocket.

Try adding: King prawns +7.00

Smoked salmon +7.00

Crispy chicken +6.50

Grilled chicken thigh +6.50

S A N D W I C H E S

All served with sea salt fries.

Grilled Maple Chicken

Stack 19.00 *Signature Dish*

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

Chicken Wrap 19.00

Spicy crispy chicken with baby gem lettuce, peppers, red onion, tomato and sweet chilli sauce.

Steak Ciabatta 21.00

Minute steak, chimichurri sauce, rocket.

Falafel Wrap 16.00

Sweet potato falafel with baby gem lettuce, peppers, red onion, tomato and sweet chilli sauce.

P I Z Z A S

Spicy Vegetable 16.00

Margherita 16.00

Pepperoni 17.50

Ham and Mushroom 17.50

Mushroom and Blue Cheese 17.50

Chicken Tikka 17.50

Cheesy Garlic Bread 14.00

S N A C K S

Pork Crackling 4.00

Pretzels 4.00

Vegetable Crisps 4.00

Popcorn 4.00

Lemon-and-Herb-Marinated
Olives **VG** 4.20

B U R G E R S

All served with sea salt fries.

Upgrade to Parmesan fries for +1.50

The Gourmet Burger 21.00 *Signature Dish*

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

Creole Buttermilk Chicken Burger 19.50 *Signature Dish*

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

Plant-Based Burger vg 17.00

Topped with beef tomato, rocket and truffle mayo.

M A I N S

Beef Chilli 18.00

With rice, guacamole, sour cream, cheese sauce and jalapeños.

Five-Bean Chilli vg 16.00

With rice and jalapeños.

Fish and Chips 21.00

Served with mushy peas, tartar sauce and lemon.

Steak Pie 18.00

Served with creamy mash, mushy peas and gravy.

Chicken Tikka Masala 19.00

With rice, mango chutney, garlic and coriander naan.

Spiced Chickpea Curry vg 18.00

With rice, mango chutney, garlic and coriander naan.

Spicy Linguine Arrabbiata 16.00

Try adding: King prawns +7.00
Smoked salmon +7.00
Crispy chicken +6.50
Grilled chicken thigh +6.50
Fried halloumi +6.50

Cajun Chicken Thigh Penne Pasta 18.00

Served with a red pepper and cream sauce.

10oz British Ribeye 36.00

Grilled tomatoes, portobello mushroom and chunky chips.

10oz British Sirloin Steak 35.00

Aged for 28 days. Served with grilled tomatoes, portobello mushroom and chunky chips.

S I D E S

Steamed Broccoli 6.50

Creamy Mash 6.50

Chunky Chips vg 6.00

Skin-on Fries vg 6.00

Parmesan Chips 6.50

Sweet Potato Wedges vg 6.50

Onion Rings 6.50

Mixed Baby Leaf Salad vg 6.00

S A U C E S

Peppercorn 3.50

Béarnaise 3.50

Red Wine Jus 3.50

Chimichurri 3.50



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% British and is responsibly sourced by our butcher.