

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 12.50 *Signature Dish*

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

Whipped Goat's Cheese 12.00 *Signature Dish*

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

Ham, Pea, Parsley and Grain

Mustard Terrine 11.00

With toasted brioche, caramelised red onion chutney and dressed baby leaves.

Chicken Gyoza 14.00

Served with Cajun slaw and chimichurri sauce.

Garlic and Chilli Mushroom

Toast VG 11.00 *Signature Dish*

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

Mini Bread Loaves 9.00

With butter, balsamic vinegar and an oil dip.

Soup of the Day 9.00

With sourdough bread and butter.

BURGERS

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.

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.

MAINS

Pan-Roasted Fillet of Cod 27.00 *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 27.00 *Signature Dish*

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

Tandoori-Spiced Aubergine

Steak vg 19.00 *Signature Dish*

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

Blade of British Beef 28.00

Served with creamy mash, Savoy cabbage, red wine jus and crispy kale.

Cajun Chicken Thigh Pasta 18.00

Served with a red pepper and cream sauce.

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

Risotto 17.00

Served with spinach, cherry tomato and pesto.

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

10oz British Ribeye 36.00

Grilled tomatoes, mushroom, dressed rocket and chunky chips.

10oz British Sirloin Steak 35.00

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

SNACKS & SIDES

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

SAUCES

Peppercorn 3.50

Béarnaise 3.50

Red Wine Jus 3.50

Chimichurri 3.50