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**TABLE D'HOTE TWO COURSES £35, THREE COURSES £40**

## **STARTERS**

### **Soup of the day**

sourdough bread

### **Ham, pea, parsley & grain mustard terrine**

With toasted brioche, caramelized red onion chutney and dressed baby leaves

### **Garlic & chilli mushroom toast** Clayton Signature Dish

Sauteed garlic and chilli mushrooms on sourdough topped with lemon & herb chickpea gremolata & toasted almonds

## **MAINS**

### **Pan-Roasted Fillet of Cod** Clayton Signature Dish

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

### **Supreme of Chicken** Clayton Signature Dish

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

### **Blade of British Beef**

Served with creamy mash, savoy cabbage, red wine jus, crispy kale

### **Tandoori-Spiced Aubergine Steak VG** Clayton Signature Dish

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

### **10oz Rib eye or 10oz Sirloin steak**

**Steaks are available with an added supplement of £10**

*All steaks chargrilled to your preference & served with chunky chips grilled flat mushroom, tomato & dressed rocket*

### **Sauces £3.50**

Peppercorn sauce, Red wine jus, Bearnaise, chimichurri

## **DESSERTS**

### **Coco Brownie** Clayton Signature Dish

Rich chocolatey brownie served with pistachio ice cream.

### **Baked Blueberry and Sour Cream**

#### **Cheesecake** Clayton Signature Dish

Blueberry and sour cream baked cheesecake served with vanilla cream.

### **Sticky Toffee Pudding**

Served with toffee sauce and caramel ice