



CLAYTON
HOTELS

DINNER MENU

STARTERS

Soup of the Day with Mini Bread Roll vg 6.50

Honey Chilli Chicken 10.50

Chicken, sweet chilli sauce, slaw, baby lettuce, french dressing, fries

Grilled Halloumi vg/GF 10.50

Halloumi cheese, chinese cabbage, chilli jam

Crispy Pork Belly Bites 10.50

Pork belly, baby lettuce

Mexican Spiced Chicken Wings 9.50

Chicken wings, sour cream, lime wedge, red chillies

BBQ Cauliflower Wings vg 8.50

Cauliflower, baby leaves, BBQ sauce

HOUSE BURGERS

Clayton Signature Irish Beef Burger 19.00

Beef burger, brioche bun, Ballymaloe relish, gem lettuce, tomato, red onion, bacon, smoked cheddar cheese, fries

Crispy Breaded Chicken Burger 18.50

Breaded chicken burger, brioche bun, gem lettuce, tomato, tobacco onions, Chipotle mayo, fries

Vegan Breaded Burger v 16.50

Vegan burger, brioche bun, tomato, lettuce, Ballymaloe relish, fries

11" STONE-BAKED PIZZA

All pizzas are available gluten-free

Pizza Margherita vg 14.50

Pizza Pepperoni 15.50

Add pizza topping 1.50 each

Ham, peppers, onion, mushrooms, bacon, chicken, pepperoni, olives

DRAUGHT

Please ask your server for our range of draught beer. Please be allergen aware.

BOTTLED BEER & CIDER

Corona Extra	5.20	Heineken	5.20
Coors	5.20	Orchard Thieves	6.00
Peroni	5.20	WKD	5.50
Magners Cider	5.00	West Coast Cooler	5.50

HOUSE SPIRITS

Smirnoff Vodka	5.50	Hennessy	6.20
Gordons Gin	5.50	Tequila	5.00
Jameson	5.70	Bushmills	5.70
Captain Morgans	5.50	Baileys	5.90

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 Vegetarian, Vegan, or Gluten-free:
V Vegetarian VG Vegan GF Gluten-free

MAIN COURSES

Honey Chilli Chicken 18.50

Chicken, sweet chilli sauce, slaw, baby lettuce, fries

Chicken Stack 17.50

Chicken, mashed potatoes, spring onion, tobacco onions, pepper sauce

Green Pea & Mint Risotto VG/GF 16.50

Risotto rice, green peas, parmesan

Chargrilled 10oz Irish Rump Steak 28.00

Rump steak, oven roast tomato, grilled flat mushroom, dressed rocket, chunky chips, choice of sauce

Slow Braised Daube of Irish Beef 22.50

Daube beef, gravy, vegetables

Walter Ewing Beer Battered Haddock 18.50

Haddock fillet, chunky chips, tartare sauce, green peas

SIDES

Triple Cooked Chunky Chips VG 5.50

Skinny Fries VG 5.00

Potato Wedges VG 5.00

House Side Salad VG/GF 4.50

Baby lettuce, red onion, tomatoes

Champ VG/GF 4.50

Beer Battered Onion Rings VG 4.50

Seasonal Vegetables VG/GF 4.50

SAUCES

Brandy Peppercorn 2.00

Red Wine Jus 2.00

Garlic Butter GF 2.00

WINES

For our complete selection, kindly request the drinks menu from your server.

WHITE

	175ML	250ML	BOTTLE
Amuse Chardonnay, France	8.00	9.00	25.00
Amuse Sauvignon Blanc, France	8.00	9.00	25.00
Andantino Garganega, Pinot Grigio, Italy	8.00	9.00	25.00

RED

	175ML	250ML	BOTTLE
Amuse Cabernet Sauvignon, France	8.00	9.00	25.00
Amuse Merlot, France	8.00	9.00	25.00
Long Row Shiraz, Australia	8.00	9.00	25.00

ROSÉ

	175ML	250ML	BOTTLE
Les Petites Jamelles Rose, France	8.00	9.00	25.00

SPARKLING

		SNIPE	BOTTLE
Colle Del Principe Prosecco		10.00	
Rialto Prosecco			30.00

