

Light Bites

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| Marinated olives (allergen 5,12) | £4 |
| Garlic bread With cheddar mayo (allergen 6 (wheat), 7, 11,13,14) | £5 |
| Marinated octopus, squid and anchovies Served in extra virgin olive oil (allergen 2 (molluscs), 3,12) | £6 |
| Crispy white bait with Marie Rose (allergen 3,6,7,12,13) | £6 |

To Share

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| Focaccia tear and share Served with olive tapenade, tomato salsa and buffalo mozzarella (allergen 6 (wheat), 7) | £8 |
| Bread and oils Mixed breads, pesto, garlic oil, churned butter (allergen 5, 6 (wheat), 7,8) | £9 |
| Charcuterie board Mixed breads, Parma ham, chorizo, olives, pesto, garlic oil, churned butter (allergen 5,6 (wheat), 7,8) | £11 |

Salads

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| Classic Caesar salad Crisp gem leaves, croutons, aged Parmesan with Caesar dressing (allergen 3,6 (wheat), 7,11,12,13) | Starter £6/Main £9 | Pear and Gorgonzola salad Fresh pear, gorgonzola cheese, fennel, celery, baby gem, rocket, green apple with toasted walnuts and lemon dressing (allergen 5 (nuts), 7, 12, 13) | Starter £8/Main £12 |
| Tuna nicoise salad (allergen 3, (fish), 11,13) | Starter £8/Main £12 | Add chicken to any of the above salads (allergen 3, 6 (wheat), 7, 11,12,13) | £4 |

Starters

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| Soup Served with warm toast (allergen 6 (wheat),7,12) | £5 | Salt and pepper squid With Asian salad and Nam Pla sauce (allergen 2,3,6 (wheat),8) | £7 |
| Clayton chilli chicken wings Blue cheese mayo, celery sticks (allergen 7,11,12, (celery), 13) | £7 | Chicken liver pate Served with truffle butter, onion marmalade and brioche (allergen 6 (wheat), 7,8,11) | £7 |
| Mushrooms on toast Sautéed wild mushrooms in garlic cream, truffle oil and sourdough (allergen 6 (wheat),7,12) | £7 | Sizzling Tiger prawns Served in a chorizo and chilli butter with garlic toast (allergen 1,6 (wheat),7) | £8 |

Cuts

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| Aged Irish rump steak 10z 21 day dry aged | £22 | Aged Irish ribeye steak 10oz 35 days dry aged in Himalayan salt chamber | £25 |
| Aged Irish sirloin steak 10oz 35 days dry aged in Himalayan salt chamber | £25 | Aged Irish fillet steak 10oz 21 dry aged in Himalayan salt chamber | £30 |

All our beef is guaranteed Irish from prime cattle under 30 months, matured for a minimum of 21 days to guarantee full flavour and tenderness.
All of our steaks are served with grilled flat mushroom, marinated plum tomato, thick cut chips or rocket salad and a choice of sauce (allergen 6 (wheat), 7, 12, 13)

The Rest

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| Peppered chicken fillet Chicken fillet lightly dusted with a pepper seasoning, champ potatoes, black pepper cream and tobacco onions (allergen 6 (wheat),7,12,13) | £14 | Belfast Ale battered fish and chips Mushy peas, thick cut chips, lemon wedge, tartar sauce (allergen 3,6 (wheat),7,11,13) | £14 |
| Thai green chicken curry Marinated chicken strips, wok fried vegetables in a Thai green curry sauce and Thai coconut rice (allergen 12 -celery) | £15 | Grilled chicken burger Marinated chicken fillet, cured bacon, brie, avocado, served with crisp gem lettuce, beef tomato in a brioche bun (allergen 6 (wheat),7) | £14 |
| Pan roasted chicken supreme Served with truffle mash, wild mushrooms, tender stem and tarragon jus (allergen 6 (wheat),7,12) | £16 | Clayton Belfast gourmet beef burger Aged Swiss cheese, mayo, chilli and tomato chutney, served with crisp gem lettuce, beef tomato in a brioche bun (allergen 6 (wheat),11,12,13) | £15 |
| Simply grilled salmon Organic Glenarm salmon, new potatoes, greens and hollandaise sauce (allergen 3 (fish),7,11) | £16 | Gammon steak Chargrilled gammon steak served with fresh pineapple, fried egg and skinny fries (allergen 11 egg) | £15 |
| Roast hake fillet County Down hake fillet served with potato puree, french style peas, braised gem and pancetta (allergen 3 (fish),7) | £16 | Slow cooked pork belly 12-hour cooked pork belly served with gnocchi, wild mushrooms, broccoli, garden peas and roasting juices (allergen 6 (wheat),7,12) | £16 |
| | | Chargrilled Barnsley lamb chop Marinated lamb chop served with ratatouille, baby boiled potatoes, basil pesto and jus (allergen 12 celery) | £18 |

Sauces

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| Cracked black pepper cream (allergen 6 (wheat), 7, 9) | £2.50 |
| Garlic butter (allergen 7 - milk products) | £2.50 |
| Béarnaise sauce (allergen 7, 11) | £2.50 |
| Red wine gravy (allergen 6, (wheat), 12 (celery)) | £2.50 |

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| Thick cut chips (allergen 6 (wheat)) | £4 |
| Garlic thick cut chips (allergen 6 (wheat), 7) | £4 |
| Onion rings (allergen 6 (wheat), 9) | £4 |
| Buttered greens (allergen 7) | £4 |
| Skinny fries (allergen 6 (wheat)) | £4 |

Sides

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| Comber spuds with herb butter (allergen 7) | £4 |
| Whipped mash (allergen 7) | £4 |
| Sautéed mushroom, truffle butter (allergen 7 butter) | £5 |
| Rocket and Parmesan salad (allergen 7) | £5 |

All our meats are supplied by K & G McAtamney, recognised as one of Northern Ireland's leading butchers and wholesale meat suppliers whose focus is on providing the finest quality beef, lamb, pork and poultry products.

'FOOD ALLERGIES AND INTOLERANCES' Before you order your food and drinks, please speak to a member of our team, all of whom are fully trained in allergen awareness. If you have a food allergy or food intolerance please refer to the allergen index, where the allergens are listed numerically and presented in that format under each menu item.

ALLERGEN INDEX **1** Crustaceans (e.g. prawns, lobster, crab and crayfish) **2** Molluscs (e.g. clam, scallops, squid, mussels, oysters and snails) **3** Fish **4** Peanuts **5** Nuts **6** Cereal containing gluten **7** Milk/milk products **8** Soya **9** Sulphur Dioxide **10** Sesame seeds **11** Egg **12** Celery and Celeriac **13** Mustard **14** Lupins

Opening Times: 12.00 pm to 9.30 pm Daily T 028 9032 8511 W www.claytonhotelbelfast.com



CLAYTON HOTELS

MORELLI'S ICE CREAM
COLERAINE

**K&G MCATAMNEY'S
MEATS**
BALLYMENA

WALTER EWING
FISHMONGER
BELFAST

**PATTON'S WHEATEN
BREAD**
NEWTOWNARDS

COMBER POTATOES
COMBER

**FIVEMILETOWN GOAT'S
CHEESE**
FIVEMILETOWN

IRWINS POTATO BREAD
PORTADOWN

BELFAST ALE
WHITEWATER BREWING
KILKEEL

At the Clayton Hotel Belfast we are passionate food. We only use carefully selected local and seasonal quality foods where possible to enable our chefs to prepare and create the most delicious dishes for you to enjoy.