

## To Share

<b>Bread selection</b> Brioche, epis and focaccia, salted Irish butter, chutney, roast garlic, black olive tapenade <i>(Allergen 6,7)</i>	<b>£8.00</b>	<b>Charcuterie platter</b> Parma ham, chorizo, Milano salami, cornichons, pickled shallots, freshly baked bread <i>(Allergen 6,7)</i>	<b>£12.00</b>
<b>Baked Coleeney</b> Beetroot relish, salted Irish herb butter garlic croutes <i>(Allergen 6,7)</i>	<b>£12.00</b>	<b>Clayton platter</b> Parfait, squid and bang, bang chicken <i>(Allergen 2,6,7,8,9,10,11,12,13)</i>	<b>£14.00</b>

## To Start

<b>Soup of the day</b> Served with epis and Irish butter <i>(Allergen 6,7)</i>	<b>£5.00</b>	<b>Mushrooms on toast</b> Sautéed mushrooms, finished with garlic cream parsley and truffle oil <i>(Allergen 7)</i>	<b>£7.00</b>
<b>Chicken liver parfait</b> Served with seasonal chutney with toasted brioche <i>(Allergen 6,7,9,11)</i>	<b>£8.00</b>	<b>Classic Chicken Caesar Salad</b> Baby gem leaves, crouton, parmesan, Caesar dressing home smoked chicken <i>(Allergen 3,6,7,11,13)</i>	<b>£7.00</b>
<b>Salt and pepper squid</b> Asian salad and nam pla sauce <i>(Allergen 2,3,7,8)</i>	<b>£7.00</b>	<b>Bang Bang chicken</b> Wok tossed battered chicken chunks with phuck phuck sauce and mixed salad <i>(Allergen 6,7,8,10,11,12,13,14)</i>	<b>£7.00</b>

## Cuts

<b>Dry aged 10oz Angus rump</b> 21 days dry aged <i>(Allergen 7)</i>	<b>£19.50</b>	<b>Dry aged 10oz Angus ribeye</b> 35 days dry aged in Himalayan salt chamber <i>(Allergen 7)</i>	<b>£25.00</b>
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*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 dressed rocket, grilled tomato, a choice of side and sauce. (Allergen 6, 7, 12, 13)*

## The Rest

<b>Clayton burger</b> Aged Swiss cheese, tomato chutney, baby gem served with skinny fries <i>(Allergen 6,7,11,13)</i>	<b>£14.00</b>	<b>Pan seared Tuna</b> Nicoise salad of red onion, potato, green beans, tomato, boiled egg lemon dressing <i>(Allergen 3,11)</i>	<b>£14.00</b>
<b>Lamb burger</b> Sundried tomato, feta cheese and herb 8oz burger, nigella bread, tomato chutney baby gem lettuce skinny fries <i>(Allergen 6,7,10,11)</i>	<b>£15.00</b>	<b>Simply salmon</b> Grilled with baby potatoes, green beans and hollandaise sauce <i>(Allergen 7,11)</i>	<b>£16.00</b>
<b>Bang bang chicken</b> Wok tossed battered chicken chunks with mixed salad, original phuck phuck sauce, sesame seeds and scallions <i>(Allergen 6,7,8,9,10,11,12,13)</i>	<b>£12.00</b>	<b>Gnocchi</b> Herb gnocchi, carrot puree, roast shallots, parmesan, pickled mushrooms <i>(Allergen 6,7,11)</i>	<b>£12.00</b>
<b>Roast chicken breast and confit leg</b> Buttered mash, potato fondant, roast carrots, mushroom and pancetta sauce <i>(Allergen 7)</i>	<b>£15.00</b>	<b>Pork Belly</b> Carrot puree, gnocchi, shallots and thyme jus <i>(Allergen 6)</i>	<b>£16.00</b>
<b>Smoked haddock</b> Champ, bacon and leek cream, poached egg <i>(Allergen 3,7,11)</i>	<b>£14.00</b>	<b>Fish and Chips</b> Served with mushy peas and tartar sauce <i>(Allergen 3,6,7)</i>	<b>£12.00</b>

## Sauces/Butters

<b>Café de Paris butter</b> <i>(Allergen 7)</i>	<b>£1.50</b>
<b>Garlic and parsley butter</b> <i>(Allergen 7)</i>	<b>£1.50</b>
<b>Peppered sauce</b>	<b>£1.50</b>
<b>Red wine jus</b>	<b>£1.50</b>
<b>Béarnaise</b> <i>(Allergen 7,11)</i>	<b>£1.50</b>

## Sides

<b>Tomato and red onion salad</b>	<b>£3.00</b>
<b>Champ</b> <i>(Allergen 7)</i>	<b>£3.00</b>
<b>Fat chips</b>	<b>£3.00</b>
<b>Garlic potatoes</b>	<b>£3.00</b>
<b>Skinny fries</b>	<b>£3.00</b>

**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



# 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.