Dinner Menu

To Start

Chefs soup of the day
with mini bread loaf
(Allergens 6 wheat, 7)
£5.00

Breaded Brie Wedges
orange and cranberry chutney with a beetroot walnut salad
(Allergens 5 Walnut, 6 wheat, 7)
£7.00

Honey Chilli Chicken
chilli and coriander glaze, rocket and red onion salad with garlic aioli
(Allergens 6 wheat, 10, 11, 13)
£8.00

Garlic Field Mushrooms on Toasted Ciabatta
rocket & celery salad and garlic aioli
(Allergens 6 wheat, 7, 11, 12)
£7.00

Classic Prawn Cocktail
apple, gem lettuce and red onion salad bound in a Marie Rose dressing with wheaten bread
(Allergens 2 prawns, 6 wheat, 7, 11, 13)
£8.00

Cauliflower Wings
ginger and hoisin dressing
(Allergens 6 wheat, 8)
£7.00

Main Course

Pan Seared Fillet of Stuffed Chicken
sun blushed tomato and spinach, wrapped in sorrento ham, cream mash potato, crispy shredded savoy cabbage and a bacon cream
(Allergens 7)
£15.00

Seared Fillet of Salmon
warm chorizo, new potato and spinach salad with a black olive fresh herb tapenade
(Allergens 3 salmon)
£17.00

Cajun Breaded Chicken Burger
toasted brioche bun, on gem lettuce, tomato and red onion, topped with tobacco onions, spicy chipotle mayo and skinny fries
(Allergens 6 wheat, 7, 11, 13)
£15.00

Pan Fried Pork Fillet
dauphinoise potatoes, apple and celeriac puree, and buttered tenderstem broccoli with cider jus
(Allergens 7)
£17.00

Clayton Burger
toasted brioche bun, on gem lettuce, tomato and red onion, topped with bacon an Applewood smoked cheese, onion rings, burger relish and skinny fries
(Allergens 6 wheat, 7, 11, 13)
£15.00

Spicy chicken or Beef Fajitas
sizzling platter, warm tortilla wraps, tomato salsa, guacamole and sour cream dips
(Allergens 6, 7)
£15.00

ALLERGENS

1&2. Shellfish
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 & celeriac
13. Mustard
14. Lupin
Beer Battered Haddock Fillet £14.00
triple cooked chips, tartare sauce and pea puree
(Allergens 3 haddock, 6 wheat, 7, 11, 12)

Honey Chilli Chicken £15.00
rocket and red onion salad with garlic aioli and skinny fries
(Allergens 6 wheat, 10, 11, 13)

Chargrilled 10oz Rib-Eye Steak £25.00
Rosemary tomato, field mushroom, onion rings, triple cooked chips and choice of sauces
(Allergens 6 wheat, 7)

Chargrilled 10oz Sirloin Steak £25.00
Rosemary tomato, field mushroom, onion rings, triple cooked chips and choice of sauces
(Allergens 6 wheat, 7)

Roasted Field Mushroom £14.00
courgette, garlic, leek and spinach with a cashew nut, lemon and fresh herb crust
(Allergens 5 cashew)

Oven Roasted Aubergine £14.00
marinated teriyaki and chilli, mixed bean, puy lentil and vegetable rago
(Allergens )

Desserts

Warm Chocolate Fondant £6.00
dark chocolate sauce and vanilla bean ice cream
(Allergens 6 wheat, 7)

Apple and Winter Berry Crumble £6.00
vanilla ice cream
(Allergens 6 wheat, 7)

Selection of Irish Cheeses £9.00
red onion marmalade, celery, grapes and selection of Irish biscuits
(Allergens 6 wheat, 7)

Ferrero Roche Cheesecake £6.00
coconut ice cream and butterscotch sauce
(Allergens 6 wheat, 7)

Vegan Raspberry Frangipane Tart £6.00
coconut ice cream
(Allergens 7)

Selection of Ice Cream £7.00
(Sides - £3.00)

chunky chips
skinny fries
champ (7)
mash (7)
onion rings (6,7)
seasonal Veg

Sauces - £1.50
peppercorn (7,9)
garlic butter (7)
red wine jus (9)
chilli butter (7)

Sides

chunky chips
skinny fries
champ (7)
mash (7)
onion rings (6,7)
seasonal Veg

Sauces

peppercorn (7,9)
garlic butter (7)
red wine jus (9)
chilli butter (7)

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