

DINNER MENU



GLOBE
AT CLAYTON HOTEL CORK CITY

TO START

Soup of the Day €7.00

Plant based soup made from locally sourced vegetables and stock made from vegetable trimmings, served with artisan bread
Contains Allergens: 6 Wheat, 12

Spicy Chicken Wings €8.00

Crispy wings served with Cashel Blue cheese dip and celery
Contains Allergens: 7, 11, 12, 13
Large portion €12.00

Sea Salt and Rosemary Flatbread €8.50

Served with sundried tomato pesto, hummus and black olive tapenade
Contains Allergens: 6 Wheat, 7, 9, 12, 13

West Cork Crab Meat €9.00

Grain mustard and lime emulsion, avocado and asparagus salad
Contains Allergens: 3 Crab, 7, 13

Heirloom Tomatoes & Crisp Parma Ham, €7.95

Honey & raisin whipped Ardsallagh Goat's Cheese, Kalamata olive crumb
Contains Allergens: 7, 9, 13

PLANT-BASED & ZERO WASTE DISHES

As part of our sustainability programme we have created the following dishes using a whole plant and animal approach to ensure that nothing goes to waste.

Roasted Cauliflower Wings €7.00

Marinated in smoked paprika, chili and turmeric, plant-based milk, panko breadcrumbs, Siracha vegan mayonnaise
Contains Allergens: 6 Wheat

Green Puy lentil and broccoli tacos €15.50

Spiced with paprika and cumin, red cabbage, pico de gallo, natural yoghurt
Contains Allergens: 6 Wheat, 7, 8
Add grilled chicken breast or ground beef €4.00

Goan Style Coconut Curry with Potato, Pea and Spinach €16.00

Garlic and ginger based curry sauce, mildly spiced with garam masala, cumin, turmeric, served with basmati rice and grilled naan bread
Contains Allergens: 6 Wheat
add chicken or seafood €4.00

Home-Baked 'Manor Farm' Chicken €16.95

Marinated chicken breast, pea and watercress puree, crispy chicken thigh, burnt onion and potato escalope
Contains Allergens: 7, 9, 12

Seaweed Infused Slaney Valley Rump of Irish Lamb €18.50

Roasted garlic and cauliflower puree, pea and Irish new potato ragout, split lamb jus
Contains Allergens: 7, 9, 12, 13

Seared Seabass Fillet €17.50

Sauteed cauliflower leaves, roasted tomato couscous, tempura stalks
Contains Allergens: 6 Wheat, 7, 9, 12, 13

CLAYTON SIGNATURE

8oz Certified Irish Hereford Prime Ribeye €28.00

Certified and aged for 28 days, grilled to your liking served with stealth fries, onion rings, Tellicherry pepper cream sauce and garnished with a seasonal salad
Contains Allergens: 7, 9, 12, 13

Certified Irish Black Angus Burger €17.00

Hand minced in Galway by Heaney Craft Butchers. Certified Irish Black Angus burger, toasted brioche bun with mustard mayo, Irish bacon and aged cheddar cheese served with handmade tomato relish from the Scullery in Co Tipperary.
Contains Allergens: 6 Wheat, 7, 11, 13
add an egg €1.00

Grilled Lemon and Thyme Scented Chicken and Baby Gem Salad €15.00


Garlic and parmesan Vienna bread croutons, fresh anchovy dressing, shaved 18 month matured black Parmesan cheese
Contains Allergens: 2 Anchovies 6 Wheat, 7, 8, 13
Have as a starter €12.00


Traditional Irish Fish and Chips €17.00

Irish Haddock fillets in a light tempura batter made with Irish spring water. Served with our sauce gribiche, made with Bord Bia approved Irish eggs and finished with a zesty lemon wedge
Contains Allergens: 3 Haddock, 6 Wheat, 7, 11, 12, 13

ALLERGEN INDEX

1. Crustaceans
2. Molluscs
3. Fish
4. Peanuts
5. Nuts
6. Cereals containing gluten
7. Milk/milk products
8. Soya
9. Sulphur dioxide
10. Sesame seeds
11. Eggs
12. Celery & celeriac
13. Mustard
14. Lupins

 = Dish has a longer cooking time

 = Plant based dish