



CLAYTON
HOTELS

DINNER MENU

TO START

- Soup of the Day *** €7.00
Daily made Soup of the Day served with Homemade Bread
Allergens 6-wheat, 7, 12
- Chicken Wings * Small portion (12 pieces) €8.00 Large portion (20 pieces) €12.00**
Spicy / BBQ Crispy Wings served with Cashel Blue Cheese Dip, Celery
Allergens 7, 11, 12, 13
- West Cork Seafood Chowder** €9.00
Medley of Fresh and Smoked Seafood, finished with fresh Cream,
served with Homemade Bread
Allergens 1-prawns, 2-mussels, 3-salmon cod, 6-wheat, 7, 9, 12
- Honey, Raisin, Hazelnut & Ardsallagh Goats Cheese Salad** €7.50
Mixed Leaf Salad, Roasted Beetroot, Balsamic Glaze
Allergens: 5 Hazelnuts, 7
- Caesar Salad *** Starter €8.00 Main Course €11.00
Cos Lettuce, Parmesan, Croutons Add Chicken €4.00
Allergens: 2, Anchovies 6,7,8 &13

CLAYTON CLASSICS

- 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
Allergens 7,9,12,13
- Traditional Irish Fish and Chips *** €17.00
Irish Haddock fillet 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
Allergens 3-Haddock,6-wheat,7,11,12,13
- 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. Add an Egg €1.00
Allergens 6-wheat,7,11,13
- West Cork Pastrami Sandwich & House Piccalilli** €12.00
Pastrami made in West Cork with Irish Beef Brisket. Rustic bread,
Mustard Mayo and Baby Rocket Leaves. Smothered in thinly sliced
mature Irish Cheddar, served with a Homemade Piccalilli & Stealth Fries
Allergens 6-wheat, 7,11,13

LARGE PLATES

- Indian Tandoori Chicken Curry €17.50 ***
Bord Bia approved Manor farm Chicken Marinated in Tandoori Spices and Yogurt, cooked in a Rich Tomato Sauce, Served with Naan Bread and basmati rice
Allergens 6 wheat, 7 **€17.50**
- Tossed Tagliatelle ***
Green Beans, Green Asparagus, Basil & Almond Pesto
Add Chicken - €4.00, Add Salmon Fillet - €5.00
Allergens 5 almond, 6 wheat **€14.00**
- Jamaican Spiced Chicken Burger**
Bord Bia approved Manor farm Chicken Thigh, Marinated in Jamaican Spices and Cooked Over Our Grill served on a Brioche Bun Filled with Guacamole, Crispy Onions, Coleslaw, French Fries
Allergens: 6 wheat, 7, 9 **€14.95**
- Braised Beef Steak**
Slow Braised Feather Blade of Beef, Roasted Seasonal Vegetables, Butter Potatoes, Red Wine Sauce,
Allergens 7, 9, 12, 13 **€19.00**
- Classic Salmon Nicoise Salad**
Roasted Salmon fillet, Heirloom Tomatoes, Green Beans, Egg, Crispy Baby Gem Leaves, Kalamata Olives, Red Onion, Baby Potato, Citrus Dressing
Allergens 2, Salmon, 9, 11, 12 **€18.50**

TO FINISH

- Warm Chocolate Brownie ***
Homemade Chocolate Brownie with Vanilla Ice-Cream
Allergens 6 wheat 7, 8, 9, 11 **€7.00**
- Sticky Toffee Pudding**
Seasonal Mixed Berry Compote, Chantilly cream
Allergens: 6 wheat, 7, 11 **€7.00**
- Traditional Apple Pie***
Served with Vanilla Ice-cream, Fruit Coulis
Allergens: 6 wheat, 7, 11 **€7.00**
- Ice Cream Selection***
Wafer basket, Strawberry, Vanilla and Chocolate
Allergens: 6 wheat, 7, 11 **€5.50**

All Dishes Marked with a * are for Dinner Inclusive

DRINKS

A full range of beverages, alcoholic, soft drinks, teas and coffees are available.
Please ask your server.

ALLERGEN INDEX

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