

# STARTERS

## **Soup of the Day (VE, GF)**

Soup of the day served with warm bread roll and butter or plant-based spread (GF bread roll available)

(12)

## **Spiced & Roasted Sweet Potato and Peppers (V, VE, GF)**

Vegan feta, baby leaf salad, sundried tomato pesto

(6, 7, 8, 9, 11, 12, 13)

## **Grilled Lamb Kofta**

Harissa flatbread, yoghurt, cucumber, mint and pomegranate

(6-wheat, 7,12,13)

# MAINS

## **Grilled Plant Sausages (VE)**

lentil, bean, tomato & herb casserole with toasted sourdough smothered in melted Mexicana "cheese"

(6-wheat,8,12,13)

## **Fish & Chips**

Mushy peas, lemon, tartare sauce

(3-cod, 6, 9, 11, 13)

## **Grilled Chicken Breast (GF, HALAL)**

roasted tomato, crispy rosemary polenta, confit garlic ketchup, dressed rocket salad

(12, 13)

# DESSERTS

## **Chocolate Orange Brownie, (VE, GF)**

Chocolate ice cream

(8)

## **Fresh Fruit Salad (VE, GF)**

and sorbet (VE, GF) or ice cream (7)

## **Blackcurrant Cream Slice (VE, GF)**

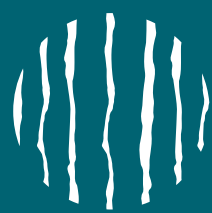
Fruit compote

(8)

### ALLERGEN INDEX

**No. 1&2** Shellfish. **No. 3** Fish. **No. 4** Peanuts. **No. 5** Nuts. **No. 6** Cereals containing gluten. **No. 7** Milk. **No. 8** Soya. **No. 9** Sulphur dioxide. **No. 10** Sesame seeds. **No. 11** Egg. **No. 12** Celery and celeriac. **No. 13** Mustard. **No. 14** Lupin

# TDHF MENU



GRILL  
CLAYTON HOTEL BIRMINGHAM