



CLAYTON
HOTELS

RESTAURANT MENU

STARTERS

Our *Signature Dishes* are available throughout Clayton Hotels. They have been carefully crafted by our chefs using only the best ingredients from local suppliers.

Oak Smoked Salmon 13.95 *Signature Dish*

Shaved fennel, pickled cucumber, rocket, lemon and sorrel crème fraiche, fried baby capers on toasted sourdough bread.

Hot Honey-Glazed Cajun Wings 9.95 *Signature Dish*

Served with a lemon and herb sour cream dip.

Caramelised Onion and Goat's Cheese Tart 8.75 *Signature Dish*

With pear purée and a toasted walnut and rocket salad.

Soup of the Day 6.95

With a warm bread roll.

Bread and Oils 6.00

Selection of bread rolls, served with olive oil and balsamic vinegar.

Hummus and Crudites 6.00

Hummus served with cucumber, carrots and pepper batons.

Crispy Pork Belly Bites 9.95

With mixed leaves salad, house dressing and teriyaki sauce.

Buffalo Cauliflower Wings vG 9.50

With Buffalo sauce and rocket.

BURGERS

All of our burgers are served with sea salt fries.

Add: Bacon +2.00

Double cheese +1.00

Onion rings +3.00

The Gourmet Burger 18.50 *Signature Dish*

6oz British beef burger topped with grilled onions, smoked cheddar cheese, beef tomato, rocket and a dill pickle mayo.

Hot Honey Fried Chicken Burger 18.50

Crispy chicken tossed in hot honey, served in a brioche bun topped with grilled cheese and burger relish.

Vegan Burger vG 16.50

Plant-based protein burger with relish, tomato and lettuce in a vegan brioche bun.

MAINS

Grilled Fillet of Seabass 22.50 *Signature Dish*

With smoked pimentón oil, curried cauliflower purée, grilled asparagus and potato fondant.

Supreme of Chicken 19.50 *Signature Dish*

Served with a potato and celeriac purée, confit cabbage and smoked bacon truffle jus.

Braised Pork Belly 23.50 *Signature Dish*

Braised leek, parsley and grain mustard mash, paired with an apple and cider jus.

Roast King Oyster Mushrooms VG 17.50 *Signature Dish*

Served on sweet potato rosti with capsicum coulis and toasted almonds.

8oz British Ribeye 29.50

Served with roasted flat mushroom, plum tomato, rocket salad and chunky chips.

Try adding a sauce: +2.95 Peppercorn, Bordelaise, Chimichurri

Traditional Fish and Chips 17.95

Served with mushy peas, lemon wedge, tartar sauce and chunky chips.

Stir Fry Teryaki Noodles 14.50

Noodles with crisp vegetables in a sticky teryaki sauce.

Try adding: chicken +4.50
smoked tofu +3.95

Pan-Fried Duck Breast 24.50

Served with spiced carrot purée, blanched pak choi and five spice jus.

Homemade Fishcake 19.95

Fried breaded fish and potatoes served with wilted spinach, poached egg and hollandaise sauce.

SIDES

Sea Salt Fries 4.95

Add Parmesan and truffle oil +2.50

Chunky Chips 4.95

With garlic mayo.

Onion Rings 4.95

With garlic mayo.

Parsley Mash 4.95

Seasonal Vegetables 4.95

With olive oil.

Rocket and Parmesan Salad 4.95

With balsamic dressing.

ALLERGEN INFORMATION



Please scan the QR code to check allergen information for your chosen dish. We take food allergies very seriously; however, our kitchen has many ingredients, so we can't guarantee zero cross-contamination with allergens. Please inform a member of our team of any food allergies so we can guide you accordingly.

We have also highlighted dishes which are **VG** Vegan.

Our beef is 100% British and is responsibly sourced by our butcher, MJ Birtwistle, Manchester.

DRINKS

DRAUGHT

Please ask your server for our range of draught beer.

BOTTLED BEER AND CIDER

Peroni	5.50	Kopparberg Mixed Fruit	6.75
Budweiser	5.50	Kopparberg Strawberry & Lime	6.75
Corona Cero 0%	4.75	Magners Cider Pint Bottle	6.75

WINES

For our complete selection, kindly request the drinks menu from your server.

WHITE 75cl	175ml	250ml	Bottle
Luna Azul Sauvignon Blanc <small>Chile</small>	7.50	9.85	29.00
Central Monte Chardonnay <small>Chile</small>	7.00	9.00	26.00
I Castelli Pinot Grigio <small>Italy</small>	7.50	9.85	29.00
Akarana Sauvignon Blanc <small>New Zealand</small>	9.50	12.50	37.00

RED 75cl	175ml	250ml	Bottle
La Colombe Cabernet Sauvignon <small>France</small>	7.50	9.85	29.00
Luna Azul Merlot <small>Chile</small>	7.50	9.85	29.00
Down Under Shiraz <small>Australia</small>	7.00	9.00	26.00
Equino Malbec <small>Argentina</small>	9.50	12.50	37.00
Viña Cerrada Crianza Rioja Bodegas Ugalde <small>Spain</small>			45.00

ROSÉ 75cl	175ml	250ml	Bottle
I Castelli Pinot Grigio Rosé <small>Italy</small>	7.00	9.00	26.00

SPARKLING 75cl		Snipe	Bottle
I Castelli Spumante Heart <small>Italy</small>		6.50	33.00
Charles Jouvert NV Special Reserve Champagne <small>France</small>			75.00

SPIRITS

Beefeater Gin	4.60	Chivas Regal 12yo	6.20
Tanqueray Gin	5.00	Havana Club White Rum	4.60
Absolut Vodka	4.60	Captain Morgan Spiced Rum	5.00
CÍROC Vodka	5.50	Olmecca Tequila	5.00
Johnnie Walker Black	6.50	Martell Cognac	5.50
Jameson Irish Whiskey	4.60		

SOFT DRINKS AND MIXERS

Coca-Cola 330ml	3.95	Fanta Orange 330ml	4.00
Diet Coke 330ml	3.85	Appletiser 275ml	3.90
Coke Zero 330ml	3.85	Fever-Tree Premium	
Sprite 330ml	3.85	Range 200ml	2.90