

Dinner Menu

Served from 6pm-10pm



CLAYTON
HOTELS

Starters

Monday – Sunday 6.00pm-10.00pm

Soup of the Day, sometimes smooth, sometimes rustic but always homemade served with fresh brown bread (6, 7, 9 & 12) €5.95

Creamy Seafood Chowder, Fresh fish and shellfish with freshly baked brown bread (1, 2, 3cod hake salmon & haddock, 6 wheat, 7, 8, 9, & 12) €6.95

Chicken Liver Parfait, Chef's homemade chicken liver parfait, with orange & star anise marmalade, assorted micro leaves and toasted brioche (6 wheat, 7, 11, 13) €7.95

Crispy Fish Cakes, with potato herbs & spices in Japanese panko bread crumb crust, pink peppercorn & lemon crème fraiche (1, 2, 3cod hake salmon & haddock, 6 wheat, 7, 9, 11) €7.95

Goats Cheese Bruschetta, On brioche & dried onion loaf, balsamic dressed leaves & pickled beetroot (6 wheat, 7, 8, 11 and 12) €8.95

Golden Fried Cooleeney Brie Cubes, Fresh dressed garden salad, beetroot & orange segments, forest berry reduction (6 wheat, 7, 8, 11 and 12) €8.95

Spiced Beef Salad, Slithers of Spiced Beef on a bed of baby leaf salad, crumbed Cashel blue cheese, Parsnip Crisps & sun blushed tomato dressing (7, 11) €9.95

Clayton Caesar Salad, Crispy baby gem, garlic & herb flute bacon lardons, creamy Caesar dressing dusted with parmesan (add chicken €3.00) (3, 6 wheat, 7, 9, 11) €9.95

Golden Chicken Wings, With hot Louisiana Sauce, celery sticks & blue cheese dip (7, 8, 12) €9.95

Main Courses

Crispy Confit Duck Leg, on a bed of Thyme & Spring Onion Pomme Puree, Spiced Plums & balsamic glaze
(7, 11, 12) **€17.95**

Homemade Golden Fried Chicken Goujons, Chunky chips, rustic salad, sweet chilli and basil aioli
(6 wheat,7,8,11,12) **€14.95**

Grilled fillet of Hake, with buttered baby potato, steamed asparagus, sauce hollandaise, tomato & coriander salsa (3hake, 7, 11) **€16.95**

Baked Salmon, Warm salad of baby potatoes, cherry tomato, French beans & garlic, black olive and hollandaise sauce (3, salmon, wheat,7) **€16.95**

“Fish & Chips” Beer battered fillet of fresh haddock with mushy peas, lemon tartar sauce and chunky chips
(3, 6 wheat,7,8,9,11) **€15.95**

Tagliatelle Carbonara, with bacon lardons, creamy garlic sauce splash of white wine, cracked pepper, portabella mushroom & parmesan dust, toasted garlic sour dough (6 wheat,7,8,9,11,14) **€12.95**

Red Thai Curry, sautéed seasonal vegetables, mild curry paste blended with coconut & coriander, lemon scented basmati rice. Served with a warm naan bread and mango chutney (6 wheat, 8 &12) Add Chicken
€15.95

€14.95

Pan-fried 8oz Prime Mince Steak Burger

Brioche bun, crispy bacon, Irish cheddar cheese, slaw salad, homemade burger sauce, chunky fries
(Please allow 20 minutes cooking time)
(Vegetarian burger also available)
(6 wheat,7, 8, 9,11,13,14) **€15.95**

10oz Sirloin Steak, with sautéed onions, roast Portobello mushroom, confit tomato, , chunky chips, pepper sauce or garlic butter (6 wheat ,7,8,9,11,13)
€23.95

Little Pleasures

Warm Apple Pie, with vanilla ice-cream & crème
analgise (6 wheat, 7, 11) €6.95

Raspberry and White Chocolate Roulade, Freshly
whipped cream & fruit coulis, (7, 11) €6.95

Baileys & Toblerone Cheesecake, Vanilla bean cream,
honeycomb ice-cream (5, 6 wheat, 7) €6.95

Sticky Toffee Pudding, With caramel ice-cream,
caramel sauce (5, 6 wheat, 7) €6.95

Death by Chocolate Brownie, Vanilla ice-cream,
clotted cream (5, 6 wheat, 7) €6.95

Selection of Ice-Creams in a Wafer Basket
(5 nuts, 6 wheat, 7, 11) €6.95

FOOD ALLERGIES AND INTOLERANCES

Before you order your food and drinks, please speak to a member of our staff who are fully trained in allergy awareness. If you have a food allergy or food intolerance please refer to the allergens listed numerically below and presented under each menu item in that format.

1&2 Shellfish, Crustaceans----Shrimp (crevette), prawns, crab, crayfish and lobster, Molluscs-Clams, cockles, mussels, oysters, octopus, snails, squid (calamari) and scallops

3 Fish

4 Peanuts

5 Nuts

Almonds, walnuts, pecan nuts, Brazil nuts, hazelnuts, cashews, pinenuts pistachio and macadamia

6 Cereals containing gluten/wheat

7 Milk

8 Soya

9 Sulphur Dioxide

10 Sesame seeds

11 Egg

12 Celery and Celeriac

13 Mustard & 14 Lupin