ALL DAY MENU

12.00 - 21.30

Starter

CHEF'S SOUP OF THE DAY .................................................. €5.50
please see your server
(contains allergens 6 wheat, 7)

CLASSIC SEAFOOD CHOWDER ........................................... €7.50
served with a crisp crostini
(contains allergens 2 mussels, 3 hake, haddock, salmon, 7, 9, 12)

Buffalo chicken wings ............................................ Starter - €9.50
tossed in Louisiana hot sauce. Main course - €15.00
blue cheese dip, celery sticks
(contains allergens 7, 9, 12, 13)

Classic Clayton Caesar salad ......................... Starter - €10.50
crisp baby gem lettuce, .................................. Main course - €12.50
smoked bacon crisp, creamy Caesar dressing and in house focaccia croutons poached egg - (Add chicken for €3.00)
(contains allergens 2, 5, 9, 12)

CLASSIC TOASTED SPECIAL ............................... €9.50
honey baked ham, beef tomato, red onion and white cheddar cheese toasted on your choice of white or brown bread served with French fries
(contains allergens 5, 6 wheat, 7)

SLICED ROAST TURKEY ............................................. €10.50
smoked apple wood cheese and red onion marmalade Panini, served with house salad and skin on French fries
(contains allergens 5, 6 wheat, 7, 9)

DUO OF SMOKED SALMON AND BOSTON PRAWNS ..... €10.50
in Marie Rose sauce served on open brown soda bread, house salad and sweet potato fries
(contains allergens 2, 5, 3, 6 wheat, 7, 9)

HOUSE MADE CHICKEN AND DUCK LIVER PATE ...... €8.00
with red onion marmalade and brioche toast
(contains allergens 5, 6 wheat, 7, 9, 11)

POACHED ASPARAGUS .............................................. €9.00
smoked bacon, crispy panko crumbed poached egg, hollandaise sauce
(contains allergens 4, 5, 6 wheat, 7, 9)

SUN DRIED TOMATO, AND GOATS CHEESE ARANCINI .... €7.50
saffron aioli and peppered rocket
(contains allergens 5, 6 wheat, 7, 9, 11)

CRISPY HAM HOCK AND CARRIGALINE CHEDDAR CHEESE CROQUETTE ........................................... €8.00
with a truffle pea puree
(contains allergens 5, 6 wheat, 7, 9, 11)

GOLDEN FRIED THAI STYLE SEAFOOD FISHCAKE ....... €9.00
Pico de Gallo salsa, peppered cress
(contains allergens 3 fish, 5, 6 wheat, 7, 11)

WARM GOATS CHEESE BRUSCHETTA ..................... €8.00
topped with a fresh tomato and spring onion salsa,
West Cork Ardsallagh goats cheese and a nutty basil pesto.
(Can be done vegan with a vegan feta cheese)
(contains allergens 4, 5, 6 wheat, 7, 11)

Main

FLAME GRILLED 8OZ BEEF BURGER .......................... €16.50
baby gem lettuce, beef tomato, fire roasted tomato relish
served on a crisp brioche bun and skin on fries
(Add bacon €1.00 Add cheese 0.50 cent)
(contains allergens 5, 6 wheat, 7, 9, 11)

HERB COATED CRISPY BUTTERMILK CHICKEN BURGER .... €16.50
baby gem lettuce, beef tomato, garlic aioli
served on a crisp brioche bun and skin on fries
(contains allergens 5, 6 wheat, 7, 9, 11, 13)

8HR BRAISED FEATHER BLADE OF BEEF ..................... €21.00
spring onion mash, honey glazed baby carrots,
and a creamy peppercorn sauce served with skin on fries
or creamy mash potato
(contains allergens 5, 7, 9, 12)

CHARGRILLED 8OZ RIBEYE STEAK .......................... €25.00
Jameson vine tomatoes, caramelised baby shallot
and a creamy peppercorn sauce served with skin on fries
or creamy mash potato
(contains allergens 5, 7, 9, 12)

TRADITIONAL BEER BATTERED FISH AND CHIPS ........ €17.95
crispy battered fillet of fresh haddock, chunky chips,
buttered garden peas and homemade tartare sauce
(contains allergens 3, 5, 6 wheat, 7, 11, 13)

PAN SEARED FILLET OF SALMON ......................... €19.50
crispy chorizo and garden peas,
whipped creamy mash and a white wine and lemon cream sauce
(contains allergens 5 fish, 7, 9)

CHICKEN TWO WAYS .............................................. €19.00
pan seared supreme of chicken, chicken and thyme croquette, glazed carrot, buttered asparagus, chicken cream
(contains allergens 6 wheat, 7, 11, 12)

CLAYTON’S THAI STYLE RED CHICKEN AND VEGETABLE CURRY €16.50
coriander scented basmati rice, garlic naan bread,
mango chutney crispy fried onions (Add prawns €4.00)
(contains allergens 3, 5, 6 wheat, 7)

CHICKEN AND SMOKED BACON PENNE CARBONARA .... €15.50
parmesan shavings, peppered rocket
(contains allergens 5, 6 wheat, 7, 11)

SWEET POTATO AND CAULIFLOWER CURRY ............. €14.00
coriander scented basmati rice, mango chutney (vegan)
(contains allergens 6 wheat, 7, 9, 12)

*Please note on all - inclusive menus a supplement of €5.00 applies for our steak

*All our beef is of Irish origin
Sides ..............
FRENCH FRIES .......... €3.75
CHUNKY CHIPS .......... €3.75
ONION RINGS .......... €3.75
(contains allergens: 6)
CHAMP POTATOES .......... €3.75
(contains allergens: 7)
SEASONAL VEGETABLES .......... €3.75
(contains allergens: 7)

Dessert ..............
WARM CHOCOLATE AND HAZELNUT BROWNIE .......... €6.50
chocolate sauce and vanilla cream
(contains allergens 5, 6 wheat, 7,11)
BAKED RASPBERRY AND ALMOND TART ................. €6.50
vanilla bean ice cream
(contains allergens 5, 6 wheat, 7, 11)
CHEF’S CHEESECAKE OF THE DAY ....................... €7.00
please ask your server
(contains allergens 5, 6 wheat, 7, 11)
LEMON CURD TART ......................... €6.50
served with fresh fruits and raspberry sorbet
(contains allergens 5, 6 wheat, 7, 11,12)
SELECTION OF ICE CREAM IN A CRISP WAFER BASKET ....€6.50
(contains allergens 5, 6 wheat, 7)
COCONUT AND RASPBERRY VEGAN TART ........... €6.50
raspberry sorbet
(contains allergens 5, 6 wheat, 11)

Special Moments

DON’T MISS A MOMENT IN 2022
Let our experienced team guide you in planning an event to remember.
ENQUIRE NOW

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 & celeryiac
13. Mustard
14. Lupins