



**PARTY MENU 3 COURSES £68**

**PRE-DINING TIPPLES**

KIR ROYALE, Crème de Cassis, Prosecco	<b>£14</b>
CK FASHIONED, whiskey, amaretto, chambord	<b>£14</b>
GARDEN GIN MARTINI, gin, elderflower, cucumber	<b>£14</b>
DARK & STORMY, rum, ginger beer, lime	<b>£14</b>
DRIVERS NON ALCHOLIC NEGRONI, zero gin, Lyre's, cranberry juice, bitters	<b>£8</b>

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**STARTERS**

- ROASTED WHITE ONION & THYME SOUP, FIG LEAF OIL, croutons, rosemary focaccia (V)
  - SELECTION OF BREADS, extra virgin olive oil & balsamic vinegar, sun blushed tomato puree, olives, butter (V)
  - SLOW COOKED LAMB SHOULDER BON BONS, curd, roasted squash, spiced apple puree, mint oil
  - CRISPY GOATS CHEESE, roasted and pickled beetroot, candied walnuts, apple chutney, Basil oil (V)
  - MARINATED, POACHED & SMOKED SALMON, natural yogurt, cucumber, lemon, rouille, poppy seed biscuits
  - ROASTED BEETROOTS & BUTTERNUT SQUASH, pickled pear, candied walnuts, toasted seeds **(VEGAN)**
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**MAINS**

- GRILLED MARKET FISH, greens & roasted hazelnuts, toasted fregola pasta, lobster sauce
  - PAN ROASTED ENGLISH FILLET OF BEEF, roasted rosemary carrots, red wine sauce, Clayton's Chips
  - ROASTED COTSWOLD CHICKEN BREAST, porcini risotto, chargrilled sweetcorn, wife of Bath cheese, Wiltshire black truffle oil
  - HONEY ROASTED FREE RANGE DUCK BREAST dauphinoise potatoes, celeriac puree, greens, cassis sauce
  - PENNY BUN MUSHROOM RISOTTO, SAUTEED Portobello mushrooms, vegan almond parmesan, Wiltshire black truffle oil, crispy parsnips (VEGAN)
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<b>SIDE ORDER</b> SELECTION OF BREADS, OLIVE OIL & BALSAMIC VINIGER, BUTTER	<b>£6</b>
ROSEMARY BUTTERED CARROTS	SELECTION OF SEASONAL VEG
DAUPHINOISE POTATOES	SALAD LEAVES, LEMON OIL & BALSAMIC
CLAYTON'S CHIPS, FRIES OR SWEET POTATO FRIES	CORNISH POTATOES

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**PUDDINGS, PUDDING TIPPLES, BRANDY ALEXANDER £14 ESPRESSO MARTINI £14 CHERRY BAKEWELL £14**

- SPICED STICKY TOFFEE PUDDING, butterscotch sauce, honeycomb ice cream PUDDING WINE **£9**
- VANILLA PANNA COTTA, warm blackberry & apple purée, salted caramel ice cream, Oat crumble
- CARAMEL CHOCOLATE MOUSSE, candied almonds, pistachio ice cream, poached pear in Poire William syrup
- DARK CHOCOLATE PARFAIT, plant-based ice cream, Oat crumble, poached pears in Poire William syrup **(VEGAN)**
- THREE SCOOPS OF ICE CREAM
- Vanilla, honeycomb, milk chocolate, pistachio, strawberry
- AFFOGATO** 2 scoops of vanilla ice cream or plant based with espresso
- THREE SCOOPS OF SORBET
- Lemon, raspberry, blood orange, passion fruit, blackberry
- SELECTION OF BRITISH CHEESE AND BISCUITS **PORT £9**
- Wyfe Of Bath hard cheese sweet and rich, Bath Soft, Wookey hole cave aged cheddar, Bath Blue

**IF YOU HAVE ANY ALLERGIES, PLEASE INFORM YOUR SERVER. ALLERGEN MENU AVAILBLE**

**CLAYTON'S KITCHEN 15A GEORGE STREET, BATH 01225 724386**