

Clayton's Kitchen

PARTY MENU 3 COURSES £68

PRE-DINING TIPPLES

KIR ROYALE, Crème de Cassis, Prosecco	£12
CK FASHIONED, whiskey, amaretto, chambord	£12
PER SE, Tonic water, orange	£12
GARDEN GIN MARTINI, gin, elderflower, cucumber	£12
DARK & STORMY, rum, ginger beer, lime	£12
DRIVERS NON ALCHOLIC NEGRONI, zero gin, Lyre's, cranberry juice, bitters	£8

STARTERS

ROASTED VINE TOMATO & CHARRED RED PEPPER 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, spiced apple puree, beetroot, mint oil
GOATS CURD, HERITAGE TOMATOES, candied walnuts, toasted sunflower & pumpkin seeds, basil oil (V)
MARINATED, POACHED & SMOKED SALMON, natural yogurt, cucumber, lemon, rouille, poppy seed biscuits
ROASTED BEETROOT & HERITAGE TOMATOES pickled pear, candied walnuts, toasted seeds **(VEGAN)**

MAINS

GRILLED MARKET FISH, green beans and toasted hazelnuts, chive crushed potatoes, lobster sauce
PAN ROASTED ENGLISH FILLET OF BEEF, greens, roasted rosemary carrots, red wine sauce, Clayton's Chips
ROASTED COTSWOLD CHICKEN BREAST, risotto Verde, wyfe of Bath cheese, Wiltshire black truffle oil, porcini sauce
HONEY ROASTED FREE RANGE DUCK BREAST dauphinoise potatoes, celeriac puree, greens, cassis sauce
RISOTTO VERDE, vegan almond parmesan, Wiltshire black truffle oil, crispy parsnips **(VEGAN)**

SIDE ORDER SELECTION OF BREADS, OLIVE OIL & BALSAMIC VINIGER, BUTTER	£6
ROSEMARY BUTTERED CARROTS	SELECTION OF SEASONAL VEG
DAUPHINOISE POTATOES	SALAD LEAVES, LEMON OIL & BALSMIC
CLAYTON'S CHIPS, FRIES OR SWEET POTATO FRIES	CORNISH POTATOES

PUDDINGS, PUDDING TIPPLES, BRANDY ALEXANDER £12 ESPRESSO MARTINI £12 CHERRY BAKEWELL £12

SPICED STICKY TOFFEE PUDDING, butterscotch sauce, honeycomb ice cream PUDDING WINE £9
VANILLA PANNA COTTA, Strawberries, oat crumble, strawberry ice cream
SALTED CARAMEL CHOCOLATE MOUSSE, candied almonds, hazelnut ice cream, poached pears in Poire William syrup
DARK CHOCOLATE PARFAIT, vanilla ice cream, Oat crumble, poached pears in Poire William syrup **(VEGAN)**
THREE SCOOPS OF ICE CREAM
Vanilla, honeycomb, milk chocolate, hazelnut, 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