

Clayton's Kitchen

SUNDAY LUNCH MENU

PRE-DINING TIPPLES

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

STARTERS

SELECTION OF BREADS, extra virgin olive oil & balsamic vinegar, sun blushed tomato puree, olives, butter (V)	£9
PEMBROKESHIRE LITTLE HAVEN CRAB, with lemon, crab sauce, pickled pear	£19
ROASTED VINE TOMATO & CHARRED RED PEPPER SOUP, FIG LEAF OIL, croutons, rosemary focaccia (V)	£10
GOATS CURD, Heritage tomatoes, candied walnuts, toasted sunflower & pumpkin seeds, Basil oil (V)	£15
SLOW COOKED LAMB SHOULDER BON BONS, curd, spiced apple puree, beetroot, mint oil	£16
MARINATED, POACHED & SMOKED SALMON, natural yogurt, rouille, cucumber, lemon, poppy seed biscuits	£17
PAN ROASTED DEVON SCALLOPS, caramelized squash puree, roasted pork belly, apple, chive velouté	£24

MAINS

ROAST FILLET OF BEEF, Yorkshire pudding, carrot and garlic puree, red wine sauce	£39
HONEY ROASTED FREE RANGE CREEDY CARVER DUCK BREAST, celeriac puree, cassis sauce	£37
ROAST COTSWOLD CHICKEN BREAST, caramelized squash puree, madeira sauce	£28
ALL ROASTS SERVED WITH ROSEMARY ROAST POTATOES, SEASONAL VEGETABLES	
GRILLED MARKET FISH, grilled asparagus, chive crushed potatoes, lobster sauce	£36
CLAYTON'S GRILLED FISH & CHIPS, seasonal vegetables white wine sauce	£28
RISOTTO VERDE, wyfe of Bath cheese, Wiltshire black truffle oil, crispy parsnips (V)	£24

SIDE ORDERS £6

Breads, olive oil & balsamic vinegar, butter	Mixed olives
Rosemary buttered carrots	Selection of seasonal vegetables
Dauphinoise potatoes	Baby salad leaves with lemon oil & 12year old Balsamic
Clayton's Chips, fries, or sweet potato fries	New potatoes with chives and butter

PUDDINGS, PUDDING TIPPLES ESPRESSO MARTINI £12 BRANDY ALEXANDER £12 PUDDING WINE £8

CLAYTON'S LEMON MERINGUE	£10
SPICED STICKY TOFFEE PUDDING, butterscotch sauce, honeycomb ice cream	£9
VANILLA PANNA COTTA, Strawberries, Strawberry ice cream, Oat crumble	£9
SALTED CARAMEL CHOCOLATE MOUSSE, candied almonds, hazelnut ice cream, poached pears in Poire Williams liqueur syrup	£10
THREE SCOOPS OF ICE CREAM vanilla, honeycomb, chocolate, hazelnut, strawberry	£8
THREE SCOOPS SORBET blood orange, passion fruit, raspberry, lemon	£8
AFFOGATO 2 scoops of vanilla ice cream with espresso	£7
SELECTION OF BRITISH CHEESE AND BISCUITS £14	
Wyfe of Bath, Bath soft, Wookey Hole cave aged cheddar, Bath blue	PORT £12

ALL MENU PRICES INCLUDE VAT, 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL

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