

Clayton's Kitchen

SUNDAY MENU

2 Course £26.00

3 Course £32.00

PRE-DINING TIPPLES

KIR ROYALE Crème de cassis, Hambledon Classic Cuvée	£11
CK FASHIONED Jim Beam White, Disaronno, Chambord	£10
GARDEN GIN MARTINI Bombay Sapphire, Apple, Elderflower, Cucumber	£10

STARTERS / MAINS

BREADS WITH DIPS sun blushed tomato, hummus, extra virgin olive oil and aged balsamic, marinated olives (V)
 ROASTED SOUP OF WHITE ONION, THYME AND WIFE OF BATH CHEESE, chive oil, bread and croutons (V)
 WHIPPED EWES CURD WITH HERITAGE TOMATOES, basil oil and candied walnuts (V)
 CRISPY GOATS CHEESE, spiced apple purée, green beans, endive and almonds and toasted seeds (V)
 FLAKED POACHED SALMON, DICED SMOKED SALMON AND MARINATED SALMON bound with natural yogurt,
 sweet mustard dill mayonnaise, poppy seeded biscuits
 SLOW COOKED FREE RANGE PORK BONBONS with pickled apple and apple purée
 DRESSED PORTLAND CRAB pink grapefruit and crispy fennel

MAINS

ROAST SIRLOIN OF BEEF with a Yorkshire pudding, red pepper purée, red wine sauce
 ROAST CORN FED CHICKEN BREAST celeriac puree Madeira sauce
 SAUTEED CANNON OF LOCAL LAMB (served pink) pea and spinach puree, port wine sauce
 HONEY ROASTED CREEDY CARVER DUCK BREAST (served pink) celeriac purée, cassis sauce

ALL ROASTS ABOVE SERVED WITH ROAST DUCK FAT POTATOES & SEASONAL VEGETABLES

RISOTTO OF PEA AND WHITE TRUFFLE sautéed shimeji mushrooms, crispy parsnips, truffle oil (V)
 GRILLED MARKET FISH asparagus, crushed Cornish potatoes, spinach and pea puree, langoustine sauce
 CLAYTON'S GRILLED FISH AND CHIPS white wine fish sauce

SIDE ORDERS

£5

BREAD AND DIPS	SELECTION OF SEASONAL VEGETABLES
ROSEMARY BUTTERED HERITAGE CARROTS	SALAD LEAVES
FRIES	CORNISH POTATOES chive and butter
CLAYTON'S CHIPS	TOMATO AND RED ONION SALAD
SWEET POTATO FRIES	

Please advise us of any allergies before ordering.

Our kitchen works with a large variety of allergens, cross contamination is an unavoidable risk despite our best efforts.

Should you wish to leave a gratuity, it will be passed onto the team in full.

Clayton's Kitchen

SUNDAY MENU

PUDDING TIPPLES

BRANDY CRUSTA Maxime Trijol VSOP, Cointreau, lemon juice	£9.50
ESPRESSO MARTINI Stolichnaya, Tia Maria, espresso, syrup	£9.50
PUDDING WINE, PORT OR SPARKLING WINE see our wine list	from £4.30

PUDDINGS

STICKY TOFFEE PUDDING caramel sauce, honeycomb ice cream

LEMON MERINGUEPIE, THE CLAYTONS KITCHEN WAY

PASSION FRUIT CRÈME BRULÉE burnt white chocolate, passion fruit sorbet

VANILLA PANNA COTTA oat crumble, warm rhubarb compote, rhubarb sorbet

SALTED CARAMEL MILK CHOCOLATE MOUSSE frosted almonds, fresh raspberries, malted milk ice cream

THREE SCOOPS OF ICE CREAM

Guinness	caramel	Madagascar vanilla
lemon meringue	rum and raisin	honeycomb
pistachio		chocolate

THREE SCOOPS OF ICE SORBET

blood orange	gooseberry	lemon
passion fruit	strawberry	green apple
rhubarb		raspberry

SELECTION OF BRITISH CHEESE AND BISCUITS

Wyfe of Bath hard cheese sweet and rich	Beckham blue	Add £4
Tunworth soft	Driftwood Goats' cheese	
Godminster Cheddar	Kelston Park	

HOT DRINKS

ESPRESSO	£2.60	INDIAN BREAKFAST ASSAM	£2.70
DOUBLE ESPRESSO	£2.80	EARL GREY	£2.70
AMERICANO	£2.80	JASMIN GREEN TEA	£2.70
MACHIATO	£2.80	CHINA GREEN TEA	£2.70
CAPPUCCINO	£3	PEPPERMINT LEAF	£2.70
CAFÉ LATTE	£3	CHAMOMILE FLOWER	£2.70
MOCHA	£3.15	ROOIBOS	£2.70
HOT CHOCOLATE	£3.20	LEMON AND GINGER	£2.70

Please advise us of any allergies before ordering.

Our kitchen works with a large variety of allergens, cross contamination is an unavoidable risk despite our best efforts.

Should you wish to leave a gratuity, it will be passed onto the team in full.