

05092019

Clayton's Kitchen

SUNDAY MENU

2 Course £24.95

3 Course £29.95

PRE-DINING TIPPLES

KIR ROYALE Crème de cassis, Hambledon Classic Cuvée Hampshire Sparkling Wine	£11
OLD FASHIONED Jim Beam White, Angostura, sugar and water	£10
DARK & STORMY Gosling's Black Seal Rum, Ginger Beer, Lime	£10
DRIVERS DARK & STORMY Stryk Not Rum Spirit, Ginger Beer, Lime	£8

STARTERS

BREADS BOARD sundried tomato, hummus, extra virgin olive oil and aged balsamic, marinated olives (V)
ROASTED JERUSALEM ARTICHOKE SOUP watercress oil and croutons (V)
ROASTED BUTTERNUT SQUASH WITH FETA CHEESE basil oil, candied walnuts (V)
GODMINSTER CHEDDAR BONBONS spiced apple purée, pickled pear, endive, almond, seeded salad (V)
FLAKED POACHED SALMON, DICED SMOKED SALMON AND MARINATED SALMON bound with natural yogurt, sweet mustard dill mayonnaise, poppy seeded biscuits
SLOW COOKED PEDIGREE PORK BALLOTINE apple purée, pickled and roasted beetroots, toasted sourdough

MAINS

ROAST SIRLOIN OF BEEF with a Yorkshire pudding, butternut squash purée, red wine sauce
ROAST CORN FED CHICKEN BREAST celeriac puree Madeira sauce
SAUTEED CANNON OF LOCAL LAMB (served pink) Jerusalem artichoke purée, port wine sauce
HONEY ROASTED CREEDY CARVER DUCK BREAST (served pink) celeriac purée, cassis sauce
ALL ROASTS ABOVE SERVED WITH YORKSHIRE PUDDING, ROAST DUCK FAT POTATOES & SEASONAL VEGETABLES
RISOTTO OF PORCINI MUSHROOMS sauté shimeji mushrooms, crispy parsnips, truffle oil (V)
CLAYTON'S HOME MADE PULLED PORK & SMOKED CHEDDAR BURGER apricot marmalade, gherkin, tomato, fries
CLAYTON'S GRILLED FISH AND CHIPS white wine fish sauce

SIDE ORDERS

BREAD AND DIPS	SELECTION OF SEASONAL VEGETABLES	£5
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 at The Potters Heron, Winchester Road, Ampfield, ROMSEY, SO51 9ZF
www.potters-heron.co.uk – 02380 277 800 – reception@potters-heron.co.uk

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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

STICKY TOFFEE PUDDING caramel sauce, crème fraiche ice cream	£8	
LEMON MERINGUE PIE, THE CLAYTONS KITCHEN WAY	£8	
CRÈME BRULÉE burnt white chocolate, passion fruit sorbet	£8	
WARM APPLE AND BLACKBERRY OAT CRUMBLE crème Anglaise	£8	
SALTED CARAMEL MILK CHOCOLATE MOUSSE hazelnut praline, caramelised pear, vanilla ice cream	£8	
THREE SCOOPS OF ICE CREAM	£7	
Guinness	vanilla	honeycomb
chocolate	salted caramel	rum & raisin
crème fraiche	yoghurt	pistachio
THREE SCOOPS OF SORBET	£7	
blood orange	passion fruit	blackberry
lemon	green apple	mango

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

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