

Clayton's Kitchen

LUNCH MENU WINTER 2019

2 COURSES £15

3 COURSES £20

MONDAY TO SATURDAY - 12:00 TO 2:30

STARTERS/MAINS

SEASONAL SOUP croutons and flavoured oil (V)

CRISPY FRIED GOATS CHEESE roast butternut Squash, Endive walnut seeded salad, spiced apple chutney (V)

FLAKED POACHED SALMON, DICED SMOKED SALMON AND MARINATED SALMON bound with natural yogurt, sweet mustard dill mayonnaise

RISOTTO OF ROAST BUTTERNUT SQUASH and Coconut, with sautéed leeks (Ve – starter or main)

RISOTTO OF PORCINI MUSHROOMS sautéed shimeji and oyster mushroom, crispy parsnips, truffle oil (V)

GRILLED FISH OF THE DAY, tagliatelle of heritage carrots, crushed potatoes, Jerusalem artichoke puree, white wine fish Sauce

SLOW COOKED SHOULDER OF LOCAL LAMB, creamy mashed potatoes, sautéed leeks and violet artichokes, Port wine sauce

PUDDINGS

As per main menu (excluding cheeses)

SANDWICHES

SMOKED SALMON, with mustard and dill mayonnaise	£9
EWES CURD AND ROASTED BUTTER NUT SQUAH BASIL oil and Balsamic	£7
ROAST FILLET OF BEEF with red onion chutney and horseradish	£12
GODMINSTER CHEDDAR and apple chutney (v)	£7
PORTLAND CRAB with chives and lemon	£12
ROASTED CHICKEN, TOMATO AND PANCETTA with tarragon mayonnaise	£8

Made with White, Granary or Rosemary Focaccia - Served with fries

Please advise us of any allergies before ordering.

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

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