

Clayton's Kitchen

SUNDAY MENU 2 COURSE £24.95 – 3 COURSE £29.95



Get a bottle for the price of a carafe – We also have a beautiful selection of wines by the glass on our wine list.

DRY RIESLING, Lone Birch, Airfield Estate – 11.8% - Yakima Valley, WA USA	£23.75	£35.00
THE GOOSE 'EXPRESSION', Cabernet Shiraz, Retief Goosen – 14.5% - Klein Karoo, S. Africa	£28.00	£41.50

STARTERS

- BREADS WITH DIPS sundried tomato, hummus, extra virgin olive oil and aged balsamic, marinated olives (V)
 ROASTED CAULIFLOWER AND ALMOND SOUP sourdough and croutons (Vg)
 POTTED SMOKED SALMON MOUSSE pickled cucumber, sweet mustard dill mayonnaise, poppy seeded biscuits
 RICOTTA TORTELLINI butternut squash, baby spinach, candied walnuts (V)
 SLOW COOKED PORK BONBONS pickled apple, apple purée

ROASTS

- ROAST SIRLOIN OF BEEF red wine sauce
 HALF A ROASTED CHICKEN red wine sauce
 ROAST RUMP OF LAMB (served pink) Port sauce
 all the above roasts are served with Yorkshire pudding, roast duck fat potatoes and seasonal vegetables
 VEGAN ROAST cranberry and cashew, roast potatoes, seasonal vegetables

MAINS

- RISOTTO OF PEAS crispy parsnips, white truffle oil (Vg)
 CK FAMOUS MACARONI CHEESE green salad (V)
 HOMEMADE BEEF BURGER chilli jam, gherkin, tomato, fries (add smoked cheddar or grilled pancetta - £2 each)
 CLAYTON'S GRILLED FISH AND CHIPS seasonal vegetables, white wine fish sauce

SIDE ORDERS

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| BREADS £4 | SWEET POTATO FRIES £5 |
| ROSEMARY BUTTERED CARROTS £5 | SELECTION OF SEASONAL VEGETABLES £5 |
| HALLOUMI FRIES £5 | SALAD LEAVES with English dressing £4 |
| SKINNY FRIES £5 | CORNISH POTATOES butter and chive £5 |

PUDDINGS

- STICKY TOFFEE PUDDING caramel sauce, honeycomb ice cream
 PASSION FRUIT CRÈME BRULÉE burnt white chocolate, passion fruit sorbet
 VANILLA PANNA COTTA ginger biscuit, rhubarb compote
 SALTED CARAMEL MILK CHOCOLATE MOUSSE caramelised oranges, frosted almonds, malted milk ice cream
 THREE SCOOPS OF ICE CREAM Guinness, vanilla, honeycomb, chocolate, hazelnut, caramel, crème fraiche
 THREE SCOOPS OF SORBET blood orange, passion fruit, blackberry, lemon, green apple, mango
 AFFOGATO two scoops of vanilla ice cream with espresso

OVER 55 DELICIOUS WINES TO CHOSE FROM, INCLUDING 25 BY THE GLASS
 ALWAYS KEPT TO THEIR VERY BEST THANKS TO LE VERRE DE VIN® SYSTEM

SEMI-PRIVATE AND PRIVATE DINNING AVAILABLE

SEE OUR DEDICATED MENU AND RESERVE YOUR AREA TODAY

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
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