

Clayton's Kitchen

SUNDAY MENU WINTER 2019

PRE-DINING TIPPLES

BELLINI peach, Prosecco Porta Leone	£9
OLD FASHIONED Jim Beam White, Angostura bitters, sugar and water	£9.50
DARK & STORMY Gosling's Black Seal, Fever Tree ginger beer, lime	£9.50

STARTERS / MAINS

BREADS WITH DIPS sun blushed tomato, hummus, extra virgin olive oil and aged balsamic, marinated olives (V)	£8
SEASONAL SOUP WITH CROUTONS bread and butter (V)	£8
PORTLAND CRAB pickled pear, crispy poppy and sesame seed biscuits	£13 / £26
WHIPPED EWES CURD WITH ROASTED BUTTERNUT SQUASH basil oil and candied walnuts (V)	£8 / £16
GODMINSTER CHEDDAR BONBONS spiced apple purée, pickled radish, endive walnut seeded salad (V)	£9 / £18
FLAKED POACHED SALMON, DICED SMOKED SALMON AND MARINATED SALMON bound with natural yogurt, sweet mustard dill mayonnaise, poppy seeded biscuits	£9 / £18
SLOW COOKED PEDIGREE PORK BALLOTINE with pickled and roasted beetroots	£10

MAINS

ROAST SIRLOIN OF BEEF with a Yorkshire pudding, caramelised onion purée, red wine sauce	£24
ROAST CORN FED CHICKEN BREAST crispy pancetta, Madeira sauce	£18
SLOW COOKED SHOULDER OF LOCAL LAMB onion purée, port wine sauce	£23
HONEY ROASTED CREEDY CARVER DUCK BREAST celeriac purée, cassis sauce	£25

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

RISOTTO OF PORCINI MUSHROOMS sautéed shimeji and oyster mushrooms, crispy parsnips, truffle oil (V)	£18
GRILLED MARKET FISH tagliatelle of heritage carrots, fregola pasta, Jerusalem artichoke purée, Noilly Prat Sauce	£25
CLAYTON'S GRILLED FISH AND CHIPS seasonal vegetables, white wine fish sauce	£20

SIDE ORDERS

BREAD AND DIPS	£6	SELECTION OF SEASONAL VEGETABLES	£5
ROSEMARY BUTTERED HERITAGE CARROTS	£5	SALAD LEAVES with English dressing	£5
FRIES	£5	CORNISH POTATOES chive and butter	£5
CLAYTON'S CHIPS	£5	TOMATO AND RED ONION SALAD	£5
SWEET POTATO FRIES	£6		

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.

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PUDDING TIPPLES

BRANDY ALEXANDER Maxime Trijol VSOP, crème de cacao, cream	£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	£8
PASSION FRUIT CRÈME BRULÉE burnt white chocolate, passion fruit sorbet	£9
VANILLA PANNA COTTA oat crumble, warm apple purée, green apple sorbet	£8
SALTED CARAMEL MILK CHOCOLATE MOUSSE frosted almonds, caramelised oranges, blood orange sorbet	£9
THREE SCOOPS OF ICE CREAM	£7
Guinness caramelised walnut lavender blossom	Madagascar vanilla honeycomb chocolate
THREE SCOOPS OF ICE SORBET	£7
blood orange passion fruit blackberry	lemon green apple
SELECTION OF BRITISH CHEESE AND BISCUITS	£12
Old Winchester hard cheese sweet and rich Tunworth soft Godminster Cheddar	Beckham blue Rosary goat's cheese Winslade soft

HOT DRINKS

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

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