

Clayton's Kitchen

WINTER MENU 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
ROASTED BUTTERNUT SQUASH AND COCONUT SOUP basil oil croutons (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

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 puree, Noilly Prat sauce	£25
HONEY ROASTED CREEDY CARVER DUCK BREAST celeriac purée, chestnuts and greens, cassis sauce	£25
ROAST LOIN OF LOCAL VENISON crushed butternut squash with goat's cheese, stock pot carrots, port sauce	£29
PAN ROASTED ENGLISH FILLET OF BEEF onion and thyme purée, red wine sauce and duck fat cooked chips	£28
SLOW COOKED SHOULDER OF LOCAL LAMB creamy mashed potato, sautéed leeks & violet artichokes, port sauce	£24
ROAST CORN FED CHICKEN BREAST porcini mushroom risotto, sautéed shimeji and oyster mushrooms, porcini sauce	£22

CLAYTON'S CLASSICS

TAGLIATELLE OF ROASTED WINTER VEGETABLES pine nuts and basil (V)	£12
ROAST LOCAL SAUSAGES WITH CREAMY MASHED POTATO greens, red onion gravy	£14
CLAYTON'S GRILLED FISH AND CHIPS white wine fish sauce	£16
CLAYTON'S BURGER red onion marmalade and fries	
TRADITIONAL BEEF BURGER	£14
VENISON STEAK BURGER	£14
PAN ROASTED ENGLISH FILLET OF BEEF onion and thyme purée, red wine sauce and duck fat cooked chips	£28
DELI BOARD roasted peppers, mozzarella and sundried tomatoes, hummus, roasted artichokes, olives, rosemary focaccia	£12
DELI BOARD with smoked salmon	£17
DELI BOARD with cured meats	£17

SIDE ORDERS

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

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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