



DINNER MENU

STARTERS


Fresh Homemade Soup of the Day 
farmhouse breads and butter €5.50


Steamboat Grill Atlantic Seafood Chowder 
fresh mixed seafood with our homemade treacle bread €7.50


Carrigaholt Crab and Prawn Salad 
with crisp gem lettuce, roast bell peppers and spring onions,
topped with lightly spiced sauce remoulade € 9.50

Warm Bruschetta of Spinach 
with Portobello Mushrooms, balsamic glazed crisp leaf salad
and shaved aged pecorino cheese € 6.75

Hot'N'Kickin Chicken Wings 
½ Kilo of succulent fresh chicken wings tossed in our hot and
sweet habanero chilli sauce and chive, lemon dip € 7.50


Signature Homemade Chicken Liver Parfait 
with plum, apple chutney and warm toasted brioche € 7.00


Handmade Vegetable Spring Rolls 
Served with a garlic and chilli dipping sauce € 6.50

Confit Duck and Vegetable Spring Rolls 
Served with hoi sin and sesame sauce € 6.75


MAIN COURSES

Classic Fish and Chips 
Fresh wild Haddock in crisp Stag Rua Craft Beer Batter with
twice cooked chunky chips, sauce gribiche & lemon €16.00

Crispy-skinned Claire Island Salmon Nicoise 
Warm salad of baby potatoes, cherry tomatoes, French beans
& garlic with black olive tapenade, soft hen's egg €18.00

Classic Scampi and Fries 
Lightly-crumbed Prawns, gently fried till golden, mixed leaf
salad, red pepper remoulade and lemon squeeze €17.00

Herbed Roasted Half Chicken 
Nestled on creamy champ mash served with steamed
vegetables and your choice of sauce €16.50

Certified Irish Angus 10oz Centre Cut Sirloin 
Aged, marinated and chargrilled served with crispy onion
stack, proper chips and your choice of sauce €23.50
Choose Your Sauce From
Classis Black peppercorn and cognac cream, Smokey Bacon
Sauce, Café De Paris Butter, Garlic and Herb Butter, Rich
Burgundy Jus

Clayton Hotels Signature Certified Angus Steak Burger
Prime minced Angus chuck steak burger, in a Brioche Bun.
Mature red cheddar, beef tomato, gem lettuce, served with
twice cooked chunky chips  €15.95

Penne Al Funghi Porcini 
Penne Pasta with Porcini Mushrooms bound in a rich leek and
asparagus veloute with garlic and herb toasties €13.00


















Sally's Own Vegetable Curry 
Our chef Sally's delicious but very secret curry recipe with
mixed Asian vegetables served with fragrant Thai rice €13.00

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SIDES

Creamy Champ Potato	€ 3.25
Homemade Crispy Onion Rings	€ 3.25
Sauté Onions and Button mushrooms	€ 3.25
Selection of Fresh Market Vegetables	€ 3.25
Home-cut Chunky Chips	€ 3.25
Crispy Sweet Potato Fries	€ 3.25

DESSERTS

Selection of Local Artisan Ice-creams   	in a crisp wafer basket with silky butterscotch sauce	€ 6.00
Rich and Goopy Warm Chocolate Fondant    	vanilla bean ice-cream	€ 6.00
Raspberry and White Chocolate Roulade   	raspberry compote and fresh cream	€ 6.00
Baileys and Toblerone Cheesecake    	with a duo of fruit coulis	€ 6.00
Warm Deep Filled Apple Pie   	with crème anglaise and vanilla bean ice-cream	€ 6.00