



LUNCH 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 € 6.50

Hot 'N' Kickin Chicken Wings 
½ Kilo of succulent fresh chicken wings tossed in our hot and
sweet habanero chili sauce and chive, lemon dip € 7.00

Signature Homemade Chicken Liver Parfait 
with plum, apple chutney and warm toasted brioche € 6.50

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


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

Classic Caesar Salad 
Baby gem lettuce with our signature Caesar dressing, garlic
croutons, parmesan cheese, crispy bacon € 8.50
Add grilled Cajun-spiced chicken €1.00 extra


MAIN COURSES

Classic Fish and Chips 
Fresh wild Cod in crisp Stag Rua Craft Beer Batter with twice
cooked chunky chips, mushy peas, red pepper remoulade
and lemon squeeze €14.50

Classic Scampi and Fries 
Lightly-crumbed Prawns, gently fried till golden, mixed leaf salad,
red pepper remoulade and lemon squeeze. €14.50

Herbed Roasted Half Chicken 
Nestled on creamy champ mash served with steamed
vegetables and your choice of sauce €13.50
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  €14.50

Penne Al Funghi Porcini 
Penne Pasta with Porcini Mushrooms bound in a rich leek and
asparagus veloute with garlic and herb toasties €12.00


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

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

LUNCH MENU

DESSERTS

Selection of Local Artisan Ice-creams 
in a crisp wafer basket with silky butterscotch sauce € 6.00

Rich and Goey 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


SANDWICHES


Served with mini tomato salad and seasonal slaw

Open Burren Smokehouse Smoked Salmon 
On homemade brown soda bread, avocado puree, mini caper salad € 9.50

Open Carrigaholt Crab and Shrimp 
Homemade brown soda bread, lemon and dill mayo € 9.50

Famous Honey Baked Limerick Ham 
Fresh soft Waterford blaa with mustard seed mayo € 6.75

Home roasted Certified Irish Angus Beef 
Cooked pink, tomato relish, lettuce, bloomer bread € 6.75

Our Signature Club Sandwich 
Thick-cut Bloomer Bread with roast Irish Chicken, smoked bacon, beef tomato, crisp gem lettuce and boiled egg, mustard seed mayo and tomato relish € 8.50

Ploughman's Blaa 
Mature Kilmallock Cheddar on a Waterford blaa, served with pickles and Ballymaloe relish € 6.50