

## TO START

<b>Fresh homemade soup of the day</b>	<b>€5.50</b>
farmhouse breads and butter (6, 7, 12)	
<b>Steamboat Grill Atlantic seafood chowder</b>	<b>€7.50</b>
fresh mixed seafood served with our homemade treacle brown soda bread (1, 2, 3, 6, 7, 9, 12)	
<b>Croque of steamed west coast mussels</b>	<b>€8.00</b>
with herbed focaccia soakers Creamy guinness and horseradish broth. or West Cork Gubbeen chorizo and sun blushed tomato coulis (1, 2, 6, 12)	
<b>Carrigaholt crab &amp; prawn salad</b>	<b>€9.50</b>
With crisp gem lettuce, roast bell peppers and spring onions, topped with lightly spiced sauce remoulade (1, 2, 7, 11)	
<b>Dublin Bay prawn pil-pil</b>	<b>€9.50</b>
Succulent and sweet Dublin Bay prawns served sizzling in a chilli and garlic infused olive oil, chargrilled rosemary and sea salt focaccia (1, 2, 6)	
<b>Warm bruschetta of spinach</b>	<b>€6.75</b>
With Portobello mushrooms, balsamic glazed crisp leaf salad and shaved aged pecorino cheese (6, 7, 12, 13)	
<b>Hot'N'Kickin chicken wings ½ kilo</b>	<b>€7.50</b>
Succulent fresh chicken wings tossed in our hot and sweet habanero chilli sauce and cool chive and lemon dip (9, 12)	
<b>Signature homemade chicken liver parfait</b>	<b>€7.00</b>
Served with plum and apple chutney and warm toasted brioche (6, 7, 8, 9, 11, 12, 13)	
<b>Aged Irish Hereford prime BBQ beef short ribs</b>	<b>€9.00</b>
Overnight slow cooked Irish beef ribs, basted and baked until tender in our house Smokey Stonewell Cider marinade, sweet potato and herb salad (7, 9, 12)	

## SALADS

<b>Classic Caesar salad</b>	<b>€10.50</b>
Crisp baby gem lettuce with our signature Caesar dressing tossed with garlic croutons, aged parmesan cheese and topped with crispy bacon (3, 6, 7, 11)	
<b>Add grilled Cajun-spiced chicken (2, 13)</b>	<b>€1.00</b>
<b>Add Sautéed Dublin Bay prawns (1, 2)</b>	<b>€2.00</b>
<b>Add Flaked fresh grilled salmon (3)</b>	<b>€2.00</b>
<b>Clayton Hotel Vitality salad</b>	<b>€11.50</b>
Quinoa and roasted chickpea salad with sundried tomato, feta and curly kale with black olives and mimosa dressing, topped with toasted pumpkin seeds (7, 12)	
<b>Add grilled Cajun-spiced chicken (2, 13)</b>	<b>€1.00</b>
<b>Add Sautéed Dublin Bay prawns (1, 2)</b>	<b>€2.00</b>
<b>Add Flaked fresh grilled salmon (3)</b>	<b>€2.00</b>

## ALLERGEN INDEX

No. 1 & 2 Shellfish	No. 8 Soya
No. 3 Fish	No. 9 Sulphur dioxide
No. 4 Peanuts	No.10 Sesame seeds
No. 5 Nuts	No.11 Egg
No. 6 Cereal containing gluten	No.12 Celery & celeriac
No. 7 Milk/milk products	No.13 Mustard
	No.14 Lupin

## ROTISSERIE ROASTED CHICKEN

100% Irish chicken coated with our own spice  
mix, slow roasted to perfection, served with  
crunchy sweet potato fries, sautéed French  
beans and your choice of sauce

<b>Half Rotisserie Roasted Chicken</b>	<b>€16.50</b>
(7)	
<b>Whole Rotisserie Roasted Chicken</b>	<b>€31.00</b>
<b>(serves 2) (7)</b>	
<b>Sauces</b>	
Classic black peppercorn and cognac cream (7, 9, 12)	
Smokey bacon sauce (7, 9, 12)	
Café De Paris butter (7)	
Garlic and herb butter (7)	

## FLAMED ON OUR CHARCOAL GRILL

<b>Certified Irish Angus 10oz centre cut sirloin, aged and marinated</b>	<b>€23.50</b>
<b>Prime "O Connor's Farm" centre cut 10oz ribeye aged and marinated</b>	<b>€23.50</b>
<b>Prime "O Connor's Farm" rump steak aged and marinated</b>	<b>€21.00</b>

Steaks are chargrilled and served with a crispy onion  
stack, proper chips and your choice of  
sauce or choose from our other garnishes below.  
(6, 7, 11)

### Surfs Up-with lightly spiced €3.00

Dublin Bay prawn brochette  
(1, 2)

### Deep South-Cajun-spice rub

Roasted sweet potatoes and creole sauce  
(7, 12)

### Italian style

Served with balsamic caponata and  
buffalo mozzarella gratin  
(7, 9, 12, 13)

### Sauces

Classic black peppercorn and cognac cream  
(7, 9, 12)

Smokey bacon sauce (7, 9, 12)

Café De Paris butter (7)

Garlic and herb butter (7)

## Clayton Hotels signature certified Angus steak burger

Prime hand minced Angus chuck steak burger,  
in a soft brioche bun, mature red cheddar, beef tomato and  
crisp gem lettuce, served with twice cooked chunky chips  
(6, 7, 11, 13)

## The Hot One

Prime hand minced Angus chuck steak burger, in a soft  
brioche bun, beef tomato, crisp gem lettuce, jalapeno  
peppers and sweet jalapeno relish, served with twice  
cooked chunky chips.  
(6, 7, 11, 13)

## Smokey Joe

Prime hand minced Angus chuck steak burger, in  
a soft brioche bun, beef tomato, crisp gem lettuce,  
smoked applewood cheddar, smoked Limerick  
bacon and BBQ sauce, served with twice  
cooked chunky chips.  
(6, 7, 11, 13)

## Irish chicken ciabatta

Flame-grilled butterflied chicken fillet on baked ciabatta  
with basil pesto mayo, tomato relish, gem lettuce,  
plum vine tomato, topped with Parma ham  
and buffalo mozzarella served with chunky chips  
(6, 7, 11, 13)

## FRESH SEAFOOD FROM THE WILD ATLANTIC WAY

<b>Classic fish &amp; chips</b>	<b>€16.00</b>
Fresh wild haddock in crisp Stag Rua craft beer batter, served with twice cooked chunky chips, sauce gribiche and lemon squeeze (3, 6, 7, 11, 13)	
<b>Crispy-skinned Clare Island salmon nicoise</b>	<b>€18.00</b>
Warm salad of baby potatoes, cherry vine tomatoes, French beans and garlic with black olive tapenade and a soft hen's egg (3, 7)	
<b>Baked herb-crust ed fillet of wild cod</b>	<b>€17.00</b>
Roast pepper champ, grilled asparagus and sun-dried tomato coulis (3, 6, 7, 12)	
<b>Atlantic seafood linguini</b>	<b>€15.50</b>
Fresh market catch cod, salmon and smoked haddock, Dublin Bay prawns with linguini tossed in a rich dill veloute, with aged parmesan (1, 2, 3, 6, 7, 9)	
<b>Banana leaf steamed wild seabass</b>	<b>€21.50</b>
Fresh seabass marinated in our Asian rub of lemongrass, green chilli, garlic and coriander, steamed in a banana leaf for extra fragrance, served with sticky thai Rice (1, 2, 3, 8, 12)	
<b>Classic scampi &amp; fries</b>	<b>€17.00</b>
Lightly-crumbed prawns, gently fried until golden, mixed leaf salad, red pepper remoulade and lemon squeeze (1, 2, 6, 7, 11, 13)	

## OUR HOUSE SPECIALS

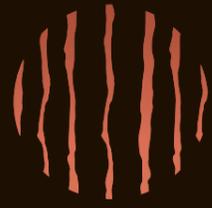
<b>Penne al funghi porcini</b>	<b>€13.00</b>
Penne pasta with porcini mushrooms bound in a rich leek and asparagus veloute with garlic and herb toasties (6, 7, 12)	
<b>Sally's own vegetable curry</b>	<b>€13.00</b>
Our chef Sally's delicious but very secret curry recipe with mixed Asian vegetables served with fragrant Thai rice (4, 12)	

## SIDES

<b>Creamy champ potato</b>	<b>€3.25</b>
(7)	
<b>Homemade crispy onion rings</b>	<b>€3.25</b>
(6, 7, 11)	
<b>Sauté onions and button mushrooms</b>	<b>€3.25</b>
(7)	
<b>Selection of fresh market vegetables</b>	<b>€3.25</b>
(7)	
<b>Home-cut chunky chips</b>	<b>€3.25</b>
<b>Crispy sweet potato fries</b>	<b>€3.25</b>

## DESSERTS

<b>Selection of local artisan Ice-cream</b>	<b>€6.00</b>
In a crisp wafer basket with silky butterscotch sauce (6, 7, 8, 11, 14)	
<b>Homemade deep filled apple and blackberry pie</b>	<b>€6.00</b>
With sauce anglaise (6, 7, 11)	
<b>Clayton Hotel flavoured crème brulee</b>	<b>€6.00</b>
With lemon biscotti (please ask your server for today's flavour) (5, 6, 7, 11)	
<b>Rich and gooey warm chocolate fondant</b>	<b>€6.00</b>
With vanilla bean ice-cream (5, 6, 8, 11)	
<b>Raspberry and white chocolate roulade</b>	<b>€6.00</b>
With raspberry compote and fresh cream (7, 8, 11)	
<b>Baileys and toblerone cheesecake</b>	<b>€6.00</b>
Served with a duo of fruit coulis (5, 6, 7, 8, 11)	



GRILL  
BAR & RESTAURANT

DINNER MENU