

Dinner Menu

STARTERS

Classic Caesar Salad	€9.95
Crisp baby gem lettuce with our signature Caesar dressing tossed with garlic croutons, aged parmesan cheese and topped with crispy bacon (3 anchovy, 6 wheat, 7, 11)	
Add grilled Cajun-spiced chicken (12, 13)	€2.50
Add smoked salmon (12, 13)	€2.50
Fresh homemade Soup of the Day	€5.95
Served with farmhouse breads and butter (6 wheat, 7, 12)	
Steamboat Grill Atlantic Seafood Chowder	€7.95
Fresh mixed seafood served with our homemade treacle brown soda bread (1 & 2 mussels, prawns, 3 cod, haddock, salmon, 6 wheat, 7, 9, 12)	
Hot'N'Kickin Chicken Wings	€9.50
Succulent fresh chicken wings tossed in our hot and sweet habanero chilli sauce and cool chive and lemon dip (7, 12)	

MAINS

Tandoori Spiced Salmon	€17.50
Cucumber, lemon & lime yoghurt, spiced cous cous (3 salmon, 6 wheat, 7, 12)	
Atlantic seafood linguini	€16.95
Fresh market catch cod, salmon and smoked haddock, Dublin Bay prawns and Doolin mussels with linguini tossed in a rich dill velouté, with aged parmesan (1 & 2 prawns & mussels, 3 cod, salmon, smoked cooley, 6 wheat, 7, 9)	
Penne al funghi porcini	€13.95
Penne pasta with porcini mushrooms bound in a rich leek and asparagus velouté with garlic and herb toasties (6 wheat, 7, 12)	
Thai Red Chicken and Vegetable Curry	€15.95
Creamy Thai red chicken curry with mixed Asian vegetables served with fragrant Thai rice (contains 5 coconut, 12)	
Half Rotisserie Roasted Chicken	€16.95
100% Irish chicken coated with our own spice mix, slow roasted to perfection, served with crunchy skinny fries, char grilled corn, coleslaw and your choice of sauce (contains 7)	
Traditional Irish fish and chips	€16.80
Irish Haddock fillets in a light tempura batter made with Irish spring water. Potatoes used for our fresh cut chips are grown in Co. Wexford and are twice cooked for a crispy crunch and soft centre. Served with our sauce gribiche, made from with Bord Bia approved Irish eggs and finished with a zesty lemon wedge (3 haddock & cod, 6 wheat, 7, 11, 13)	

10oz Sirloin Steak €24.95
Certified and aged for 28 days and grilled to your liking. Twice cooked Pont Neuf chips, tobacco onions, a brandy and pepper cream with grilled tomato (6, 7, 9)
SAUCES: Classic black peppercorn and cognac cream (7, 9, 12), Smokey bacon sauce (7, 9, 12), Garlic and herb butter (7)

Certified Irish Black Angus Burger €15.95
Exclusive to Clayton Hotels. Hand minced in Galway by Heaney Craft Butchers. Certified Irish black Angus burger, toasted brioche bun with mustard mayo. Irish bacon and aged cheddar cheese served with handmade tomato relish from the Scullery in Co. Tipperary (6, 7, 11, 13)
Add an egg for €1.00

PIZZA

Classic Margherita Pizza €12.00
Crispy base with tomato sauce and mozzarella (6 wheat, 7, 11, 12)

Sicilian Pepperoni Pizza €14.50
Crispy base with tomato sauce, mozzarella and Sicilian pepperoni (6 wheat, 7, 9, 11, 12)

Mediterranean Vegetable Pizza €13.50
Crispy base with tomato sauce, mozzarella and Mediterranean vegetables (6 wheat, 7, 11, 12)

All pizzas are 12". Served with dressed leaves. Extra topping €1

SIDES

Creamy Champ Potato (7) €3.50

Homemade Onion Rings (6 wheat, 7, 11) €3.50

Sauté Onions and Button Mushrooms (7) €3.50

Selection of Fresh Market Vegetables (7) €3.50

Home-Cut Chunky Chips €3.50

DESSERTS

Selection of Local Artisan Ice-Cream €5.50
In a crisp wafer basket with silky butterscotch sauce (6 wheat, 7, 8, 11, 14)

Homemade Deep Filled Apple and Blackberry Pie €5.50
with sauce anglaise (6 wheat, 7, 11)

Salted Caramel Roulade €5.50
with raspberry compote and fresh cream (7, 8, 11)

Cheesecake of the Day €5.50
Served with a duo of fruit coulis (5, 6, 7, 8, 11)

All of our beef is of Irish origin. We endeavour to prevent any unintentional cross-contamination with food allergens, however, as we use a wide range of official food allergens in our production

ALLERGEN INDEX

- | | | | |
|----------------|------------------------------|--------------------|-----------------------|
| 1. Crustaceans | 5. Nuts | 8. Soya | 12. Celery & celeriac |
| 2. Molluscs | 6. Cereals containing gluten | 9. Sulphur dioxide | 13. Mustard |
| 3. Fish | 7. Milk/milk products | 10. Sesame seeds | 14. Lupins |
| 4. Peanuts | | 11. Eggs | |