

DINNER MENU

SHARERS

(VE) Olives, Bread and Homemade Hummus 5.50

Mixed olives, homemade hummus and grilled pita bread.

Mezze Platter 20.00

Homemade hummus, feta, grilled Mediterranean vegetables, mixed olives, sundried tomatoes, mini caprese salad, grilled flatbread and ciabatta.

Antipasti 22.00

Cured meats, sundried tomatoes, pickled gherkins, anchovies, grilled Mediterranean vegetables, stilton, brie, parmesan shavings, grilled flatbread and ciabatta.

Chicken Nachos 13.50

With cheddar cheese, sourcream, Mexican salsa, guacamole and jalapenos.

Vegetarian Nachos 13.50

Roasted Mediterranean vegetables and olives, with cheddar cheese, sour cream, Mexican salsa, guacamole and jalapenos.

BURGERS

Handmade Devon Beef Burger 13.50

with smoked bacon, cheddar cheese, mustard mayonnaise, grilled brioche bun.
Served with chunky chips and a side salad.

Chicken Burger 13.50

Served in a grilled bun, smoked bacon, cheddar cheese, spicy mayonnaise, chunky chips and a side salad.

(VE) Vegan Burger 13.50

Quinoa and beetroot patty, served in a grilled bun with sliced tomatoes, avocado, spicy vegan mayonnaise, sweet potato fries and a side salad.

Claytons Famous Sea Bass Burger 13.50

Three seabass fillets in a grilled bun with greens and a lemon & dill mayonnaise. Served with skinny fries and a side salad.

SALADS

(VE) Superfood Vegan Salad 9.50

Mixed green leaves, avocado, pomegranate, sweet potato, quinoa, mixed beans, bean sprouts, cherry tomatoes and sunflower seeds.

Chicken and Sweet Potato Salad 11.75

Grilled chicken, sweet potatoes, grilled Mediterranean vegetables, bean sprouts, quinoa, avocado and a spicy mayonnaise.

King Prawn, Salmon & Papaya Salad 13.50

King prawns, smoked salmon, seaweed, green papaya, pomegranate, red onion, chili, coriander and soy sauce.

SIDES

Bread and Butter 2.00

Side Salad 3.00

Side of Vegetables 4.00

New Potatoes 3.50

Chunky Chips 4.00

Skinny Fries 3.50

Garlic Bread 4.50

Sweet Potato Fries 4.50

Marinated Olives 3.00

(V) - Suitable for vegetarians (VE) - Suitable for vegans (GF) - Gluten free

FOOD ALLERGY NOTICE

If you have a food allergy or a special dietary requirement please inform a member of the team. Thank you.

DINNER MENU

STARTERS

(V) Chefs Soup Of The Day 5.50

Local Devon vegetables, fresh herbs, bread and butter. (Please ask your server)

Devon Goats Cheese Salad 9.50

Creamy Devon goats cheese, served with rocket, walnuts, pears, figs, pomegranate and balsamic glaze..

(VE) Peach and Tomato Panzanella 7.50

Grilled peachers, cherry tomatoes, shallots, chili, fennel seeds, fresh basil and grilled ciabatta.

Westcountry Woodland Pigeon 8.00

Served with ragout of onion and mushroom, garlic, fresh thyme, micro herbs and a red wine jus.

Chicken Liver Parfait 7.75

Served with ciabatta, apple cider chutney and a balsamic glaze.

Confit Devon Duck 8.50

Served with rocket, beetroot, orange segments, pomegranate and a raspberry dressing.

Caprese Salad 7.50

Soft mozzarella, juicy local tomatoes, basil pesto, extra.

Pan Seared West Country Scallops 11.50

Served with celeriac puree, grilled black pudding, micro herbs and yuzu oil

MAIN COURSES

(VE) Risotto Verde 12.00

Mixed green beans, mangetout, asparagus, basil pesto and vegan parmesan.
Served with a garlic bread.

(VE) Thai Vegan Curry 13.00

Peppers, coulfiflower, mangetout, Thai curry sauce, fresh coriander and steamed rice.
Served with a grilled pita bread and lime garnish.

Claytons Fish and Chips 13.00

Cod fillet in a beer batter, served with tartare sauce, green peas, chunky chips and a side salad

Chicken and Chorizo Linguine 14.00

Fresh chicken and chorizo linguini, with cherry tomatoes and grilled peppers in a tomato sauce.

Goat Curry 14.50

Diced local Devon goat meat, medium spiced cardamon curry, red kidney beans, mixed vegetables and steamed rice. Served with a poppadom.

Devon Rib-Eye 25.00

Served with grilled asparagus, on vine cherry tomatoes, chubby chips and a brandy & peppercorn sauce.
Fancy Surf & Turf? Add king prawns for 4.00

Moules Frites 14.50

Local Moules in a shallot and garlic creamy white wine sauce. Served with hot ciabatta and skinny fries.

Pork Belly 19.00

Slow cooked belly pork with grilled black pudding, braised red cabbage, garden vegetables, celeriac puree and an apple jus.

Fish of the Day 16.50

Fresh fish of the day, served with vegetables, new potatoes, basil pesto and a balsamic glaze.

(GF) Venison Steak 16.50

Served with a potato cake, celeriac puree, garden vegetables, braised spinach and a berry jus.

Devon Lamb Rump 18.50

Served with chive oil, mashed potato, carrot puree, cherry gel, salsa Verdi, roasted parsnip, beetroot, asparagus and a Cumberland sauce.

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