

LUNCH MENU

BRUNCH

(V) Omelet of the Day 7.00

Three free range egg omelet, cheddar cheese, vegetables and a salad garnish.

(V) Homemade Claytons Pancakes 9.00

Three fluffy American pancakes. Served with Oreo icecream, fresh fruits, strawberry gel and a vanilla espuma.

Salmon and Poached Eggs 9.50

Scottish smoked salmon, braised spinach, pomegranate, dill cream cheese, Hollandaise sauce and a poached egg on a bagel.

SANDWICHES, WRAPS AND BURGERS

The New Yorker 9.50

Oven baked ciabatta, soft mozzarella, mixed lettuce, grilled Mediterranean vegetables, artichoke, sundried tomatoes and mayonnaise. (Add pastrami £2)

Chilli and Maple Sausage 10.50

Grilled chilli and maple sausage, fried red onion, sliced gherkins, grated cheddar with spicy mayonnaise or BBQ sauce in a freshly baked baguette.

North Devon Steak and Mushroom Sandwich 12.50

Grilled local rump steak, mushrooms, red onion and a choice of bread with salad garnish.

Claytons Homemade Fish Finger Sandwich 12.50

Homemade white fish breaded fingers, served with tartare sauce, watercress and a side salad.

Grilled Cajun Chicken Wrap 12.50

Grilled chicken, avocado, tomato, red onion, rocket, pomegranate, spicy mayonnaise, skinny fries and side salad.

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

Caprese Salad 7.50

Soft mozzarella, juicy local tomatoes, basil pesto, extra virgin olive oil and a balsamic glaze.

(VE) Superfood Vegan Salad 9.50

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

Devon Goats Cheese Salad 9.50

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

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.

(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.

LUNCH MENU

STARTERS

(V) Chefs Soup Of The Day 5.50
Local Devon vegetables, fresh herbs, bread and butter. (Please ask your server)

(VE) Olives, Bread and Homemade Hummus 5.50
Marinated olives, homemade hummus and grilled pita bread.

(V) Brie Planks 6.75
Served with a salad garnish and cranberry sauce.

Homemade Claytons Fishcakes 7.75
Served with watercress, lemon and dill mayonnaise.

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.

Claytons Handmade Sushi Selection (6) 8.50
Salmon, tuna, avocado, peppers, cucumbers, ginger, wasabi and soy sauce.

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, couliflower, 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 cardamom curry, red kidney beans, mixed vegetables and steamed rice. Served with a poppadom.

Devon Rump Steak 14.50
Served with skinny fries, side salad and a brandy & peppercorn sauce.

Moules Frites 14.50
Local Moules in a shallot and garlic creamy white wine sauce. Served with hot ciabatta and skinny fries.

Claytons Handmade Sushi Selection (12) 16.00
Salmon, tuna, avocado, peppers, cucumbers, ginger, wasabi and soy sauce.

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.

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.