

LUNCH MENU

BRUNCH

(V) Omelette of the Day 7

Three, free range egg omelette, cheddar cheese, vegetables and salad garnish

(V) Avocado, Tomato, Coriander and Chilli Salsa on Toast 9

Served with a poached free range egg and pomegranate

Salmon and Poached Eggs 9.5

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

SANDWICHES, WRAPS AND BURGERS

The New Yorker 9.5

Oven baked ciabatta, soft mozzarella, mixed lettuce, grilled Mediterranean vegetables, artichoke, sun dried tomatoes, and mayonnaise. Add pastrami 2

Chilli and Maple Sausage 10.5

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

North Devon Steak and Mushroom Sandwich 12.5

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

Claytons Homemade Fish Finger Sandwich 12.5

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

Grilled Cajun Chicken Wrap 12.5

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

Handmade Devon Beef Burger 13.5

With smoked bacon, cheddar cheese, mustard mayonnaise, grilled brioche bun, chunky chips and side salad

Chicken Burger 13.5

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

(VE) Vegan Burger 13.5

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

Claytons House Burger - Sea Bass Edition 15.5

Three sea bass fillets in a grilled bun with watercress and a lemon & dill mayonnaise, skinny fries and side salad

SALADS

(V) Caprese Salad 7.5

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

(VE) Superfood Vegan Salad 9.5

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

(V) Devon Goats Cheese Salad 9.5

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

Chicken and Sweet Potato Salad 11.75

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

King Prawn, Salmon and Mango Salad 13.5

King prawns, smoked salmon, seaweed, tomato, mango, green papaya, red onion, chilli, coriander and soy sauce

(V) - Suitable for vegetarians (VE) - Suitable for vegans and vegetarians (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 Soups of the Day 5.5

Local Devon vegetables, fresh herbs, bread and butter.

(VE) Olives, Bread and Homemade Hummus 6

Mixed marinated olives, homemade hummus and grilled pitta bread

(V) Brie Planks 6.75

Served with salad garnish and cranberry sauce

Homemade Claytons Fishcakes 7.75

With ragout of onion and mushroom, garlic, fresh thyme, micro herbs and red wine jus

Chicken Liver Parfait 7.75

Served with ciabatta, apple cider chutney and balsamic glaze

Confit Devon Duck 8.5

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

Pan Seared West Country Scallops 11.5

With celeriac puree, grilled black pudding, micro herbs and yuzu oil

MAIN COURSES

(VE) Risotto Verde 12

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

(VE) Thai Vegan Curry 13

Peppers, cauliflower, mangetout, Thai curry sauce, fresh coriander and steamed rice. Served with grilled pitta bread and lime garnish

Claytons Fish and Chips 13

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

Chicken and Chorizo Linguine 14

Fresh chicken and chorizo linguine with cherry tomatoes and grilled peppers in a tomato sauce

Goat Curry 14.5

Diced local Devon goat meat, medium spiced cardamom curry, peanuts, red kidney beans, mixed vegetables and steamed rice.

Served with a poppadom

Devon Rump Steak 14.5

Served with skinny fries, side salad and a brandy & peppercorn sauce

Moules Frites 14.5

Local moules in a shallot and creamy garlic white wine sauce, served with a slice of hot ciabatta and skinny fries

Fish of the Day 16.5

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

(GF) Venison Steak 16.5

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

Devon Lamb Loin 19.5

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

SIDES

Bread and Butter 2

Side Salad 3

Side of Vegetables 4

New Potatoes 3.5

Chunky Chips 4

Skinny Fries 3.5

Garlic Bread 4.5

Sweet Potato Fries 4.5

Marinated Olives 3

KIDS DISHES

Macaroni Cheese 7.5

Served with garlic bread

Chicken Goujons 7.5

Served with chips and peas

Fish Fingers 7.5

Served with chips and peas

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