

DINNER MENU

SHARERS

(VE) (GF*) Olives, Bread and Homemade Hummus 6

Mixed marinated olives, homemade hummus and grilled pitta bread

(GF*) Mezze Platter 20

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

(GF*) Antipasti 22

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

(GF) Chicken Nachos 13.5

With cheddar cheese, sour cream, Mexican salsa, guacamole and jalapeños

(V) (GF) Vegetarian Nachos 13.5

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

BURGERS

(GF*) Handmade Devon Beef Burger 13.5

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

(GF*) Chicken Burger 13.5

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

(VE) (GF*) 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

(GF*) Claytons House Burger - Sea Bass Edition 15.5

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

SALADS

(VE) (GF) Superfood Vegan Salad 9.5

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

(GF) Chicken and Sweet Potato Salad 11.75

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

(GF*) King Prawn, Salmon, Pineapple & Mango Salad 13.5

King prawns, smoked salmon, seaweed, pomegranate, mango, red onion, chilli, coriander and asian dressing

SIDES

Bread and Butter 2

New Potatoes 3.5

Garlic Bread 4.5

Side Salad 3

Chunky Chips 4

Sweet Potato Fries 4.5

Side of Vegetables 4

Skinny Fries 3.5

Marinated Olives 3

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

(GF*) - Gluten free option by request

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) (GF*) Chefs Soups of the Day 5.5

Local Devon vegetables, fresh herbs, bread and butter.

(Gf) Devon Goats Cheese Salad 9.5

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

(VE) (GF*) Peach and Tomato Panzanella 7.5

Grilled peaches, cherry tomatoes, shallots, chilli, fennel seeds, fresh basil and grilled ciabatta

(GF) West Country Woodland Pigeon 8.5

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

(GF*) Chicken Liver Parfait 7.75

Served with ciabatta, apple cider chutney and balsamic glaze

(GF) Confit Devon Duck 8.5

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

(V) (GF) Caprese Salad 7.5

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

(GF) Pan Seared West Country Scallops 12

Served with crushed peas, crispy serrano ham and lemon oil

MAIN COURSES

(VE) (GF*) Wild Mushroom and Spinach Risotto 13

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

(VE) (GF*) 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. Served with a Garlic bread

(GF) 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

(GF) Devon Rib-Eye 25

Served with dukes chips, side salad, braised wild mushroom, grilled asparagus and brandy & peppercorn sauce

Fancy Surf and Turf? Add king prawns for 4£

(GF*) Moules Frites 15

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

Pork Belly 19

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

(GF) 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

(GF) Devon Lamb Loin 24

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

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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