

LUNCH MENU

BRUNCH

(V) (GF) Omelette of the Day 9.5

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

(V) Avocado, Tomato, Coriander and Chilli Salsa on Toast 11.5

Served with a poached free range egg and pomegranate

Salmon and Poached Eggs 13.5

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

SANDWICHES, WRAPS AND BURGERS

North Devon Steak and Mushroom Sandwich 15.5

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

Claytons Homemade Fish Finger Sandwich 15.5

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

Grilled Chicken Wrap 15.5

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

(V) Grilled Halloumi Wrap 14.5

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

(GF*) Handmade Devon Beef Burger 17

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

(GF*) Chicken Burger 17

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

(VE) (GF*) Vegan Burger 17

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 19.5

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

SALADS

(V) (GF) Caprese Salad 11

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

(VE) (GF) Superfood Vegan Salad 13.5

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

(V) (GF) Devon Goats Cheese Salad 12.5

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

(GF) Chicken and Sweet Potato Salad 15

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

(GF*) King Prawn, Salmon, Pineapple & Mango Salad 17.5

King prawns, smoked salmon, seaweed, tomato, mango, pomegranate, pineapple, avocado, chilli, coriander and asian dressing

(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.

LUNCH MENU

STARTERS

(V) (GF*) Chefs Soups of the Day 7.5

Local Devon vegetables, fresh herbs, bread and butter.

(VE) (GF*) Olives, Bread and Homemade Hummus 8.5

Mixed marinated olives, homemade hummus and grilled pitta bread

(V) Brie Planks 8.5

Served with salad garnish and cranberry sauce

Homemade Claytons Fishcakes 11

Served with watercress, lemon and dill mayonanaise

(GF*) Chicken Liver Parfait 10

Served with ciabatta, apple cider chutney and balsamic glaze

(GF) Confit Devon Duck 11

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

(GF) Pan Seared West Country Scallops 14

Served with crushed peas, crispy serrano ham and lemon oil

MAIN COURSES

(VE) (GF*) Wild Mushroom and Spinach Risotto 16.5

Served with fresh herbs, black truffles, vegan parmesan and garlic bread

(VE) (GF*) Thai Vegan Curry 16.5

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

Claytons Fish and Chips 16.5

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

Chicken and Chorizo Linguine 18

Fresh chicken and chorizo linguine with cherry tomatoes and grilled peppers in a tomato sauce. Served with a garlic bread.

(GF) Goat Curry 17.5

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

Served with a poppadom

(GF) Devon Rump Steak 18

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

(GF*) Moules Frites 18

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

(GF) Fish of the Day 19.5

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

(GF) Venison Steak 21

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

(GF) Devon Lamb Loin 27

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

SIDES

Bread and Butter 3.5

Side Salad 4.5

Side of Vegetables 6

New Potatoes 4.5

Chunky Chips 5

Skinny Fries 4.5

Garlic Bread 5.5

Sweet Potato Fries 5.5

Marinated Olives 4.5

KIDS DISHES

Macaroni Cheese 9

Served with garlic bread

Chicken Goujons 9

Served with chips and peas

Fish Fingers 9.5

Served with chips and peas

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