

DINNER MENU

SHARERS

(VE) (GF*) Olives, Bread and Homemade Hummus 9.50

Mixed marinated olives, homemade hummus and grilled pitta bread

(GF*) Mezze Platter 27.00

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

(GF*) Antipasti 29.50

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

(GF) Chicken Nachos 20.00

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

(V) (GF) Vegetarian Nachos 20.00

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

BURGERS

(GF*) Handmade Devon Beef Burger 18.50

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

(GF*) Chicken Burger 18.50

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

(VE) (GF*) Vegan Burger 18.50

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 21.50

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 15.00

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

(GF) Chicken and Sweet Potato Salad 17.50

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

(GF*) King Prawn, Salmon, Pineapple & Mango Salad 19.50

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

SIDES

Bread and Butter 4.00

New Potatoes 5.00

Garlic Bread 6.50

Side Salad 5.00

Chunky Chips 5.00

Sweet Potato Fries 6.50

Side of Vegetables 6.00

Skinny Fries 5.00

Marinated Olives 5.00

(V) - Suitable for vegetarians (VE) - Suitable for vegans and vegetarians (GF) - Gluten free
(GF*) - Gluten free option by request, VE*- Vegans 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

(VE*) (GF*) Chefs Soups of the Day 8.50

Local Devon vegetables, fresh herbs, bread and butter.

(Gf) Devon Goats Cheese Salad 14.00

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

(VE) (GF*) Peach and Tomato Panzanella 13.50

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

(GF*) Chicken Liver Parfait 11.50

Served with ciabatta, apple cider chutney and balsamic glaze

(GF) Confit Devon Duck 12.50

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

(V) (GF) Caprese Salad 12.50

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

(GF) Pan Seared West Country Scallops 15.50

Served with crushed peas, crispy serrano ham and lemon oil

MAIN COURSES

(VE*) (GF*) Wild Mushroom and Spinach Risotto 18.50

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

(VE) (GF*) Thai Vegan Curry 18.50

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

Claytons Fish and Chips 19.00

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

Chicken and Chorizo Linguine 20.00

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

(GF) Goat Curry 21.00

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 - 32.00

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 20.00

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

Pork Belly 25.00

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

(GF) Fish of the Day 22.00

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

(GF) Venison Steak 24.00

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

(GF) Devon Lamb Loin 30.00

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

KIDS DISHES

Macaroni Cheese 10.00

Served with garlic bread

Chicken Goujons 10.00

Served with chips and peas

Fish & Chips 10.00

Served with chips and peas

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