

# LUNCH MENU

## BRUNCH

(V) (GF) Omelette of the Day 11.50

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

(V) Avocado, Tomato, Coriander and Chilli Salsa on Toast 13.50

*Served with a poached free range egg and pomegranate*

Salmon and Poached Eggs 15.00

*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 17.00

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

Claytons Homemade Fish Sandwich 16.50

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

Grilled Chicken Wrap 17.00

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

(V) Grilled Halloumi Wrap 16.50

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

(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*

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

(V) (GF) Caprese Salad 12.50

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

(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*

(V) (GF) Devon Goats Cheese Salad 14.00

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

(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 19.5

*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.*

## STARTERS

## LUNCH MENU

(V) (GF\*) Chefs Soups of the Day 8.50

*Local Devon vegetables, fresh herbs, bread and butter.*

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

*Mixed marinated olives, homemade hummus and grilled pitta bread*

(V) Brie Planks 9.50

*Served with salad garnish and cranberry sauce*

(GF\*) Chicken Liver Parfait 11

*Served with ciabatta, apple cider chutney and balsamic glaze*

(GF) Confit Devon Duck 12

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

(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 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 Rump Steak 20.00

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

(GF\*) Moules Frites 20.00

*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 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, salsa Verde, roasted parsnip, beetroot, asparagus and a Cumberland sauce*

## SIDES

Bread and Butter 4.00

Side Salad 5.00

Side of Vegetables 6

New Potatoes 5.00

Chunky Chips 5.00

Skinny Fries 5.00

Garlic Bread 6.50

Sweet Potato Fries 6.50

Marinated Olives 5.00

## 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*

FOOD ALLERGY NOTICE - For food allergy advice please see overleaf. Thank you.