## MENU

PRE DINNER TIPPLES CLAYTONS KITCHEN KIR ROYALE CRÈME DE CA	SSIS. ROSE SPUMANTE		£6	
PORTER ROYALE CHASE ELDERFLOWER LIQUEUR, HOME MADE CRANBERRY AND JUNIPER REDUCTION,				
RHUBARB BITTERS AND CHAMPAGNE.				
STARTERS/MAIN				
BREADS with flavoured butter, Bath lemon rapeseed oil and olives (v)				
POACHED SALMON, SMOKED SALMON AND MARINATED SALMON with poppy seed croutons				
ASPARAGUS AND BROCCOLI SOUP with crispy C	Organic Bath Blue cheese dumplings		£7	
DRESSED LITTLE HAVEN CRAB with pickled pear	and Lavosh crackers	£12	£24	
EWES CURD AND LEMON ZEST MOUSSE, with ro	asted & pickled beetroots, walnuts and balsamic (v)	£8	£15	
RILLETTE OF SLOW COOKED DUCK LEGS, sult	ana puree, apple and pine nuts with toasted		£10	
sourdough				
MAINS				
6OZ ENGLISH FILLET STEAK with duck fat cooked chips, shallot and thyme puree, Madeira sauce			£24	
ROAST SADDLE OF FALLOW VENISON with goats cheese crushed potatoes, spring greens, port wine sauce			£24	
ROAST CANNON OF SPRING LAMB with slow cooked shoulder, asparagus ragout, creamy potato puree			£22	
and a port wine sauce				
CREEDY CARVER HONEY ROAST DUCK BREAST with pak choi, sautéed potatoes in duck fat and cassis sauce				
MARKET FISH OF THE DAY, Langoustine fregola pasta, buttered asparagus, fish velouté			£20	
CRISPY PUFF PASTRY DISCS with carrot and rosemary puree chargrilled violet artichoke, pine nut dressing,				
ricotta dumplings (v)				
KITCHEN CLASSICS				
MR PARSON'S SAUSAGES with mashed potato and vegetables, shallot sauce				
GRILLED MARKET FISH with hand cut chips, seasonal vegetables, fish velouté			£18	
DELI BOARD BRITISH CHARCUTERIE, TO SHARE smoked salmon, hummus, roasted artichokes, stuffed				
peppers, baby mozzarella, olives and bread			£15(v)	
CHICKEN BREAST SALAD with buttered asparagus, sun blushed tomatoes and pine nuts				
GRILLED ASPARAGUS AND GOAT'S CHEESE SALAD with sun blushed tomatoes and pine nuts (v)				
SEVERN & WYE SMOKED SALMON, baby salad leaves, sweet mustard and dill mayonnaise			£15	
LOCAL VENISON STEAK in a toasted seeded bun	with tarragon mayonnaise, chips and red onion marma	lade	£15	
SIDE ORDERS				
BREAD AND FLAVOURED BUTTER AND OILS			£5	
ROSEMARY BUTTERED CARROTS	SELECTION OF SEASONAL VEG		£4	
NEW POTATOES	SALAD LEAVES with English dressing			
CLAYTON'S CHIPS				
If you have any allerg	gies, please ask for our Allergen Menu.			

SPECIAL OCCASION / CORPORATE EVENT?
PLEASE ENQUIRE ABOUT OUR PRIVATE DINING & MEETING SPACES

## **PUDDINGS**

VANILLA PANNA COTTA with Yo	rkshire rhubarb, rhubar	b sorbet	£7					
CLAYTON'S KITCHEN LEMON MERINGUE PIE  PRALINE PARFAIT, poached pear and caramel sauce  STICKY TOFFEE PUDDING, honeycomb ice cream, candied peanuts  SALTED CARAMEL AND MILK CHOCOLATE MOUSSE with Guinness ice cream  THREE SCOOPS OF ICE CREAM  Chocolate, honeycomb, lavender blossom, Burnt butter and coconut ice cream								
					THREE SCOOPS OF SORBETS	£7		
					Blood orange, gooseberry, passion	n fruit, pear,		
					SELECTION OF BRITISH CHEESE A	£12		
					WYFE OF BATH (Organic) - Succe			
					BATH SOFT (Organic) - rich cream	ny soft yielding cheese		
GODMINSTER ORGANIC CHEDDAR - From Bruton, Somerset								
BATH BLUE (Organic) - creamy, si	mooth blue cheese							
DRIFTWOOD - beautiful texture g	oats milk cheese from	Bagborough, Somerset						
KELSTON PARK ORGANIC - brie s	tyle cheese							
DESSERT COCKTAILS								
ESPRESSO MARTINI	£7.95	CHERRY BAKEWELL	£7.95					
PORTER ALEXANDER	£7.95							
HOT DRINKS								
ESPRESSO	£2.00	INDIAN BREAKFAST ASSAM	£2.60					
DOUBLE ESPRESSO	£2.60	EARL GREY	£2.60					
LONG BLACK	£2.60	JASMINE GREEN TEA	£2.60					
AMERICANO	£2.60	CHINA GREEN TEA	£2.60					
CAPPUCCINO	£2.60	PEPPERMINT LEAF	£2.60					
FLAT WHITE	£2.60	CHAMOMILE FLOWER	£2.60					
CAFE LATTE	£2.60	CITRUS ROOIBOS	£2.60					
HOT CHOCOLATE	£3.00	LEMON AND GINGER	£2.60					

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