Menu by our Culinary Director Roger Olsson,
formerly of The Dorchester, The Ritz and Pierre De Terre

CLAYS

# Small bites

# Snack

**GIANT GREEN OLIVES** (VE) £4

**MUSIC PAPER BREAD** (VE) £4.50
With rosemary & olive oil

**TRUFFLE POPCORN** (V) £6
With truffle-flavoured brown butter & parmesan

**COBBLE LANE CHARCUTERIE 100G** £14.50
English artisan cured beef produced in a classic Bresaola style

**CHICKPEA HUMMUS** (VE) £7
Flavoured with mint, sumac & olive oil, served with sourdough crisp

**SWEET POTATO FRIES** (VE) £7
With a chive, sriracha and Oatly topping

**ENGLISH POTATO NACHOS** (V) £8
Clays dirty style

# Vegetables

**FLAMED CELERIAC** (VE) £6
With chimichurri & crispy onion

**SWEETCORN RIBS** (VE) £8
With paprika salt and a lemon & chilli dip

**VEGAN MEATBALLS** (VE) £10
Meat-free "meatballs" with tomato, basil & aubergine

**"KFC"** (VE) £7
Korean fried cauliflower

# Seafood

**CORNISH WHITEBAIT** £9
With lemon & aioli

**CURED SALMON** £12
With yuzu, soy mayo, watercress & charcoal crisp

# Meat

**PAIR OF CRISPY CHICKEN SLIDERS** £8.50
With kimchi, jalapeño & coriander

**SAUSAGE ROLL** £8.50
Gloucestershire Old Spot Pork with mixed seeds, puff pastry & plum relish

**PAIR OF SCOTCH EGGS** £8.50
Venison with swede & pine nuts

# Sweet

**CHOCOLATE CIGAR** (V) £6
Salted caramel in a wafer-thin chocolate casing

*If you have any allergies or need any information on our menus, talk to our team before ordering.*
*Please note we add a discretionary 12.5% service charge to all bills. Prices are inclusive of VAT.*