

SUMMER MENU 2016

PRE DINNER TIPPLES

CLAYTONS KITCHEN KIR ROYALE CRÈME DE CASSIS, ROSE SPUMANTE	£6
PORTER ROYALE CHASE ELDERFLOWER LIQUEUR, HOME MADE CRANBERRY AND JUNIPER REDUCTION, RHUBARB BITTERS AND CHAMPAGNE.	£9

STARTERS/MAIN

BREADS with flavoured butter, Bath lemon rapeseed oil and olives (v)	£5
GRILLED MACKEREL , with an escabèche dressing	£7
SEASONAL SOUP with flavoured oils and croutons	£6
TERRINE OF RARE BREED PORK (Bread by Robert and Sara Buttle) with fig puree, pickled beetroot	£8
HERITAGE TOMATO SALAD with smoked rapeseed oil tomato sorbet (v)	£8
DRESSED LITTLE HAVEN CRAB with pickled carrots	£9
ORGANIC GODMINSTER CHEDDAR BONBONS with cider and apple chutney (v)	£7

MAINS

PEA AND WHITE TRUFFLE RISOTTO with roasted violet artichokes (v)	£12
CORN FED CHICKEN BREAST with pea and white truffle risotto	£16
MARKET FISH OF THE DAY with crispy linguini, rainbow chard and a chive velouté	£18
7OZ RUMP OF NEW SEASON LAMB, Petits Pois à la Française with pancetta and a port wine sauce	£18
CREEDY CARVER HONEY ROAST DUCK BREAST with pak choi, sautéed potatoes in duck fat and cassis sauce	£18
6OZ ENGLISH FILLET STEAK with duck fat cooked chips, shallot and thyme puree, Madeira sauce	£22

KITCHEN CLASSICS

MR PARSON'S SAUSAGES with mashed potato and vegetables, onion sauce	£12
GRILLED MARKET FISH with hand cut chips, seasonal vegetables, fish velouté	£14
DELI BOARD BRITISH CHARCUTERIE, smoked salmon, hummus, roasted artichokes, stuffed peppers, baby mozzarella, olives and bread	£14
CHICKEN BREAST SALAD with green beans, sun blushed tomatoes and toasted almonds	£10(v)
GRILLED GOAT'S CHEESE AND GREEN BEAN SALAD with sun blushed tomatoes and toasted almonds (v)	£12
COLN VALLEY SMOKED SALMON, baby salad leaves, sweet mustard and dill mayonnaise	£10
LOCAL VENISON STEAK in a toasted seeded bun with tarragon mayonnaise, chips and red onion marmalade	£12

SIDE ORDERS

BREAD AND FLAVOURED BUTTER AND OILS	£4	
ROSEMARY BUTTERED CARROTS	SELECTION OF SEASONAL VEG	£3
NEW POTATOES	SALAD LEAVES with English dressing	
CLAYTON'S CHIPS		

If you have any allergies, please ask for our Allergen Menu.

PUDDINGS

RASPBERRY AND COCONUT MILLEFEUILLE with praline cream	£7
WHITE CHOCOLATE AND LIME PARFAIT, blackberry sorbet	£7
LEMON CREAM with poached rhubarb and sour cherry sorbet	£7
CLAYTON'S STRAWBERRY SHORTCAKE	£7
SALTED CARAMEL CHOCOLATE MOUSSE with peanut ice cream	£8
THREE SCOOPS OF ICE CREAM(All Ice Creams are gluten and dairy free)	£6
Vanilla, Strawberry, Chocolate, Peanut or Mint	
THREE SCOOPS OF SORBETS	£6
Apple, Sour Cherry, Raspberry or Blackberry	

SELECTION OF BRITISH CHEESE AND BISCUITS	£12
WYFE OF BATH (Organic) – Succulent, nutty and creamy, semi-hard cheese	
BATH SOFT (Organic) – rich creamy soft yielding cheese	
GODMINSTER ORGANIC CHEDDAR – From Bruton, Somerset	
BATH BLUE (Organic) – creamy, smooth blue cheese	
DRIFTWOOD – beautiful texture goats milk cheese from Bagborough, Somerset	
KELSTON PARK ORGANIC – brie style cheese	

DESSERT COCKTAILS

ESPRESSO MARTINI	£8.50	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	CITRUS ROOIBOS	£2.60
CAFE LATTE	£2.60	LEMON AND GINGER	£2.60
HOT CHOCOLATE	£3.00		

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

BY THE GLASS & CARAFE

CHAMPAGNE & SPARKLING	125ML
Prosecco Frizzante Veneto	£6.00
Champagne Dericbourg Epernay	£7.50
Andre Roger Grand Cru	£7.75

WHITE	175ML	500ML
Solano Blanco, Bodegas Gallegas 14	£4.50	£12.50
Verdicchio/Colombard, Maison Sabadie 14	£4.75	£12.50
Sauvignon Blanc, Central Valley 14	£5.25	£14.75
Pinot Grigio, Veneto 14	£5.50	£15.50
Chardonnay (un-oaked), Vins de Pays 14	£5.75	£15.75
Chenin Blanc, Stellenbosch 14/15	£6.00	£16.75
Viognier/ Marsanne, Languedoc 14	£6.50	£17.50
Sauvignon Blanc, Marlborough 14	£6.50	£18.00
Chablis Domaine Louis Robin 14	£8.25	£23.50

BY THE BOTTLE

WHITE	Bottle
Solano Blanco, Bodegas Gallegas, Galicia 14	£18.00
Verdicchio/Colombard, Maison Sabadie 14	£18.75
Rocca Trebbiano, Puglia 14	£19.00
Sauvignon Blanc, Central Valley 15	£22.00
Pinot Grigio, Veneto 14	£23.00
Chardonnay (un-oaked), Vins de Pays 14	£23.50
Chenin Blanc, Stellenbosch 15	£24.95
Viognier/ Marsanne, Languedoc 14	£26.00
Sauvignon Blanc, Marlborough 14	£27.00
Gavi , Piemonte 14	£29.00
Pinot Blanc, Alsace 12	£31.00
Mâcon La Roche Vineuese, Burgundy 12/13	£32.00
Chablis Domaine Louis Robin 14	£35.00
Saint Veran. Domaine des Poncety 14	£36.50
Sancerre Domaine Tinel-Blondelet, Loire 13	£41.00
Chardonnay, Gippsland 12	£42.00
Chablis 1er Cru, Domaine Vrignaud 12	£49.00
Meursault, Burgundy 12	£60.00
Chassange Montrachet 1er Cru 11/12	£75.00

ROSE	
Pinot Grigio Veneto 14`	£22.00
Mon rose, Languedoc 14	£25.00

CHAMPAGNE & SPARKLING	
Prosecco Spumante N.V. Brut Veneto	£24.50
Champagne Dericbourg N.V Brut Epernay	£42.00
Champagne Taittinger N.V.Reins	£65.00
Dom Perignon 2004	£195.00

ROSE	175ML	500ML
Pinot Grigio Veneto 14	£5.25	£14.75
Mon Rose, Languedoc 14	£6.25	£17.75

RED	175ML	500ML
Tempranillo, Bodegas Gallegas 14	£4.50	£12.50
Merlot, Central Valley 13	£5.00	£14.00
Cabernet Sauvignon, Robertson 14	£5.25	£14.75
Montepulciano D'Abruzzo, Al Santi 13	£5.50	£15.75
Malbec, Mendoza 14	£6.00	£16.75
Pinot Noir, Pays D'Oc 13	£6.00	£16.75
Rioja Bodegas, Lacrimus 14	£6.25	£17.50
Pinot Noir, Clarksburg 13	£7.00	£19.50

RED	Bottle
Tempranillo, Bodegas Gallegas, Galicia 14	£18.00
Sangiovese, Puglia 14	£18.75
Merlot, Central Valley 13	£21.00
Cabernet Sauvignon, Robertson 14	£22.00
Carignan, Pays D'Oc 14	£23.00
Montepulciano D'Abruzzo, Al Santi 14	£23.50
Malbec, Mendoza 14	£25.00
Pinot Noir, Pays D'oc 15	£25.00
Shiraz Viognier, Sotherton 12	£26.75
Rioja Bodegas, Lacrimus 14	£26.00
Côtes du Rhône, Les Combelles, Rhone Valley 14	£27.00
Pinot Noir, Clarksberg 13	£29.00
Chateau Bellevue, Bordeaux 12	£30.00
Malbec Reserve, Valcheta 10	£30.00
Chianti Classico, Castelnuovo Berardenga 10	£31.00
Fleurie, Cru Beajolais 13	£32.50
Chateau Puy Bonnet, St Emilion 12	£38.00
Gigondas, Domaine de la Maurelle 12	£45.00
Brunello, Tuscany 09	£58.00
Clos du Marquis St. Julien, Bordeaux 08	£60.00
Nuits-Saint-Georges 1er Cru	
Dom Cheillon 'Les Crots' 10	£65.00

SWEET	75ml	375btl
Sauternes Chateau Simon 10	£4.95	£27.00