



Belfast Restaurant Week

£10 menu

Beer Battered Haddock Fillet

with triple cooked chips, tartare sauce and minted mushy peas

Contains allergen 3,6,11,13

Honey Chilli Chicken

in a chilli and coriander glaze, rocket and red onion salad,
garlic aioli and skinny fries

Contains allergen 6,7,10,11

Clayton Burger

with smoked bacon, smoked cheese, gem lettuce, tomato and red onion in a toasted
brioche bap with skinny fries and homemade relish

Contains allergen 6,7,13

Cajun Breaded Chicken Burger

With tobacco onions, gem lettuce, tomato and red onion all within a lightly toasted bun served
with skinny fries and peppercorn sauce.

Contains allergen 6,7,11,13

Classic Caesar Salad with Chargrilled Chicken

topped with crunchy garlic croutons and homemade Caesar dressing

Contains allergen 3,6,7,11,12,13

ALLERGEN INDEX

No. 1 & 2 Shellfish
No. 3 Fish
No. 4 Peanuts
No. 5 Nuts

No. 6 Cereal containing gluten
No. 7 Milk/milk products
No. 8 Soya

No. 9 Sulphur dioxide
No.10 Sesame seeds
No.11 Egg

No.12 Celery & celeriac
No.13 Mustard
No.14 Lupin



BELFAST RESTAURANT WEEK
2 COURSES FOR £15

STARTERS

Chef's Soup of the Day

served with warm wheaten bread
please ask your server

Garlic Field Mushrooms

on a celery and rocket salad with a garlic aioli and toasted bruschetta
(Allergens 6, 7, 12)

Cauliflower Fritters

side of mixed salad and piccalilli dressing
(Allergens 5, 6, 9, 10)

Salt and Chilli Squid

on Asian slaw with a sweet soy, chilli and coriander dressing
(Allergens 3, 6, 7, 8, 10, 11)

Honey Chilli Chicken

with garlic aioli and red onion rocket sala
(Allergens 6, 7, 10, 11)

MAIN COURSES

Pan Fried Stuffed Supreme of Chicken

with colcannon, tender stem broccoli and wild mushroom cream
(Allergens 7)

Clayton Burger

with smoked bacon, smoked cheese, gem lettuce, tomato and red onion within a lightly toasted brioche bun served with skinny fries and homemade relish
(Allergens 6, 7, 11, 13)

Cajun Breaded Chicken Burger

with tobacco onions, gem lettuce, tomato and red onion all within a lightly toasted bun
served with skinny fries and peppercorn sauce
(Allergens 6, 7, 11, 13)

Beer Battered Haddock Fillet

served with triple cooked chips, tartar sauce & minted mushy peas
(Allergens 3, 6, 11, 13)

Pan Fried Hake Fillet

with a new potato, chorizo, olive and spinach salad with a lemon and thyme dressing
(Allergens 2, 3, 7)

Chicken or Beef Fajita

served on a sizzling platter warm tortilla wraps garlic mayo, tomato relish, guacamole and sour cream
(Allergens 6, 7, 12)

Grilled Courgette and Sweetcorn Risotto

(Allergens 7, 12)

DESSERTS

Warm Chocolate Fondant

with vanilla bean ice cream
(Allergens 6, 7, 11)

Lemon Tort

with wild berry sorbet and raspberry dust
(Allergens 6, 7, 11)

Honeycomb Sundae

(Allergens 7, 11)

Crème brûlée

wild berry compote and shortbread

ALLERGEN INDEX

No.1 - 1 & 2 Shellfish, No.3 - Fish, No.4 - Peanuts, No.5 - Nuts, No.6 - Cereal containing Gluten, No.7 - Milk/Milk products, No.8 - Soya, No.9 - Sulphur Dioxide, No.10 - Sesame seeds, No.11 - Egg, No.12 - Celery & Celeriac, No.13 - Mustard, No.14 - Lupin.

Should you have any dietary requirements please let your server know at time of ordering. Whilst we have strict controls in place to avoid cross contamination we actively use nuts in our kitchen and some dishes and breads may contain trace amounts.