



CLAYTON HOTEL
GALWAY

Welcome to The Enclosure Bar and Bistro at The Clayton Hotel Galway. We proudly use local suppliers for the ingredients that we use to make our dishes. This menu has been designed with care and passion by our Head Chef Gareth McGrath and his experienced and award winning team of chefs. We hope you enjoy your time with us and please do let us know if we can do anything to make your experience more special.

Starters & Light Bites

Homemade Soup of the Day €5.25

With Homemade Bread

Allergens 7, 12

Clayton House Salad €7.95

With Cucumber, Tomato, Carrots, Beetroot,
Pickled Red Cabbage, Mixed Seeds & Seasonal Leaves

Allergens 5, 9, 13

Whipped Ardsallagh Goats Cheese and Beetroot Salad €8.95

With Candied Hazelnuts and a Balsamic Glaze

Allergens 5, 7, 9

Wild Atlantic Way Creamy Seafood Chowder €8.25

With Homemade Bread

Allergens 3, 6, 7, 11, 12

Hot & Spicy Clayton Chicken Wings €8.95

Served in Franks Hot Sauce with a Blue Cheese Dip

Allergens 6, 7, 8, 11

Fresh Killary Harbour Mussels Starter: €9.50

In a White Wine & Garlic Cream Sauce

Main: €15.50

Served with Garlic Bread

Allergens 1, 2, 6, 7

Thai Style Fish Cakes €8.95

With Sweet Chilli & Lime Aioli

Allergens 1, 3, 6, 7, 11, 12,

Classic Caesar Salad €11.50

Crispy Baby Gem Lettuce, Garlic Croutons, Bacon Lardons,
Parmesan Shavings and Creamy Caesar Dressing

(Add Chicken For €2.00)

Allergens 3, 6, 7, 11



Main Course

From The Land

Heaneys 8oz Prime Irish Angus Striploin Steak €24.50

Served With Salted Fries, Flat Capped Mushroom and Confit Tomato
Accompanied by Brandy Peppercorn Sauce or Garlic Butter

Allergens 7, 8, 9, 13

8oz Irish Beef Burger €15.95

Served With Smoked Cheddar, Red Onion Jam, Pickle and a Lightly Spiced
Mayonnaise on a Toasted Brioche Bun and Salted Fries

Allergens 6, 7, 8, 9, 10, 11, 13

Slow Braised Slaney Valley Lamb Shank €18.95

With Creamed Mint Potatoes and a Pear and Lime Jus

Allergens 7, 9

Slow Roast Pork Belly €17.50

With Creamed Potatoes, Pickled Red Cabbage and a Charred Pineapple

Allergens 7, 9

Roast Chicken Supreme €17.50

With Garlic Pisto, Chorizo Mash Buttered Baby Leaks and a Shiraz Glaze

Allergens 7, 9

From The Sea

Pan Seared Fillet of Galway Bay Hake €18.50

Served on Sauteed Chorizo with Spinach, Samphire and a Lemon Sauce

Allergens 1, 2, 3, 7

Local Craft Beer Battered Fish and Chips €16.95

Served with Lemon, Coleslaw, Tartar Sauce and French Fries

Allergens 3, 6, 7, 8, 11

Meat Free Options

Thai Red Vegetable Curry €14.95

Aromatic Spiced Curry with Stir-Fried Vegetables, Crisp Poppadum, Coconut and
Coriander and Basmati Rice

Allergens 8

Vegetarian Chilli €14.95

With Lentils, Quinoa, Beans, Cheddar Cheese, Chilli Salsa and Crème Friache

Allergens 7, 11, 12, 13

(If you're a meat eater but fancy any of the above, add chicken for €2.00)



Pizza's & Sandwiches

Ham & Cheddar Panini €9.95

With Ballymalloe Tomato Relish and Salted Fries

(Add soup for €2.75)

Allergens 3, 6, 7, 11, 12

Pulled Irish Pork Sandwich €10.50

Served in a Bbla with Braised Red Cabbage and BBQ Sauce with Salted Fries

(Add soup for €2.75)

Allergens 3, 6, 7, 11, 12

12" Stone Baked Margherita Pizza €13.50

With Tomato Sauce, Mozzarella Cheese & Oregano

Allergens 3, 6, 7, 11, 12

12" Stone Baked Pepperoni Pizza €13.95

With Tomato Sauce, Mozzarella Cheese, Sliced Pepperoni Sausage & Oregano

Allergens 3, 6, 7, 11, 12

Upgrade Your Meal

Salted Skinny Fries €3.95

Allergens 8

Parmesan and Truffle Fries €4.50

Allergens 7,8,11

House Side Salad €3.95

Allergens See Server

Buttermilk Onion Rings €3.95

Allergens 6, 7

Seasonal Market Vegetables €3.95

Allergens 0

Creamed Potatoes €3.95

Allergens 7

Chorizo Mash €4.50

Allergens 7

Portion of Rice €3.95

Allergens 0

Garlic Bread €3.95

Allergens 6



Sweet Treats

Baileys Croissant Bread and Butter Pudding with Crème Agnlaise €6.50

Allergens 6, 7, 9, 11

Clayton Dessert of The Day €6.00

Allergens See Server

Selection of Ice Creams in a Wafer Basket €5.50

Allergens 6, 7, 11

Chocolate and Coconut Tart (Vegan Friendly) €6.50

Allergens 4,5,8

Classic lemon Tart Served with Raspberry Sorbet €6.95

Allergens 4, 6, 7, 11

Clayton Hotel Galway proudly uses local suppliers.

Tá bród ar an Clayton Hotel Gaillimh úsáid a bhaint as soláthraithe áitiúla

We try to source local product where it is possible and support local business.

Déanaimid gach iarracht táirge áitiúil a fháil nuair is féidir agus tacú le gnólachtaí áitiúla

Heaney meats Galway – Fresh meats

Glancy Seafood Tuam – Fresh fish & seafood

Clayton Hotel proudly serves only 100% prime Irish beef.

Total Produce - Fresh vegetables and potatoes

Glynns Carnmore – Fresh vegetables and potatoes

Arrabawn Dairies – Fresh milk, cream and butter

Food Allergies and Intolerances

Before you order your food and drinks, please speak to a member of our staff, who are fully trained in allergy awareness.

If you have a food allergy or food intolerance,

Please refer to the above allergen list, where the allergens are listed numerically and presented in that format under each menu item.



List of Allergens/Liosta Ailléirginí

1&2 Shellfish Crustaceans----- *Shrimp (crevette), prawns, crab, crayfish and lobster*

Molluscs----*Clams, cockles, mussels, oysters, octopus, snails, squid (calamari), and scallops*

3. Fish

4. Peanuts

5. Nuts (*Almonds/ Walnuts/ Pecan nuts/ Brazil nuts/ Hazelnuts/ Cashews/Pistachio nuts/ Macadamia nuts also known as Queensland*)

6. Cereals containing gluten

7. Milk

8. Soya

9. Sulphur Dioxide

10. Sesame Seeds

11. Egg

12. Celery and Celeriac

13. Mustard

14. Lupin



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GALWAY

“The world is full of magic things,
patiently waiting for our senses to
grow sharper.”

— **W.B. Yeats**

