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**
With Homemade Bread
€5.25
Allergens 7, 12

**Clayton House Salad**
With Cucumber, Tomato, Carrots, Beetroot, Pickled Red Cabbage, Mixed Seeds & Seasonal Leaves
€7.95
Allergens 5, 9, 13

**Ardsallagh Goats Cheese Tartlet**
With Tomato Relish & Caramelized Red Onion, Balsamic Glaze, Basil Pesto & Rocket Leaves
€9.25
Allergens 6, 7, 9, 11

**Galway Bay Seafood Chowder**
With Homemade Bread
€8.25
Allergens 3, 6, 7, 11, 12

**Hot & Spicy Clayton Chicken Wings**
With a choice of Frank’s Hot Sauce or Sticky Chilli & Lime
Served with Soy, Honey & Coriander Mayo Dip
€8.95
Allergens 6, 7, 8, 11

**Wild Atlantic Way Garlic & Chilli Prawns on Toasted Sourdough**
Served with Herb Oil & Dressed Rocket
Starter €9.50
Main Course Portion €15.50
Allergens 1, 2, 6, 13

**Classic Caesar Salad**
Crispy Baby Gem Lettuce, Garlic Croutons, Bacon Lardons, Parmesan Shavings & Creamy Caesar Dressing
€11.50 (Add Chicken For €2.00)
Allergens 3, 6, 7, 11
Main Courses

Clayton Classics

Traditional Irish Fish & Chips
Irish Haddock Fillets in a light Tempura Batter made with Irish Spring Water
Served with Fresh Cut Chips, Sauce Gribiche & a zesty Lemon Wedge
€16.95
Allergens 3, 6, 7, 8, 11

Certified Irish Black Angus Burger
Served with Irish Bacon & Aged Cheddar Cheese on a Toasted Brioche Bun with Mustard Mayonnaise & Handmade Scullery Tomato Relish
€15.95 (Add an Egg for €1.00)
Allergens 6, 7, 8, 9, 11

8oz Certified Irish Hereford Prime Rib-Eye
Served with Twice Cooked Chips, Tobacco Onions, Brandy & Pepper Cream Garnished with a Seasonal Salad
€28.00
Allergens 6, 8, 9

West Cork Pastrami Sandwich & House Piccalilli
Rustic Bread, Mustard Mayo and Baby Rocket Leaves. Smothered in thinly sliced Mature Irish Cheddar, served with a Homemade Piccalilli.
€8.50
Allergens 6, 7, 9, 11, 12
Main Courses

Heaney Meats 8oz Prime Irish Striploin Steak
Served with Twice Cooked Chips, Tobacco Onions, Brandy & Pepper Cream
Garnished with a Seasonal Salad
€24.50
Allergens 6, 8, 9

Chicken Cordon Bleu
House Cooked Ham & Smoked Applewood Cheddar
Served with Fondant Potato, Asparagus & Bearnaise Sauce
€17.95
Allergens 6, 7, 9, 11

Pan Seared Galway Bay Hake Fillet
Served with Sea Asparagus & Chorizo, Saute Baby Potatoes
Lemon & Thyme Butter Cream Sauce
€18.50
Allergens 3, 6, 7, 9, 11

Spaghetti Carbonara
Spaghetti & Smokey Bacon served with Egg Cream Sauce
Parmesan & Garlic Bread Slice
€14.95
Allergens 6, 7, 11

Buttered Chicken & Vegetable Curry
Served with Basmati Rice, Mango Chutney, Garlic & Coriander Naan Bread
€16.95
Allergens 6, 7, 8, 9

Meat Free Options

Butternut Squash, Chickpea & Rosemary Tagine
Served with Saffron & Herb Cous Cous
€14.95
Allergens 1, 2, 3, 7

Vegetarian Chilli
Served with Lentils, Quinoa, Mixed Beans, Chilli Salsa & Basmati Rice
€14.95
Allergens 3, 6, 7, 8, 11
Ham & Cheddar Panini
With Ballymaloe Tomato Relish and Salted Fries
€9.95 (Add Soup for €2.75)
Allergens 6, 7, 8, 11

Cajun Chicken & Mayo Mozzarella Pannini
Served with Salted Fries
€9.95 (Add Soup for €2.75)
Allergens 6, 7, 8, 11

12” Stone Baked Margherita Pizza
With Tomato Sauce, Mozzarella Cheese & Oregano
€13.50
Allergens 6, 7, 11

12” Stone Baked Pepperoni Pizza
With Tomato Sauce, Mozzarella Cheese, Sliced Pepperoni Sausage & Oregano
€13.95
Allergens 6, 7, 11
S i d e   O r d e r s

Salted Skinny Fries
€3.95
Allergens 8

Caribbean 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

Portion of Rice
€3.95
Allergens 0

Garlic Bread
€3.95
Allergens 6
Baileys Croissant Bread and Butter Pudding with Crème Anglaise  
€6.50  
Allergens 6, 7, 9, 11

Clayton Dessert of The Day  
€6.00  
Allergens See Server

Selection of Ice Cream in a Wafer Basket  
€5.50  
Allergens 6, 7, 11

Chocolate and Coconut Tart (Vegan Friendly)  
€6.50  
Allergens 4, 5, 8

Sticky Toffee Pudding & Honeycomb Ice Cream  
€6.50  
Allergens 4, 6, 7, 11
Clayton Hotel Galway proudly uses local suppliers.
Tá bróid 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 táirgí aithiúil a fháil nuair is féidir agus tacú le gnólachtaí aithiúla

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 below 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
“The world is full of magic things, patiently waiting for our senses to grow sharper.”
— W.B. Yeats

We do hope you have an enjoyable time with us. We would be most grateful if you could share your experience on TripAdvisor or Google Reviews.