



Fáilte / Welcome,

Thank you for choosing to dine at the Enclosure Bar & Bistro at Clayton Hotel Galway. With a wide selection of dishes to choose from, there is something to suit all tastes. All meat and fish are sourced locally from the highest quality Irish suppliers.

Should you have any particular dietary requirements, please let your server know and we will do our very best to accommodate your request.

Le gach dea-ghuí,

A handwritten signature in dark ink, appearing to read "R. Fitzpatrick", positioned above a horizontal line.

Rory Fitzpatrick

General Manager/Bainisteoir Ginearálta

Food Allergies and Intolerances

If you have a food allergy or food intolerance please speak to a member of our team who are fully trained in allergy awareness prior to ordering, Please refer to the end of the menu, where the allergens are listed numerically and presented in that format after each menu item.

To Start/Cúrsaí Tosaigh

Homemade Soup of the Day

With Bread Selection

Allergens 6 (wheat), 7, 8, 11, 12

Clayton's Creamy Atlantic Seafood Chowder

With Our Homemade Brown Bread

Allergens 1, 2, 3, 6 (wheat), 7, 8, 11, 12

Chicken Wings

Bucket of Hot Siracha Wings

Served with Carramore Honey & Blue Cheese Dip, Celery Sticks

Allergens 6 (wheat), 7, 8, 12

Wild Atlantic Way Garlic & Chilli Prawns

On Toasted Sourdough Bread, Herb Oil, Dressed Rocket

Allergens 1, 2, 6 (wheat)

Local Blackberry Balsamic Goat's Cheese Salad

With Carramore Organic Honey, Pickled Apple, Candied Almonds, Vanilla Toasted Cauliflower

Allergens 5, 7

The Mains / Miasa Speisialta

Heaney's 8oz Prime Irish Angus Striploin

Seasoned Onion Rings, Black Pepper and Brandy Cream Sauce,
Mixed Salad, Salted Fries
Allergens 6 (wheat), 7, 8, 13

8oz Dalata Beef Burger

Crispy Lettuce & Beef Tomato, Aged Local Cheddar, Homemade
Pickle & Tomato Relish on a Toasted Brioche Bun, Salted Fries
Allergens 6 (wheat), 7, 8, 9, 12, 13

Pappardelle Bolognese

Beef Ragout in a Rich Tomato Sauce with Garlic & Parmesan
Crostini
Allergens 6 (wheat), 8, 11

The Clayton Philly Sub

Prime Angus Strips in Marinara sauce, Melted Provolone Cheese,
Crisp Lettuce, Red Onion, Bell Pepper Salsa, Salted Fries
Allergens 6 (wheat), 7, 8, 9

Crispy Buttermilk Chicken Fillet Burger

Swiss Cheese, Creamy Garlic Mayo, Baby Gem Lettuce,
Tomato, on a Toasted Waterford Blaa with Salty Fries
Allergens 6 (wheat), 7, 8

Spicy Chicken Madras Curry

Chickpeas, Cauliflower, Basmati Rice, Poppadum, Mango Chutney
Allergens 8, 12

Grilled Galway Bay Hake Fillet

Sautéed Chorizo, Spinach & Potatoes, Crispy Prawns, Sea
Asparagus, and Lemon Butter Cream
Allergens 1, 2, 3, 7, 8, 12

Local Craft Beer Battered Fish & Chips

served with Lemon, Side Salad & Tartare Sauce
Allergens 3, 6 (wheat), 7, 8

Marinated Beetroot, Watercress, Toasted Almond, Chickpea & Orange Salad

Served with Citrus, Mustard & Honey dressing
*Add Chicken Breast 5, 13 - €3.50 extra

Chef's Vegetarian Special

Ask Server for details

12" Stone Baked Pizza Menu

Classic Margarita

With Tomato Sauce, Mozzarella Cheese & Oregano

Allergens 6, 7

Italian Stallion

With Prosciutto Ham, Mushrooms, Pepperoni & Rocket

Allergens 6, 7

Gourmet Vegetarian Pizza

With Roasted Vegetables & Goats cheese

Allergens 5, 6, 7

Gourmet Sandwich's/ Ceapairí

9 Hour Slow Cooked BBQ Pulled Pork Bap

With Spiced Apple Slaw, Monterrey Jack Cheese

Allergens 6, 7

Home Cooked Ham & Local Cheddar

Ciabata Croque Monsieur

Allergens 6, 7

Roast Vegetable & Mozzarella Wrap

With Basil Pesto and Parmesan

Allergens 5, 6, 7

On the Side / Ar An Taobh

Fresh Market Vegetables

Creamed Potatoes 7

Side Salad

Garlic Bread 1, 7

Fries

To Follow / Milseoga

Homemade Vanilla Crème Brulée

With Oat & Raisin Biscuit

Allergens 6(wheat), 7, 11

Pear, Almond & Berry Frangipane

Allergens 5, 7, 11

Warm Chocolate Fondant

With double Chocolate Ice Cream, Hot Fudge Sauce

Allergens 6(wheat), 7, 11

Selection of Ice Cream

Served in a Wafer Basket, Chantilly Cream

Allergens 6(wheat), 7

Dessert Special of the Day – Ask Server

**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.**

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*