



CLAYTON
HOTELS
Tribes Restaurant
TDH Menu

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.

Starters

Homemade Soup of the Day

With Homemade Bread

Allergens 6(Wheat & Oats), 7, 11, 12

Goats Cheese Mousse

Hazelnuts, Rocket, Beetroot & Apple Salad,
Mustard & Honey Glaze

Allergens 5(Hazelnut), 8, 9, 13

Galway Bay Seafoods Smoked Salmon with Tian of Crab

Coconut Cream, Mango & Chili Compote,
Irish Seaweed Salad

Allergens 1&2(Crab), 3(Salmon), 7, 9, 11

Buddha Bowl Vegan Salad

Seasonal Leaves, Red Cabbage, Mixed Seeds, Quinoa,
Beetroot, Avacodo, Tender Broccoli & Squash,
Lemon & Ginger Dressing

Allergens 8, 9, 10

Slow Cooked Baby Back Ribs

Served in an Orange & Hickory Barbeque Sauce

€9.50

Allergens 8, 9, 12, 13



CLAYTON HOTELS

Main Course

10oz Striploin Centre Cut Angus Steak

Served with Confit Tomato, Chimichurri,
Flat Cap Mushroom, Pont Neuf Chips.

Choice of Jameson Peppercorn Sauce, Bearnaise Sauce
or Garlic and Our Own Herb Butter

Supplement €7.00

Allergens 7, 8, 9, 11

Grilled Fresh Seabass Fillets

Buttered Baby Potatoes, Saute Spinach & Pak Choi,
Samphire, Roated Red Pepper Coulis

Allergens 3(Seabass), 7, 8, 9

Fish & Chips

Sustainable Irish Fresh Haddock Fillets
In a Light Tempura Batter, with Zesty Lemon,
Tartar Sauce & Homemade Chips

Allergens 3(Haddock), 6(Wheat), 7, 8, 11

Grilled Pork Chop On The Bone

Champ Mash, Sweet Potato Puree, Flash Fried Greens,
Toffee Apple Sauce, Port Jus

Allergens 7, 8, 9



CLAYTON HOTELS

Roast Supreme of Chicken

Thyme & Rosemary Fondant Potato,
Celeriac & Truffle Puree, Tenderstem Broccoli, Parsnip
Crisps & Shiraz Jus

Allergens 7, 9

Butternut Squash, Chickpea & Rosemary Tagine

Served With Saffron & Fresh Cous Cous

Allergens 6(Wheat), 8, 10, 12

Desserts

Chocolate & Coconut Tart

Berry Compote, Raspberry Sorbet

Vegan Dessert

Allergens 4, 5(Cashew, Hazelnut, Walnut, Almond), 8

Sticky Toffee Pudding

Toffe & Vanilla Sauce, Vanilla Ice Cream

Allergens 6(Wheat), 7, 8, 9, 11

Selection of Ice Cream

Served in a Wafer Basket

Allergens 6(Wheat), 7, 8, 11

Strawberry Cheesecake

Ginger Biscuit, Strawberry Coulis,

Strawberry Ripple Ice Cream

Allergens 6(Wheat), 7, 9, 11

Caramelised Lemon Tart

Vanilla Cream Quenelle, Raspberry Sauce

Allergens 6(Wheat), 7, 9, 11



CLAYTON HOTELS

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**