



CLAYTON HOTELS

Atrium, Cocktail and Library Bar

A warm, welcoming & comfortable area with charming staff and great food crafted from locally sourced ingredients where possible and tipples to suit all tastes.

OPENING & MENU SERVING TIMES

BAR MENU

3pm-10pm Mon-Fri

12pm-10pm Saturday

3pm-10pm Sunday

CARVERY

12.00pm to 2.30pm Mon-Fri

Closed on Saturday

12.30pm to 3pm Sunday

Bar Food Menu

Light bites & main course size boards

Today's homemade soup & garnish (please ask server)
€5.95

(Contains Allergen no. 6, wheat, 7, 8, 9, 12, 13)

Garlic and herb focaccia €6.50

Served with pesto and tapenade

(Contains allergens no. 6 wheat, 7, 8, 10)

Suggested wine to accompany dish: Chilensis Chardonnay €6.20 🍷

Slow roasted B.B.Q Hereford prime beef ribs €10.95

Served with Cashel blue cheese dip, "seasonal slaw", celery sticks

(Contains Allergen no.6 wheat, barley, 8, 9, 11, 12, and 13)

Suggested craft beer: A pint of Wicklow Wolf Amber €6.90 🍺

Crisp fried chicken wings, tossed in classic buffalo sauce
OR Oriental sauce

Served with Cashel blue cheese dip, celery sticks.

€7.95 (12 pieces)

€14.95 (24 pieces)

(Contains Allergens no. 7, 8, 9, 12)

Suggested wine: Butterfly Ridge Riesling €7.10 🍷

Meat and Cheese board €14.95

Prime sliced Ham, shredded duck, salami, cheddar and brie cheese, served with dips, homemade brown bread and breadsticks

(Contains Allergens no. 6 barley & wheat, 7, 9, 10, 12)

Suggested wine: Gabriella Pinot Grigio €7.30 🍷

Clayton mixed finger food platter €12.95

Chicken goujons, cocktail sausages, prawns in filo pastry and onion rings served with sweet chilli dip and garlic mayonnaise dip

(Contains allergens no. 1 prawns, 3 salmon, trout, 7, 8, 9, 10)

Suggested beer: Pint of Guinness 🍺

Maritime board €14.95

Potted wild salmon, baby Dublin Bay prawn cocktail, Clare Island smoked salmon, Lough Neagh smoked trout, roast lemon served with dips, homemade brown bread & breadsticks. €14.95

(Contain Allergens no. 1 prawns, 3 salmon, trout, 7, 8, 9, and 10)

Suggested wine: Prosecco Frizzante €7.80 🍷

MAIN COURSE SALADS & PIZZAS

Clayton Caesar salad with bacon

Crisp baby gem leaves, giant garlic croutons, creamy dressing, aged Parmesan shavings and bacon lardons €12.50
add chicken. €14.95

(Contain allergens no. 3 anchovies, 6 wheat, 7, 8, 9, 10, 11, 13)

Suggested craft beer: A pint Wicklow Wolf Elevation pale Ale 🍺

Superfood salad

Mixed leaves, Kale, broccoli, chili, avocado, toasted almonds and quinoa with a balsamic dressing €11.95

Add Chicken at a total cost of €14.50

(Contain allergens no.4, 5 almonds, and cashews 8)

Suggested Beverage: A glass of Chilensis Chardonnay 🍷

Thai beef salad €12.50

Marinated sirloin beef strips, mixed baby leaves, julienne vegetables, cashew nuts with a soya dressing

(Contains allergens 3, 5 cashews, 8, 10 and 12)

Suggested wine: Chilensis Merlot €6.20 🍷

Piri Piri chicken pizza €14.50

Marinated chicken in piri piri flavouring served on a freshly baked oven pizza

(Contain allergens no.6 wheat, 8)

Suggested wine: Rose d'Anjou €8.00 🍷

Irish Artisan meat pizza €14.50

Certified Irish Angus beef strips, Gubbeen chorizo (West Cork), Heaney's baked ham (Galway) house tomato sauce and buffalo mozzarella

(Contains allergens no. 5, 6, 7, 9, 11, 12, 13)

Suggested craft beer: A pint of Hop House 🍺

Tomato, rocket and buffalo mozzarella pizza €14.00

Rocket, tomatoes, mozzarella cheese

(Contains allergens no. 5, 6 wheat, 7, 9, 12, 13)

Suggested wine: Gabriella Pinot Grigio €7.30 🍷

The Clayton club sandwich €12.95

Triple decker sandwich on brown or white, roast turkey, mature

Cheddar, Limerick ham, tomatoes, baby gem, mayo and egg.

Served with twice cooked chips and seasonal slaw

(Contains allergens no.6 wheat, 7, 9, 11, 12, 13 and 14)

Suggested beer: A pint of Smithwicks Pale Ale 🍺

The Clayton Steak and Onion Sandwich E14.50

Prime 5oz sirloin steak, sautéed mushrooms, toasted ciabatta bread, mustard mayo, tomato and lettuce.

(Contains allergens no. 6 wheat, 7, 11, and 12)

Suggested Beer: A pint of Hop House 🍺

MAIN COURSES

Clayton certified Irish Angus 8oz beef burger

Certified Irish Angus 100% beef (Co Galway), toasted brioche bap, lettuce, tomato, aged Swiss cheese, homemade chilli & tomato chutney, salad garnish. €14.95

Add bacon for

€1.00

(Contain Allergen no. 6, wheat, 7, 8, 9, 10, 11, 12 and 13)

Suggested wine: Muriel Rioja Crianza €7.40 🍷

Chicken fillet burger and chips €14.50

Char-grilled chicken breast, toasted brioche bap, lettuce, tomato, aged Swiss cheese, homemade chilli and tomato chutney, salad garnish and chips

(Contains allergens no. 6 wheat, 7, 11, and 12)

Suggested craft beer: A pint of Hop House 🍺

Traditional Guinness and leek bangers and mashed potato €14.95

3 onion gravy, buttered champ potato, crispy onion rings

(Contain Allergen no. 6, oats, wheat, 7, 9, and 12)

Suggested beverage: A pint of Guinness 🍺

Clayton fish & chips

Golden fried fish fillet of the day, (please ask your server) chips, mushy peas, lemon and tartar sauce. €16.95

(Contain allergen no. 3, 6 wheat, 7, 8, 9, 10, 11, 12, and 13)

Suggested craft beer: A pint of Orchard thieves €6.70

Clayton Bar famous chicken curry €16.95

Sautéed Glin Valley chicken pieces, a mild curry paste blended with coconut cream and coriander, lemon rice, poppadum's, cucumber & mint raita
(Contains allergens no 3 fish sauce, 5, 6, 8, 9, 10, 11, 12, 13)
Suggested craft beer: A pint of Blue Moon 🍺

Penne Carbonara €14.50

Sautéed bacon and mushrooms in a creamy sauce served with penne pasta and parmesan cheese
(Contains allergens no. 6 wheat, 7, 9, 12)
Suggested wine pairing: A glass of Chilensis Chardonnay 🍷

Irish Hereford prime 8oz rib eye steak €23.95

28 day matured Irish Hereford prime beef, tobacco onions, Pont Neuf chips, pepper & brandy cream, rocket, sundried tomato & parmesan salad
(Contain allergen no. 3, anchovies, no. 6, wheat, 7, 8, 9, 10, 11, 12, 13)
Suggested wine: EL Esteco Malbec €7.40 🍷

Sides. €2.95

Pont Neuf chips, skinny chips, sautéed mushrooms, Sautéed onions, rocket & Parmesan salad, baby Caesar salad.

***Please be aware we offer a 'roast of the day' during bar service on Saturdays, please ask your server for more details**

DESSERTS

Traditional Warm Apple tart €5.95

Roasted baby apple and butterscotch sauce, vanilla ice cream
(Contains allergens no.6 wheat, 7, 8, 9, 11)

Fruit salad €4.95

Freshly cut pieces of melon, pineapple, orange and apples in a light orange syrup

Turkish delight cheesecake €5.95

Served with fresh cream and chocolate sauce
(Contains allergens no. 6 wheat, 7, 8, 11)

Cookie dough pie €5.95

Served with fresh cream and chocolate sauce
(Contains allergens no. 6 wheat, 7, 8, 11)

Selection of Irish dairy ice-cream €6.95

In an edible brandy basket with chocolate sauce
(Contains allergens no. 5 nuts, 6, 7, 8, 11, 14)

Allergen Index

No1 & 2 Shellfish (type e.g. prawns or mussels)

No3 Fish

No4 Peanuts

No5 Nuts (specify nut)

No6 Cereal containing gluten
(need to state what type e.g. gluten)

No7 Milk/milk products

No8 Soya

No9 Sulphur Dioxide

No10 Sesame seeds

No11 Egg

No12 Celery and Celeriac

No13 Mustard

No14 Lupin

Every effort is made to inform our guest about particular allergens contained within our produce. If you have any further questions please ask a member of our team who will be happy to assist you