



TDH Menu

CLAYTON HOTEL BIRMINGHAM

STARTERS

Homemade Soup with Mini Sourdough Baguette and Butter
(Can be served with gluten-free bread roll and plant-based butter)
V/VE (12, bread 6-wheat, butter 7)

Crispy Fried Squid, Roast Vine Tomato, Rocket Salad, Smoked Paprika,
Garlic Mayo, Charred Lemon
(1,2-squid, 11,13,6-wheat, 9)

Smoked Ham Hock Terrine, Potato, Green Bean and Parsley Salad, Wholegrain Mustard,
Warm Sourdough Bread or Gluten Free Roll
(13,9)

Grilled Halloumi Greek Salad
(Available as vegan alternative) GF (12,9)

MAIN COURSES

Salmon and Leek Fishcake, Wilted Spinach, Tomato and Chive Butter Sauce
(6-wheat, 3-salmon, 7, 9)

Smoky Chicken Tagliatelle Pasta with Onion, Garlic,
Spring Onion and Rocket, Sweet Chilli Cream Sauce
(Can be served with gluten free pasta)

Chickpea, Tomato and Roasted Vegetable Tagine with Baby Spinach,
Ras El-Hanout, Toasted Cashew and Green Rice
GF/VE (10, 5-cashew, 12) (Can be served without cashew nuts)

Cumberland Sausage and Champ Mash
(6-wheat, 12) (Can be served with vegetable sausages)

DESSERTS

Fresh Fruit Salad with Mango Sorbet
V/VE/GF (7)

Baked Cheesecake
(please ask the server for today's flavour) (6,7)

White Chocolate, Eton Mess
V/GF (8, 5-nuts)

Pecan Pie served with Vanilla Ice Cream
V (6-wheat, 5- pecan and nut traces, 7,11)