FOOD

TRIGGER A TREAT: EXCHANGE ONE COIN FOR ONE DISH



PIZZETTE

Our delicious crispy dough bases are crafted by artisans exclusively for Clays, loaded with *fresh*, *flavourful* toppings.

Classic* (v)
Fior di latte, pomodoro & basil

Not Mozzarella & Pomodoro* (VE)

SMALL PLATES

Vegan mozzarella, pomodoro & basil

We care about our food and only use the best ingredients.

Our vegetables are sourced from family owned British suppliers, all our fish comes from smaller boats straight from shore to door and our meat is slow reared, *sustainable* and free range.

Crispy Chicken Sliders*

Apple & cabbage slaw, Nam Jim dressing, miso mayo

Pulled Beef Sliders*

Tomato chutney, pickles

Beef Croquettes* (GF)

Béarnaise mayo, parsley

Old Spot Sausage Roll*

Puff pastry, onion seeds, plum relish

Pork & Venison Scotch Egg*

Swede puree

British Calamari* (GF)

Squid ink mayo & charred lemon

English Trout Ceviche Cones*

English trout ceviche with melon, cucumber, mint, charcoal bamboo cone

South Coast Lemon Sole* (GF)

Breaded with burnt lemon & aioli sauce

Crispy Seitan Sliders* (VE)

Pickled mushrooms & cucumber, asian slaw, miso mayo

Chickpea Hummus* (VE)

Mint, sumac, olive oil, sourdough crisp

Handmade Loaded English Crisps* (V, GF)

Red Leicester cheddar, minted sour cream, chilli jam, beetroot

'KFC'* (VE, GF)

Crunchy cauliflower in spicy Korean sauce, sesame seeds, spring onions

Vegetable Summer Role* (VE, GF)

Crunchy vegetables wrapped in rice paper, ponzu dipping sauce

Sweetcorn Ribs (VE, GF)

Paprika salt, vegan chipotle mayonnaise

Loaded Spicy Fries* (VE, GF)

Skin on fries, spicy sauce, red cabbage, carrot, courgette, vegan chipotle mayonaise, spring onions & toasted sesame seeds

Sweet Potato Fries (VE, GF)

Extra large serving of fries, chipotle & jalapeno mayonnaise, chive topping

Truffle Parmesan Chips* (GF)

Skin on chips, 24-month aged parmesan, truffle mayonnaise, chives

Trio Of Desserts*

A selection of our desserts to share Cheesecake (V), blondie (VE, GF) & cookie dough truffles (VE, GF)

Items with an * indicates allergens, scan QR code or click here for details.

All pizzette and sliders are also available as $\emph{gluten free}$ on request.

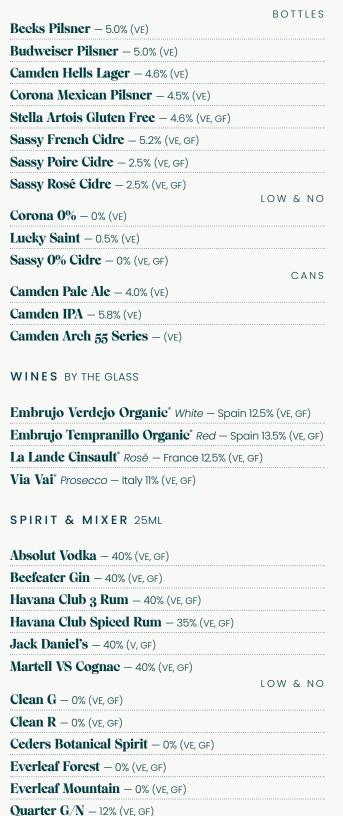
We advocate responsible drinking, and a discretionary 12.5% service charge will be added to each booking.



DRINKS

TRIGGER A TREAT: EXCHANGE ONE COIN FOR ONE DRINK

BEER & CIDER





SIGNATURE COCKTAILS

English Pear Bellini*	$\overline{\nabla}$
Pear purée, elderflower cordial, sparkling wine (VE, GF)	Ţ
Ruby*	
Absolut citron vodka, raspberry purée, rose liqueur, vanilla syrup, plum bitters, Fever Tree orange blossom & raspberry soda (VE, GF)	

Sloegasm* Plymouth sloe gin, white wine, cherry vermouth, Chambord, lemon bitters, lemon, syrup (V, GF)

Sunshine Ice Tea* Eco-conscious Sapling gin ice tea, fresh orange & Hilltop blossom honey water, loose leaf lemon green tea, a dash of begamont & citrus (V, GF)

LOW & NO COCKTAILS
Clean Mojito
Clean non-alcoholic golden spiced spirit, fresh mint, lime, sugar (VE, GF)
Ceders Sour
Ceders 0%, lemon juice, almond syrup (VE, GF)
CosNopolitan
Everleaf Mountain, strawberry, cherry blossom, rosehip aperitif, cranberry juice, lime, sugar syrup (VE, GF)
Forest Fire
Everleaf Forest saffron, vanilla, orange blossom, fresh chilli, honey, lime & elderflower (v, GF)
Quarter Negroni*
12% Quarter G/N, Campari & Lillet Rouge (V, GF)
0% Garden Collins
Ceders 0%, fresh pear purée, lemon juice,

elderflower cordial, soda top (VE, GF)

