

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)

Vegan mozzarella, pomodoro & basil

SMALL PLATES

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.

Pair of Crispy Chicken Sliders*

Apple & cabbage slaw, Nam Jim dressing, miso mayo

Pair of 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

Cured Loch Duart Salmon Cones*

Yuzu, soy mayo, sesame cones

South Coast Lemon Sole* (GF)

Breaded with burnt lemon & aioli sauce

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 mayonnaise, 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 **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

BOTTLES

Becks Pilsner – 5.0% (VE)

Budweiser Pilsner – 5.0% (VE)

Camden Hells Lager – 4.6% (VE)

Corona Mexican Pilsner – 4.5% (VE)

Stella Artois Gluten Free – 4.6% (VE, GF)

Sassy French Cidre – 5.2% (VE, GF)

Sassy Poire Cidre – 2.5% (VE, GF)

Sassy Rosé Cidre – 2.5% (VE, GF)

LOW & NO

Corona 0% – 0% (VE)

Lucky Saint – 0.5% (VE)

Sassy 0% Cidre – 0% (VE, GF)

CANS

Camden Pale Ale – 4.0% (VE)

Camden IPA – 5.8% (VE)

Camden Arch 55 Series – (VE)

WINES BY THE GLASS

Embrujo Verdejo Organic* *White* – Spain 12.5% (VE, GF)

Embrujo Tempranillo Organic* *Red* – Spain 13.5% (VE, GF)

La Lande Cinsault* *Rosé* – France 12.5% (VE, GF)

Via Vai* *Prosecco* – Italy 11% (VE, GF)

SPIRIT & MIXER 25ML

Absolut Vodka – 40% (VE, GF)

Beefeater Gin – 40% (VE, GF)

Havana Club 3 Rum – 40% (VE, GF)

Havana Club Spiced Rum – 35% (VE, GF)

Jack Daniel's – 40% (V, GF)

Martell VS Cognac – 40% (VE, GF)

LOW & NO

Clean G – 0% (VE, GF)

Clean R – 0% (VE, GF)

Ceders Botanical Spirit – 0% (VE, GF)

Everleaf Forest – 0% (VE, GF)

Everleaf Mountain – 0% (VE, GF)

Quarter G/N – 12% (VE, GF)

SIGNATURE COCKTAILS

Drifting Clay

Old Fashioned style, Two Drifters spiced rum infused with cacao nibs, falernum syrup & Angostura bitters (VE, GF)



English Pear Bellini*

Pear purée, elderflower cordial, sparkling wine (VE, GF)



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)



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)



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