



GLOBE

AT CLAYTON HOTEL CHISWICK

## NIBBLES

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Mixed Kalamata olives.....(v)	<b>3.50</b>
Homemade soup of the day with bloomer bread.....	<b>5.50</b>
Hummus and crudité's with pitta bread ....(v)	<b>6.50</b>
Grilled halloumi on crunchy vegetables ....(v)	<b>6.50</b>
Nachos, salsa, sour cream and guacamole ....	<b>6.00</b>
add chorizo.....	<b>2.00</b>
Crispy chicken wings with soy and sweet chilli glaze	
6 wings.....	<b>6.50</b>
12 wings .....	<b>10.50</b>
Chicken satay with peanut sauce.....	<b>6.95</b>
Prawn tempura with sweet chilli dip.....	<b>7.50</b>

## SALADS

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Classic Caesar salad .....	<b>8.95</b>
Classic Waldorf salad.....(v)	<b>9.95</b>
Warm Nicoise salad .....	<b>9.95</b>
Roast beetroot and carrot salad with chicory, raisins, goats cheese and seeds.....	<b>9.95</b>
Citrus quinoa salad.....(v)	<b>9.95</b>
orange, grapefruit, dried cranberries, carrot and vinaigrette dressing	
Add chicken or salmon to any salad.....	<b>3.50</b>

## SANDWICH BAR

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Open smoked salmon sandwich.....	<b>8.50</b>
Open roast beef sandwich .....	<b>8.50</b>
Ploughman's sandwich on granary .....(v).	<b>6.95</b>
Grilled chicken Caesar wrap .....	<b>6.95</b>
BBQ pulled pork wrap .....	<b>6.95</b>
with crunchy red slaw	

## BAGUETTE'S

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Crispy white or soft granary.....	<b>7.95</b>
Choose one of the following fillings:	
Coronation chicken	
Tuna Nicoise	
Prawn Marie Rose & crunchy iceberg	
Avocado, mango & mixed salad (v)	
Chicken & sage stuffing	
Chicken salad with mayonnaise	

## TOASTIES

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Classic BLT, .....	<b>7.95</b>
grilled back bacon, lettuce and tomato on fresh bloomer bread	
Ham and mild cheddar cheese.....	<b>7.95</b>
on fresh bloomer bread	

## PIZZA

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Classic Margherita.....	<b>14.95</b>
add extra toppings £1.00 each bacon, salami, chicken, ham, peppers, mushroom, chorizo, jalapenos and red onion	

## MAINS

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Clayton Angus steak burger.....	<b>14.95</b>
served on a toasted brioche bun with bacon, mild cheddar, tomato relish and side of chunky chips	
Cajun seasoned chicken fillet burger .....	<b>14.95</b>
served on a toasted brioche bun with mild cheddar, mayonnaise and side of chunky chips	
Beer battered haddock and chips.....	<b>14.95</b>
with mushy peas and homemade tartar sauce	
Butter chicken.....	<b>14.95</b>
mildly spiced Indian curry served with cumin rice, poppadum's and mango chutney	
Grilled chicken breast.....	<b>16.95</b>
Served with herb creamed potato, braised cabbage and rich Rosemary Jus	
Homemade steak and ale pie.....	<b>15.95</b>
served with neeps and seasonal vegetables	
Grilled salmon fillet.....	<b>16.95</b>
with a white wine sauce, new potatoes and rainbow roast vegetables	
Wild mushroom ravioli.....(v)	<b>14.95</b>
Spinach ricotta cannelloni.....(v)	<b>14.95</b>
Super food stir fry vegetable noodles.....(v)	<b>9.95</b>
add chicken or salmon.....	<b>3.50</b>
8oz Ribeye steak.....	<b>19.95</b>
Served with grilled tomato and mushroom, chunky chips and a choice of béarnaise or peppercorn sauce	

## SIDES

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Cherry tomato and red onion salad.....	<b>3.50</b>
Garlic French beans.....	<b>3.50</b>
Chunky chips.....	<b>3.50</b>
Rainbow vegetables.....	<b>3.50</b>
Onion rings.....	<b>3.50</b>
Spinach, cucumber and walnut salad .....	<b>3.50</b>
Garlic bread.....	<b>3.50</b>

## DESSERTS

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Warm chocolate fondant .....	<b>7.95</b>
Glazed lemon tart .....	<b>7.00</b>
Pecan and caramel cheesecake.....	<b>7.00</b>
Dark chocolate and caramel delice.....	<b>7.00</b>
Trio of cheese with pear compote and crackers .....	<b>7.95</b>
Selection of ice cream.....	<b>7.00</b>

## NIGHT BITES

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Coronation chicken baguette.....	<b>7.95</b>
Tuna mayonnaise baguette .....	<b>7.95</b>
Hummus and roast vegetable baguette.....	<b>7.95</b>
Ham and cheese sandwich on bloomer bread.....	<b>6.95</b>
Butter chicken .....	<b>14.95</b>
mildly spiced Indian curry served with cumin rice	
Vegetable lasagne .....	<b>14.95</b>

Please note all weights are uncooked. All prices include VAT.  
(v) suitable for vegetarians. Food allergies and intolerances:  
When ordering your meal please speak to a member of the team with regard to any food allergies, intolerances or dietary requirements.

## CHAMPAGNE & PROSECCO

### 1. Perrier-Jouët Grand Brut NV 60.00

Champagne 12.0%

Crisp and lively, showing white flowers, grapefruit, pineapple & honey.

### 2. Moët & Chandon Brut Impérial NV 70.00

Champagne 12.0%

The perfect balance of bright fruitiness, seductive richness and elegant maturity.

### 3. Moët & Chandon Brut Impérial NV, 20cl 20.00

Champagne 12.0%

Big enough to share, small enough that you don't have to!

### 4. Bottega Prosecco Gold, Veneto, 20cl 12.00

Italy 12.0%

Premium elegant Prosecco with fruity scents of golden apple, Williams pear and lily of the valley.

### 5 Amori Prosecco 29.00

Delightfully crisp and elegant, it has lots of mouth-filling pear, apple and peach flavours which are balanced by a wonderful refreshing acidity.

## ROSÉ WINES

### 6. Corte Vigna Pinot Grigio Rosé 5.00 6.50 18.50

Veneto, Italy 12.0%

Light and fresh, morel cherry and ripe strawberry flavours.

### 7. Greenwood Pass White Zinfandel 5.50 7.75 22.00

California, USA 10.0%

Medium-dry, shows plenty of watermelon, strawberry and redcurrant fruit.

## CRISP, DELICATE WHITES

### 8. Grenache Blanc-Colombard, 5.25 7.00 20.00

J Moreau et Fils, South West, France 12.5%

Dry with a refreshing apple and pear character and an aromatic finish.

### 9. Corte Vigna Pinot Grigio Veneto, 5.50 7.50 21.00

Italy 12.0%

Light and refreshing, a mouth-watering partner for salads & seafood.

### 10. Gavi, Enrico Serafino, Piemonte, 28.00

Italy 12.5%

This refreshingly dry wine shows subtle floral notes on the nose, and has a tangy, minerally palate.

### 11. Etchart Privado Torrontés, 5.75 8.00 23.00

Salta, Argentina 13.0%

Softly spiced, fresh, floral delight, dry with unmistakably fragrant characters.

175ml 250ml Bottle

### 12. Waipara Hills Sauvignon Blanc 6.25 9.00 26.00

Marlborough, New Zealand 13.6%

Powerful nettle aromas, the palate bursts with citrus, grapefruit and melon.

## JUICY, RIPE WHITES

### 13. Cullinan View Chenin Blanc 5.00 6.50 18.50

Western Cape, South Africa 11.5%

Deliciously fresh and creamy with peachy fruit character.

### 14. Tariquet Classic Cotes de Gascogne, 24.50

France

Floral and citrus aromas with nice touches of tropical fruit. Medium dry

### 15. Veramonte Chardonnay Reserva 25.00

Casablanca Valley, Chile 13.5%

Pear, quince and lemon curd, interwoven with toasty oak notes.

## BRIGHT, FRUITY REDS

### 16. El Velero, Tempranillo 5.00 6.50 18.50

Valdepeñas, Spain 12.5%

Cherry-red Tempranillo that shows strawberry and fruits of the forest.

### 17. Berri Estates Merlot, 5.50 7.50 21.00

SE Australia 13.5%

Fresh plummy fruit with soft tannins and a touch of spice.

### 18. Baron Philippe de Rothschild Pinot Noir, 26.00

Vin de Pays, France

Beautiful aromatic complexity with a fruity and finely spiced palate

## SOFT, RICH REDS

### 19. Kleine Zalze Cabernet Sauvignon 5.25 7.00 20.00

Coastal Region, South Africa 13.8%

Ripe blackcurrant and blackberry fruit together with smooth notes of chocolate.

### 20. Marqués de Cáceres Crianza, Rioja, 28.00

Spain 13.5%

Juicy strawberry and raspberry, wrapped in vanilla spice.

## INTENSE, SPICY REDS

### 21. Malbrontes Malbec-Torrontés 6.25 9.00 26.00

Mendoza, Argentina 14.0%

Concentrated blueberry fruit given aromatic notes of blossom from the Torrontes.

### 22. Ogier Côtes du Rhône 'Gentilhomme', 24.00

France 13.0%

Ripe blackberry fruit and a touch of peppery spice.

175ml 250ml Bottle

125ml measure available upon request - ABV% may vary