



Claytons & The Glasshouse | The Chef's Menu



Welcome.

Claytons and The Glasshouse is proud to source its fresh meat, fish and vegetables exclusively from locally run suppliers or farms in Devon and the wider South West as part of our commitment to supporting locally run independent businesses such as ourselves.

The Chef's Menu is updated daily and represents the best dishes that Claytons and The Glasshouse has to offer, all designed by our Head Chef, Mariusz. We also offer a wider standard menu that your server will have provided you.

All dishes are marked with their relevant allergens, and we're proud to offer wide range of vegan and vegetarian dishes; however, please do advise your server of any specific dietary requirements when you place your order.

Starters and small mains

Leek and potato soup (VE) – 5

Served with freshly baked crusty bread

Grilled Devon asparagus (V) – 8

With baby leaves, poached egg, pomegranate and a hollandaise sauce

Claytons halloumi salad (V) – 9

With local strawberries, rocket, walnuts, shallots and a Devon honey vinaigrette

Pan-fried scallops (GF) – 11

With local strawberry salsa, basil pesto and a balsamic glaze

Crayfish salad (GF) (H) – 11

With pineapple, mango, radish, coriander, dill and shallots

South West Moules Marianna – Small 9, Large 13

Served with creamy white wine sauce and a freshly roasted ciabatta

Devon woodland pigeon breast (GF) – 9

With ragout of wild mushroom, bacon, peas, onion, garlic, thyme and beetroot mayo and red wine jus

Guineafowl – 12

With a chicory marinade, celeriac, apples, new potatoes and a mustard mayo

V – Vegetarian

VE – Vegan

GF – Gluten Free

H – Healthy Option



Main courses

Potato gnocchi (V) – 13

With roasted butternut squash, pumpkin puree, Devon Voscombe Farm cheese and pine nuts

Hake fillet (GF) (H) – 17

Served with ricotta gnocchi, fine beans, cherry tomatoes, parmesan and a fresh basil pesto

Monkfish and king prawn curry (GF) (H) – 18

Served in a Korean curry, with new potatoes, garden vegetables, coriander and spring onion

Yellowfin tuna steak (GF) – 17

Sweet potatoes fries, Caribbean salsa and a dressed salad

Devonshire rib-eye steak (GF) – 22

With hand-cut, thrice cooked chips, roasted flat mushrooms, fine beans, Parma ham, black truffle butter and a peppercorn sauce

Claytons “duo of meats” | Duck breast and lamb cannon – 24

With beetroot mayonnaise, caramelized shallots, carrots, colliflower puree, champ mash potato and a morello cherry sauce

Handmade deserts

Strawberry Eton mess (V) (GF) – 6

With Chantilly cream

Home baked chocolate brownie (V) – 6

With clotted cream, vanilla ice cream, almonds and white chocolate dust

Four scoops of Jude's handmade Cornish ice cream (V)(VE*)(GF) – 8

Vanilla, black coconut, pistachio, gin and tonic, double chocolate, vegan vanilla*

White chocolate and strawberry cheesecake (V) – 6

With strawberry sauce and fresh fruits

Claytons Westcountry cheeseboard selection (V) – 9

With biscuits, apple cider chutney, grapes, celery, and roasted walnuts