

# clay

## Appetizers

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- Russet Fries** | D VG V 9  
*Malt Aioli, Togarashi Salt*
- Mushroom Croquette** | VG 14  
*Truffle Chevre, Sunflower Pesto,  
Pea Shoots*
- Confit Chicken Bao** | D 15  
*Cabbage Slaw, Gochujang Aioli,  
Crispy Shallots, Cilantro*
- Smoked Salmon** | G 16  
*Creme Fraiche, Pickled Shallots,  
Everything Seed, Roe, Potato Rosti*

## Salads

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VG V | Options available

- Chopped Salad** | G 16  
*Hummus, Orange, Falafel Bites, Feta,  
Red Wine Vinaigrette*
- Summer Salad** | G N 16  
*Truffle Ricotta, Green Beans, Zucchini,  
Caramelized Shallots, Chili Oil, Basil,  
Almond Dukkah*

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G

Gluten Free

D

Dairy Free

N

Contains Nuts

VG

Vegetarian

V

Vegan

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## Mains

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<b>Seasonal Omelette</b>   G	18
<i>Chef's Daily Special</i>	
<b>Smashed Burger</b>	20
<i>Clay Sauce, American Cheddar, Lettuce, Onions, Pickles</i>	
<b>Fish &amp; Chips</b>   D	22
<i>Steamwhistle Beer Batter, Fogo Island Cod, Coleslaw, Lemon, Tartar Sauce</i>	
<b>Orecchiette</b>   VG	18
<i>Squash Sauce, Stracciatella, Pickled Chillies, Garlic Chive Oil</i>	
<b>Catch of the Day</b>	MP
<i>Ask Server For Details</i>	

## Sweets

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<b>Peaches &amp; Cream</b>	12
<i>Fried Milk, Peaches, Bee Pollen, Burnt Honey Snow, Brown Butter Ice Cream</i>	
<b>Champorado Donut</b>	10
<i>Chocolate Pastry Cream, Toasted Coconut, Puffed Rice, Condensed Milk</i>	

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<b>G</b>	<b>D</b>	<b>N</b>	<b>VG</b>	<b>V</b>
<i>Gluten Free</i>	<i>Dairy Free</i>	<i>Contains Nuts</i>	<i>Vegetarian</i>	<i>Vegan</i>