

The Clock N8

RESTAURANT . BAR . GRILL

À LA CARTE

APÉRITIFS

Champagne Piper-Heidsieck	11.50
Kir Royale	11.50
Old Fashioned	9.50
Negroni Classico	9.50
Martini Royale	9.50
Cosmopolitan	8.00
Pornstar Martini	9.95
Whiskey Sour	9.50
Manhattan	9.50
Margarita	8.50
Tom Collins	9.50

BITES

Halloumi chips (d-w) (v)	5.00
Bread, anchovy & green peppercorn butter (d-f-s-w)	3.50
Mixed Olives	3.00
Smoked almonds (n)	3.00
Chilli rice crackers (s)	3.00
Padrón peppers & Maldon salt (v)	5.50
Deep fried salt & pepper squid rings, lemon aioli	7.50
Devilled whitebait, saffron aioli (d-f-s-w)	6.50
Oxtail arancini, heritage tomato & basil fondue (d-n-s)	6.50

MADE FOR SHARING

28 days aged 500-600gr Châteaubriand, served with bone marrow, buttered Cavolo nero, Dauphinois potatoes, green peppercorn sauce (for 2 people to share) (d-s-w)	59.50
--	-------

STARTERS

Yellowfin tuna tataki, sesame seeds, Soy & Miso homemade dressing, Wasabi & pickled ginger (f-s-w)	9.50
Seared Scottish scallops, spiced Moroccan red lentils & curry sauce, green apple & coriander salsa (c-d-s-w)	9.95
Native char-grilled Octopus, chorizo & potato purée, Pimentón de Murcia Paprika dust (c-d-m-s-w)	11.95
Cured Scottish Salmon, Virgin Mary sauce, celery, cucumber & dill (d-f-s)	7.50
Roasted wood pigeon, beetroot purée, blackcurrant jus, potato crisp & lollipop leg (d-s-w)	7.95
Roasted Hereford beef bone marrow, shin Ravioli, Girolles & Tuscan black truffle shavings (d-s-w)	9.90
Trevisan, watercress, walnut & grape salad with wholegrain mustard & Agave dressing (Vegan) (c-d-s)	6.50
Baked Somerset goat cheese, roasted cherry tomatoes, pomegranate & fennel seeds (v) (c-d-s)	6.95

MAIN COURSES

Roast Cornish Cod, crushed new potatoes & chorizo, Lilliput capers and chive dressing (m-d-f-s-w)	18.50
Charcoal crab & mascarpone Tortelloni, sea asparagus & lemon butter sauce (c-d-f-s-w)	14.50
Seafood Arborio Risotto with St. Austell Bay mussels, Madagascan Tiger prawns, charred Cornish squid, Charmoula dressing (m-c-d-f-s-w)	17.50
18 hours slow braised feather blade beef steak, blackened garlic mash, buttered kale, braising juices, shaved Tuscan black truffle (d-s-w)	18.50
Roast Rack of Welsh Lamb, smoked Baba Ghanoush, fondant Cornish King potatoes, charred courgette, red wine jus (d-s-w)	20.95
Roasted Barbary duck breast, saffron & Concorde pear purée, caramelised Tropea onion, chestnut & Stilton croquette, blackcurrant jus (d-s-w)	19.50
28 days aged Yorkshire 300gr Sirloin steak, green peppercorn sauce, hand cut chips & Rosemary salt (d-s-w)	21.95
Homemade Pappardelle served with Woodland mushrooms ragoût, Tuscan black truffle shavings, (v) (d-s-w)	15.50
Char-grilled cauliflower, smoked aubergine purée, crispy kale, dill scented oil, & toasted peanuts & harissa (Vegan) (d-n-s-w)	12.50

SIDE DISHES

Charred broccoli with petal rose Harissa (w)
French fries (w)
Sautéed Trevisan radicchio with pancetta & balsamic vinegar (d-s-w)

Buttered cavolo nero, garlic & chilli (d-s-w)
Dauphinois potatoes (d-s-w)
Hand cut fat chips (w)

ALL 4.50

Caution, all game dishes may contain shot. All prices include VAT. A discretionary 12.5% service charge will be added to your final bill. All our fish is responsibly sourced and wherever possible, purchased from British fishing ports. Our dish names don't always mention every ingredient.

Please let our team know if you have any allergies, and for full allergen information please ask for the manager

Allergens: w-wheat, d- dairy, s-sulphites, n-nuts, f- fish, c-crustacean, m-molluscs