

The Clock N8

RESTAURANT . BAR . GRILL

SUNDAY LUNCH

STARTERS

- Chicory, watercress, walnut & grape salad with wholegrain mustard & Agave dressing (n-s-w) (Vegan)
- Baked Somerset goat cheese, roasted cherry tomatoes, pomegranate & fennel seeds (d-s-w) (v)
- White onion velouté, chive oil drizzle, toasted croutons (d-s-w) (V)
- Oxtail homemade Arancini, Heritage tomato & basil fondue (d-s-w)
- Seared Scottish Scallops, spiced Moroccan red lentils & curry sauce, green apple & coriander salsa (c-d-w)
- Cured Scottish Salmon, Virgin Mary sauce, celery, cucumber & dill (f-s)
- Native char- grilled Octopus, chorizo & potato purée, Pimentón de Murcia Paprika dust (c-d-m-s-w)

MAIN COURSES

- Char-grilled cauliflower, smoked aubergine purée, crispy kale, dill scented oil & toasted seeds (s) (Vegan)
- Homemade Pappardelle served with Woodland mushrooms ragoût (d-s-w) (v) (Add. Tuscan black truffle shavings for £4.95)
- St. Austell Bay mussels, shallot & celery, white wine & garlic cream (d-m-s-w)
- Roast Orpington chicken breast, bread sauce (d-s-w)
- Roast Old Spot pork belly, apple sauce, crackling (d-s-w)
- 35 day aged Irish beef rump, horseradish & crème fraîche sauce (d-s-w)

(All roasts are served with Yorkshire puddings, roast potatoes & seasonal vegetables)

MADE FOR SHARING

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

DESSERTS

Passion fruit & Mango Eton Mess, Szechuan pepper (d)

Selection of homemade Ice-Cream & sorbets (d-w)

Affogato - Madagascan vanilla Ice cream "drowned" in espresso coffee (d-s)

Chilled Coconut rice pudding, caramelised banana, crushed Bronte pistachio (Vegan) (n-s)

Artisan English cheese board, chilly jam & crackers (3 pcs) (d-s-w) (Supp. £5.95)

Baked cheesecake with mixed berry compote & Oreo crumbs (d-n-w)

All prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your final bill.
If you have any allergies, please notify your waiter prior to placing your order.

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