

# 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
Padrón peppers & Maldon salt (v)	5.50
Devilled whitebait, saffron aioli (d-f-s-w)	6.50
Oxtail arancini, heritage tomato & basil fondue (d-n-s)	6.50
Cashew hummus & flat bread (d-n-s-w)	6.00
Mac & cheese croquettes, truffle aioli (d-s-w)	7.00

Prix fixe menu available Tuesday to Sunday, excluding Friday & Saturday night, Sunday Lunch  
Please ask the waiter for the menu

### MADE FOR SHARING

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

### STARTERS

Yellowfin tuna tartare, sesame seeds, Yuzu dressing, whipped avocado with Wasabi (f-s-w)	9.50
Searched Scottish scallops, served with squash, apple cider & ginger purée, fennel, and roasted squash seeds powder (c-d-s-w)	12.50
King prawns cooked in garlic and chilli butter (c-d-s-w)	8.95
Braised veal cheeks and king oyster mushrooms, served with Sardinian fregola and confit tomato, black garlic & chive crust (d-s-w)	9.50
Winter salad, salt baked heritage beetroot, smoked duck pickled blueberry & hazelnuts (d-n-s-w)	9.90
Roasted red pepper and tomato soup, London sourdough (Vegan) (s-w)	6.50
Burrata with Heritage tomatoes salad & rocket pesto, basil oil (v) (c-d-s)	10.50

### MAIN COURSES

Atlantic halibut with smoked mussels, buttered romanesco broccoli, parmesan and lemon velouté (d-f-m-s-w)	20.95
Charcoal lobster & cream cheese Tortelloni, sea asparagus & lemon butter sauce (c-d-f-s-w)	15.50
Pan roasted Guinea-fowl, cauliflower purée, Madeira glazed chestnuts, kale & crispy sage (d-s-w)	16.95
Roasted Barbary duck breast in pistachio crust, king Edward potatoes dumplings, blackcurrant jus, edible flowers (d-n-s-w)	19.50
45 days aged Rare breed beef fillet steak, served with crushed swede and watercress, cooking jus (d-s-w)	25.95
28 days aged Yorkshire 300gr Sirloin steak, green peppercorn sauce, hand cut chips & Rosemary salt (d-s-w)	21.95
Roast cauliflower, hazelnuts & Tuscany black truffle Vinaigrette, 3 ways artichoke (Vegan) (d-n-s-w)	13.50

### SIDE DISHES

ALL 4.50

Charred broccoli with petal rose Harissa (w)	Buttered cavolo nero, garlic & chilli (d-s-w)
French fries (w)	
Hand cut fat chips (w)	Dauphinois potatoes (d-s-w)

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