

The Clock N8

RESTAURANT . BAR . GRILL

PRIX FIXE

STARTERS

Roasted red pepper and tomato soup,
London sourdough (Vegan) (s-w)

Oxtail homemade Arancini,
Heritage tomato & basil fondue (d-s-w)

Crispy squid with chipotle aioli & smoked paprika (d-f-s-w)

King prawns cooked in garlic and chilli butter (c-d-s-w) Supp. £2.95

Seared Scottish scallops, served with squash,
apple cider & ginger purée, fennel, and roasted
squash seeds powder (c-d-s-w) (Supp. £3.95)

Mac & cheese croquettes, truffle aioli (d-s-w)

Heritage tomato salad with burrata and rocket pesto (V) (d-n)

MAIN COURSES

Roast cauliflower, hazelnuts & Tuscany black truffle
Vinaigrette, 3 ways artichoke (Vegan) (d-n-s-w)

Charcoal lobster & cream cheese Tortelloni, served with
sea asparagus & lemon butter sauce (c-d-f-s-w) (Supp. £2.95)

Braised Ox cheeks with creamy garlic potatoes,
kale & braising jus (d-s-w)

Sea bass fillet served with crushed new potatoes
& rocket pesto (d-n-f-s-w)

Grilled Orpington chicken breast, cauliflower purée,
Madeira glazed chestnuts, kale & crispy sage (d-s-w)

Roasted Barbary duck breast in pistachio crust, king
Edward potatoes dumplings, blackcurrant jus (d-n-s-w) (Supp. £4.95)

28 day aged Yorkshire 10 oz Sirloin steak, green peppercorn sauce,
hand cut fat chips & rosemary salt (d-s-w) (Supp. £5.95)

MADE FOR SHARING

28 days aged 500-600gr Châteaubriand, served with
grilled Portobello mushrooms, buttered Cavolo nero, Dauphinois potatoes, green peppercorn sauce (for 2 people to share) (d-s-w) Supplement £34.50

BITES

Halloumi chips (d-w) (v)

5.00

Padrón peppers & Maldon Salt (v)

5.50

Bread, anchovy & green peppercorn butter (d-f-s-w)

3.50

Devilled whitebait, saffron aioli (d-f-s-w)

6.50

Mixed Olives

3.00

Cashew hummus & flat bread (d-n-sw)

6.00

SIDE DISHES

Charred Broccoli with petal rose harissa (s); French fries (d-s-w); Buttered Cavolo nero, garlic & chilli (d-w-s);

Dauphinois potatoes (d-w-s); Hand cut fat chips (s-w)

All £4.50

DESSERTS

Rhubarb & ginger Eton Mess (d)

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

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

Crème brûlée with amaretto biscuit (n-s)

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

Apple and pear crumble served with cinnamon custard (d-w)

Add Sauternes for £5.50, Tawny Port £5.00, Px Sherry 'El Candado' £5.00

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