

The Clock N8

RESTAURANT . BAR . GRILL

SUNDAY LUNCH

STARTERS

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

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

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

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

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

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

MAIN COURSES

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

Homemade Pappardelle served with Woodland mushrooms ragoût (d-s-w) (v) (Add. Tuscan black truffle shavings for £4.95)

Sea bass fillet served with crushed new potatoes & rocket pesto (d-n-f-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
grilled Portobello mushrooms, buttered Cavolo nero, Dauphinois potatoes, green peppercorn sauce (for 2 people to share) (d-s-w) Supplement £34.95

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)

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