

The Clock N8

RESTAURANT . BAR . GRILL

The Clock N8

À LA CARTE

APÉRITIFS

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

Prix fixe menu available Tuesday to Saturday, please ask the waiter for the menu

STARTERS

English white onion soup with sage, cheddar & Worcestershire sauce (v) (d-w)	6.00
Beetroot & Avocado tartare, mango yolk & Melba toast (Vegan) (w)	7.95
Whole Italian burrata, aged Modena balsamic vinegar, Parma ham & pistachio crumbs (d-n-s)	9.50
The Clock n8 charred Cornish squid, Szechuan sauce & lemon grass (c-s-w)	8.50
Seared Orkney Scallops, served with caviar, beurre blanc & sea aster (d-c-s)	9.95
Homemade cured sea bream, calamansi dressing, radish & dill (f-s)	7.95
Fiery Madagascan tiger prawns, Thai green curry, shaved coconut & coriander (c-d-s-w)	8.50
Roasted bone marrow, sautéed chicken livers Woodland mushrooms & chicken gravy (d-s-w)	7.00
Trevisan radicchio & endive salad, goat's cheese & Pecan ,honey poached Conference pears (d-n)	6.95

SIDE DISHES

French beans & hazelnut butter (d-n-w), garlic & chilli Broccoli (d-w-s), Thyme & garlic new potatoes (n-s-w), French Fries (n-w) 3.50

DESSERTS

Mirabelle de Nancy plum crumble, with cinnamon custard (d-w)	5.95
Banoffe sundae, caramel & biscuit crumble (d-w-s)	5.95
English cheese board, crackers & chutney (d-s-w)	8.50

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

All prices are inclusive of 20% 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

BITES

Halloumi chips (d-w) (v)	5.00
Bread anchovy & green peppercorn butter (d-f-s-w)	3.50
Queen's Olives	3.00
Smoked almonds (n)	3.00
Padrón peppers & Maldon Salt (v)	5.50
Devilled whitebait, aioli (d-f-s-w)	6.50
Chorizo & sweetcorn croquettes, tarragon aioli (d-s-w)	6.95

MAIN COURSES

Glazed tamarind aubergine, smoked Bell peppers, fig shallot achar, herb yogurt, lemon & celeriac slow (s-w) (Vegan)	12.50
Homemade linguine served with Cornish Spider crab, cherry tomatoes, chilli & samphire (c-d-f-s-w)	13.50
Sea bass suprême, wrapped in banana leaves, with basmati rice, Bok choy, ginger, miso & soya dressing (c-d-f-s-w)	16.95
Roasted Lemon sole, sea asparagus & herbs butter emulsion (d-f-s)	18.95
Homemade tagliatelle served with Ox tail ragoût & aged parmesan (d-s-w)	14.95
Braised feather-blade of Scotch beef, wild mushroom ragoût, creamy mash potatoes & cooking extract (d-s)	16.50
Roasted Gressingham duck breast, sweet potatoes & celeriac mousseline, Bordeaux wine reduction & blackberry (d-s)	19.50
35 days aged 8 oz Hereford Rib eye steak, green peppercorn sauce, hand cut fat chips (d-s-w)	20.95