

The Clock N8

RESTAURANT . BAR . GRILL

PRIX FIXE

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) (Supp. £3.95)

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) (Supp.5.95)

MAIN COURSES

Char-grilled cauliflower, smoked aubergine purée, crispy kale, dill scented oil & toasted seeds (s-w) (Vegan)

Charcoal Crab & mascarpone Tortelloni, sea asparagus & lemon butter sauce (c-d-s-w) (Supp. £4.95)

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)

Grilled Orpington chicken breast, herb “polenta”, charred spring onions & roast radishes in pan sauce (d-s-w)

Roasted Barbary duck breast, saffron & Concorde pear purée, caramelised Tropea onion, chestnut & Stilton croquette, blackcurrant jus (d-n-s-w) (Supp. £4.95)

35 day aged Hereford 8 oz Rib eye 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 bone marrow, French beans, Dauphinois potatoes, green peppercorn sauce (for 2 people to share) (d-s-w)

Supp. £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

Deep fried salt & pepper squid, preserved lemon aioli (d-f-s-w)

7.50

SIDE DISHES

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

Dauphinois potatoes (d-w-s); Green beans with Chermoula (s); Hand cut fat chips (s-w)

All £4.50

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)

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

1 MAIN COURSE £14.95, 2 COURSES £21.50, 3 COURSES £22.50

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, m-molluscs