

The Clock N8

RESTAURANT . BAR . GRILL

The Clock N8

SUNDAY LUNCH

STARTERS

English white onion soup with sage, cheddar & Worcestershire sauce (v) (d-w)

Beetroot & avocado tartare, mango yolk & Melba toast (w) (vegan)

Chorizo & sweetcorn croquettes, tarragon aioli (d-s-w)

Seared Orkney scallops served with caviar, beurre blanc & sea aster (d-c-s) (Supp. £3.95)

The Clock N8 deep fried salt & pepper squid, ginger & chilli mayo (c-d-s-w)

Fiery Madagascan tiger prawns, Thai green curry, shaved coconut & coriander (c-d-s-w)

Trevisan radicchio & endive salad, goat's cheese & Pecan, honey poached Conference pears (d-n) (v)

English charcuterie, toasted London sourdough & pickles (s-w)

MAIN COURSES

Glazed tamarind Aubergine, smoked bell peppers, fig & shallots achar, herb yogurt, lemon, celeriac slow (s-w) (Vegan)

Pan fried fillet of Sea bass, Sardinian Fregola, petal rose Harissa, courgette & lemon (d-f-s-w)

Welsh grass-fed roasted leg of lamb, mint 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, duck fat roast potatoes & seasonal vegetables)

DESSERTS

Sticky toffee pudding, served with caramel sauce & Madagascan vanilla Ice cream (d-s-w)

Mirabelle de Nancy plum crumble, with cinnamon custard (d-w)

Banoffe sundae, caramel & biscuit crumble (d-w-s)

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

English cheese board, crackers & Chutney (d-s-w) (Supp. £3.50)

1 COURSE £16.00 2 COURSES FOR £21.50, 3 COURSES FOR £23.50

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