

The Clock N8

RESTAURANT . BAR . GRILL

The Clock N8

PRIX FIXE

STARTERS

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

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

Whole Italian burrata, aged Modena balsamic
vinegar, Parma ham & pistachio crumbs (d-n-s) (Supp. £3.50)

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 (d-c-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)

MAIN COURSES

Tamarind glazed Aubergine, smoked Bell peppers, fig &
shallots achar, herb yogurt, lemon, celeriac slow (s-w) (Vegan)

Homemade linguine served with Cornish Spider crab,
cherry tomatoes, chilli & samphire (c-d-f-s-w)

Whole Atlantic mackerel, stuffed with N'duja,
cauliflower purée, pickled beetroot & fennel seeds (d-f-s-w)

Homemade Tagliatelle served with
Ox tail ragoût & aged parmesan (d-s-w)

Roasted Gressingham duck breast,
sweet potatoes & celeriac mousseline, Bordeaux wine reduction,
blackberries & edible flowers (d-s) (Supp. £4.95)

The Clock N8 double cheese burger, gherkins, Cos lettuce,
tomato relish, brioche bun, French fries (d-s-w)

Hereford Rib eye steak, green peppercorn sauce,
hand cut fat chips & rosemary salt (d-s-w) (Supp. £5.95)

BITES

Halloumi chips (d-w) (v)

5.00

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

6.50

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

3.50

Padrón peppers & Maldon Salt (v)

5.50

Queen's Olives

3.00

Roasted bone marrow, sautéed chicken liver,

7.00

Smoked Almonds (n)

3.00

Woodland mushrooms & chicken gravy He (d-s-w)

SIDE DISHES

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

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)

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

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

1 MAIN COURSE £14.50, 2 COURSES £21.50, 3 COURSES £22.50

À la carte menu available please ask the waiter for the menu

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