

The Clock N8

RESTAURANT . BAR . GRILL

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PRIX FIXE

STARTERS

Devon crab & prawns bisque,
Cognac cream & tarragon (c-d-f-s-w)

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

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

Native char-grilled octopus,
N'duja & potatoes purée, fine herbs (c-d-m-s-w) (Supp. £5.95)

Scottish hand dived caught scallops, samphire, Avruga
Caviar & beurre blanc (c-d-s) (Supp. £3.95)

Fiery Madagascan tiger prawns, saffron cream curry,
shaved coconut, & Coriander (c-d-s-w)

Italian Burrata, aged Modena balsamic vinegar,
Parma ham & pistachio crumbs (d-n-s)

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

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 (Supp. £2.95)

King Edward's potato gnocchi & mascarpone fondue (d-s-w)(v)
(Add. Tuscan black truffle shavings for £4.95)

Atlantic Mackerel fillets, pickled beetroot,
crispy N'duja, cauliflower purée & fennel seeds (d-f-s-w)

St Austell's bay mussels,
smoky & piquant tomato sauce, garlic & parsley (d-c-s)

Roasted Gressingham duck breast, pumpkin & cranberries
mousseline, Bordeaux wine reduction (d-s) (Supp. £4.95)

Homemade Tagliatelle, served with
Oxtail ragoût & aged parmesan cheese (d-s-w)

35 day aged Hereford 8 oz 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

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

3.50

Queen's Olives

3.00

Smoked almonds (n)

3.00

Chilli rice crackers (s)

3.00

Padrón peppers & Maldon Salt (v)

5.50

Stilton & chestnut croquettes, cranberry coulis (d-s-w)

6.95

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

6.50

Deep fried salt & pepper squid,
ginger & chipotle mayo (d-f-s-w)

7.50

SIDE DISHES

Brussels sprouts & chestnuts butter (d-n-w), Hand cut fat chips (w), Garlic & chilli broccoli (d-w-s), Dauphinois potatoes (d-w-s) All £4.00
Creamy mashed potatoes (d), Tomatoes salad with goat's cheese, pitted olives & red onion (d-s)

DESSERTS

Bramley apple & cranberry crumble, Cinnamon custard (d-w)

Selection of Homemade ice-cream & sorbets (d-w)

Affogato with espresso coffee & vanilla ice-cream (d-s-w)

Tiramisu in a cup with Savoiardo biscuit (d-w)

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

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

Add Sauterns 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