

The Clock N8

RESTAURANT . BAR . GRILL

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SUNDAY LUNCH

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

Smoked tofu aubergine & bell pepper wellington, season vegetables and vegan gravy (s-w) (Vegan)

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

Welsh grass fed roast leg of lamb, mint sauce (d-s-w) (Supp. £2.95)

Roast Old Spot pork belly, apple sauce, crackling (d-s-w)

35 day aged Irish beef rump, horseradish & crème fraîche sauce (d-s-w) (Supp. £2.95)

(All roasts are served with Yorkshire puddings, duck fat roast potatoes & seasonal vegetables)

DESSERTS

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

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

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

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

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

British cheeses, chutney & crackers (d-s-w) (supp. £3.50)

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

2 COURSES FOR £19.50 3 COURSES FOR £23.50

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, molluscs