

*The Clock N8*

RESTAURANT . BAR . GRILL

# The Clock N8

## OPENTABLE

### AMUSE BOUCHE

#### STARTERS

- Spiced sweet potato soup & warm sourdough bread (v)
- Watercress, lamb's lettuce, grapes, walnuts, celery, goat's cheese, aged balsamic vinegar (v)
- Ham hock & Stilton croquettes, cranberry coulis
- The Clock N8 deep fried salt & pepper squid, chilli & ginger mayonnaise
- Grilled Madagascan Tiger prawns, smoked paprika & garlic butter
- Warm smoked mackerel, salt baked beetroot, dill & fresh horseradish sauce
- Scottish Salmon gravadlax, red onion, capers, Rye bread
- Homemade game terrine, Cumberland sauce, pickled vegetables

#### MAIN COURSES

- Falafel burger, toasted seeded bun, beef tomato, lettuce, Harissa sauce, hand cut chips (Pb)
- Cornish Spider crab & cherry tomato homemade linguine, chilli, coriander, bisque
- Potato dumplings, Jerusalem artichoke velouté, 5 years aged Parmesan cheese shavings (v)
- Pan fried aged Irish Sirloin, pomme allumettes & peppercorn sauce
- Grilled Scottish Salmon suprême, buttered Kale, Hasselback potatoes, citrus mayonnaise
- The Clock N8 burger, gerkins, Cheddar cheese, Cos lettuce, English mustard, brioche bun, onion rings
- Free range confit Gressingham duck leg, preserved cherries, celeriac purée, buttered kale

#### MADE FOR SHARING

Halloumi chips	5.00
Bread & butter	3.00
Queen's Olives	3.00
Smoked Almonds	3.00

#### SIDE DISHES

New potatoes & mint, sautéed spinach, hand cut chips, garlic & chilli broccoli All £3.50

### PRE DESSERT

#### DESSERTS

- Bread & butter pudding, Madagascan vanilla Ice cream
- Bailey's & espresso chocolate pot, Amaretto biscuit
- Selection of homemade Ice cream & sorbets

5 COURSES £25.50 SERVED WITH A GLASS OF PROSECCO

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.