

The Clock N8

RESTAURANT . BAR . GRILL

The Clock N8

SUNDAY LUNCH

STARTERS

Cream of Jerusalem artichoke, Sussex Camembert truffle gougères (v)

Walford salad, apples, celery, grapes, Romaine lettuce walnuts, pomegranate mayonnaise (Vegan)

Ham hock & Stilton croquettes, Concorde pear coulis & micro herbs

Seared king scallops served on the shell, watercress Celeriac purée, hazelnut burn butter (Supp. £3.50)

The Clock N8 deep fried salt & pepper squid, sriracha emulsion & lime essence

Grilled Madagascan Tiger prawns, apple, Mango & Coriander salsa

Heritage beetroot carpaccio, Arabica coffee dressing, bitter garden leaves (v)

Homemade Cornish chicken & violet carrot terrine, piccalilli & sourdough toast

South Devon crab, served with lemon & herbs crostini, coconuts jus

MAIN COURSES

Heritage beetroot Wellington, served with shallots purée, roast potatoes (Vegan)

Superior Scottish Salmon suprême, Hollandaise sauce

Half Suffolk chicken, bread sauce, pigs in blankets

Roast Old Spot pork belly, apple sauce, crackling

35 day aged Scottish Sirloin, horseradish sauce

(All roasts are served with Yorkshire puddings,
duck fat roast potatoes, buttered carrots & greens)

DESSERTS

Sticky toffee pudding served with caramel sauce & Madagascan vanilla Ice cream

Lemon posset with sugared raspberries

Selection of homemade Ice cream & sorbets

British cheeses, chutney & crackers (supp. £3.50)

2 COURSES FOR £19.50, 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.