

## **TO START**

### **SOUP £4.25**

Chefs Soup of the Day served with homemade bread and butter

### **PATE £5.75**

Homemade Chicken Liver, Pork, & Jack Daniels terrine served with red onion and caramelized pear chutney and ciabatta crackers

### **MUSSELS £6.25**

Mussels steamed in white wine, garlic and cream served with homemade bread

### **BRIE £5.50**

Deep fried Brie served with red onion marmalade and mustard mayo

### **SCALLOPS £7.50**

Pan fried Scottish Scallops with crispy chorizo and black pudding with pea puree

### **PARMA HAM £5.95**

Prosciutto Ham served with melon and figs with honey dressing fresh beetroot basil salad

### **RISOTTO £6.75**

Arborio rice served with wild mushrooms with a rich ratatouille and dressed with truffle oil

\* At Clock we also aim to provide Specials on our Board, please ask your server \*

## **MAIN COURSE**

### **STEAK £16.50**

8oz aged Sirloin Steak cooked to your liking served with wild mushroom and chorizo sauce or plain with tomato and mushrooms served with homemade fat chips

### **CALVES LIVER £14.25**

Sauté Calves Liver with bacon served with horseradish creamed potatoes, sauté fine beans and port jus

### **RUMP OF LAMB £14.95**

8oz of English Rump of Lamb cooked in rosemary and garlic served on parsnip mash with glazed carrots and finished with a redcurrant jus

### **SALMON £12.95**

Fillet of Salmon served on pea & smoked salmon warm new potato salad with wilted baby spinach and hollandaise sauce

### **PORK BELLY £13.50**

Slow roasted Grasmere belly of pork on sage and black pudding mash with Apple Sauce and cider jus

### **CHICKEN £12.95**

Breast of Chicken stuffed with Sausage and sundried tomato rolled in Parma ham served with asparagus and dauphinoise potatoes finished with tomato and pepper Coulis

### **DUCK £13.75**

Slow Cooked Confit Duck Leg Fritter finished in the oven served with roast breast of duck sweet red cabbage and fondant potato & Carrot Puree

### **AUBERGINE STEAK £10.95**

Crumbed Aubergine Steak together with a creamy peppercorn sauce, served with a green salad