

ATE O'CLOCK

RESTAURANT & BISTRO

2 COURSE 29.00 - 3 COURSE 33.50

Available Sunday - Thursday from 12:00pm & Friday - Saturday until 4:45pm

GF GLUTEN FREE - V VEGETARIAN - VE VEGAN

WHILST YOU CHOOSE

SELECTION OF BREAD with balsamic vinegar & olive oil	4.95	MARINATED OLIVES	4.50
SELECTION OF BREAD with red onion marmalade hummus	4.95	GARLIC CIABATTA BREAD	4.95
		GARLIC & CHEESE CIABATTA BREAD	5.95

TO BEGIN

CHICKEN LIVER PATE

with red onion marmalade, dressed leaves & toasted bread

TURKEY SPRING ROLLS

with a spiced cranberry chutney & a radish, sugar snap pea salad

SMOKED SALMON & CRAYFISH TIAN

with avocado, tomato, cucumber & parmesan cheese straws

BUTTERNUT SQUASH SOUP

with amaretto cream & croutons

WILD MUSHROOM ARANCINI

with truffle oil & a tarragon cream

PAN ROASTED SCALLOPS +4.00

with a pea puree, smoked bacon & crispy kale

THE MAIN EVENT

TRADITIONAL TURKEY DINNER

with pigs in blankets, homemade sage & onion stuffing, roast potatoes & seasonal vegetables

PORK FILLET

stuffed with duck liver pate, garlic & thyme; wrapped in prosciutto crudo. Served with fondant potato, kale, pork crackling, parsnip puree & a red wine jus.

ATE O'CLOCK FESTIVE BURGER

Beef or Crispy Chicken burger, topped with brie, bacon & cranberry. Served in a homemade seeded bun with skinny fries, onion rings & dressed leaves

PAN ROASTED SEABASS FILLET

with mashed potato, pak choi, sugar snap peas, brown shrimp & a tarragon butter.

CARAMELISED ONION RISSOTTO

with a cheddar & herb crust

VEGAN BEETROOT, SQUASH & CHESTNUT WELLINGTON

with carrot & swede, roasted sprouts, kale & a vegan French dressing

RUMP STEAK

with a red wine & shallot butter, skinny fries & dressed leaves

TO CONCLUDE

BAILEYS & CHOCOLATE TART

with baileys mascarpone & popcorn brittle

FRESH FRUIT & SORBET

with a sesame & poppy seed tuile

CHRISTMAS PUDDING (GF/VG)

with brandy sauce

ATE O'CLOCK 3 CHEESES +1.50

with crackers & chutney

A FESTIVE TIPPLE

MULLED WINE BELLINI

Mulled wine reduction, topped with prosecco

8.75

CHOCOLATE ORANGE ESPRESSO MARTINI

YORK GIN Chocolate Orange, Kahlua, Espresso, Sugar Syrup

10.75

SIDES

Hand-Cut Chunky Chips	5.00	Rocket & Shaved Parmesan Salad	4.50
Skinny Fries	4.50	Honey Glazed Carrots	4.50
Cheesy Mash	5.00	Garlic New Potatoes	5.00
House Salad	4.50	Creamed Cabbage & Bacon	5.00
Beer Battered Onion Rings	4.50		

ANY 3 FOR 12.50

SUNDAY ROAST

Choose from:

BEEF, CONFIT PORK BELLY OR CHICKEN SUPREME

Served with Yorkshire pudding, gravy & all the trimmings

20.50

(Available on Sundays from 12:00 whilst stock lasts)

An optional 10% service charge will be added to your final bill for up to 11 guests. A mandatory 10% service charge will be added to your final bill for 12+ guests. 100% of which will be distributed amongst the staff working.

Please always inform your server of any allergies before placing an order, as not all ingredients can be listed.

GF/VG noted as described dishes. Detailed allergen information is available upon request. Some dishes may be adapted to suit dietary requirements.

We cannot guarantee the total absence of allergens in our dishes. Fish may contain bones. Olives may contain stones

Not available on Bank Holidays or Special Occasion Days