



3 courses £25

2 courses £21

Starters

Homemade soup of the day served with a hot, crusty bread roll and butter (v)

Local cured meats plate with homemade fruit chutney

Matt's Scotch Egg - RJ Balson sausage meat, runny yolk, crispy crumb, piccalilli

Chesil Smokery smoked mackerel homemade pâté with pickled cucumber, and rye toast

Our Sunday roasts are served family style for you to enjoy together creating a relaxed, comforting Sunday atmosphere that feels just like home!

Roast

Roasted RJ Balson's topside of beef, roasted Dorset potatoes, seasonal Washingpool Farm veg, cauliflower cheese, homemade Yorkshire pudding, homemade beef gravy

Vegetarian nut roast, roasted Dorset potatoes, seasonal Washingpool Farm veg, cauliflower cheese, homemade Yorkshire pudding, homemade veggie gravy (v) (remove cauliflower cheese and yorkshire pudding for vegan roast)

Dessert

Our best selling bread and butter pudding with custard

Homemade chocolate brownie, soft in the middle with fruity raspberry coulis

Homemade banoffee pie with cream or ice cream

Affogato - vanilla ice cream with Goose & Badger espresso

Afters

Delicious dessert wine - 100ml - LFE Late Harvest Viog' Sauv, complex and sweet with notes of peach, citrus, honey, and oak £6.00

Irish Coffee £6.50

Cappuccino £3.40

Tea £2.40

Latte £3.20

Espresso £2.50

Flat White £3.20

Americano £3

V = Vegetarian. Some of our menu items contain nuts, gluten, and other allergens. Due to our cooking environment there is a risk that traces of these may be in any other dish or food that we serve.

A discretionary 12.5% gratuity will be added to your bill. 100% of all gratuity is distributed between the staff working on shift.

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 theclockhousechideock

 @theclockinnchideock

