



ATE O'CLOCK
RESTAURANT & BISTRO

GIFT CARDS AVAILABLE

Enjoyed your visit?

Give the gift of Ate O'Clock to someone special

Available online or from our Reception Desk

ASK YOUR SERVER FOR MORE INFORMATION

NOT READY TO LEAVE YET?

Visit Social8, our bar next door, for more of your favourite drinks.

Present your bill or discount card for 10% off

Join us for live music & quiz nights too

Check our social media for more information



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A LA CARTE MENU

WHILST YOU DECIDE

WARM BREAD SELECTION 7	MARINATED OLIVES 5
Olive oil & balsamic vinegar or hummus & red onion marmalade	GARLIC BREAD 5.5
SMOKED PAPRIKA CRISPS 5	CHEESE & GARLIC BREAD 6.5
With a selection of dips	PAIR YOUR NIBBLES WITH Lyrarakis Assyrtiko or Henri Ehrhart Cremant 'Harmonie' Brut

STARTERS

GARLIC TIGER PRAWNS 11	BREADED SEABASS 10
In a tomato, red onion, garlic & chilli sauce, with warm bread	In cajun herbs, with raddichio, crispy capers & lemon mayonnaise PAIR WITH Muga Rioja Rose
BREADED BRIE 9.5	GOATS CHEESE 9
Deep fried, with a honey fig jam & dressed leaves	Breaded & deep fried with a red onion marmalade, radish & dressed leaves
CHICKEN LIVER PATE 9.5	PAN SEARED KING SCALLOPS 16
Red onion marmalade, dressed leaves & toasted bread	Black pudding bon bons, crispy bacon, kale, apple & a pea puree
CRISPY CHILLI BEEF BAO BUNS 12	SCOTCH EGG 9.5
With sesame seeds, sweet chilli, pak choi & dressed leaves	Black pudding, chorizo & pulled pork scotch egg, with chilli jam & roasted red peppers PAIR WITH Kendermanns Riesling
SOUP OF THE DAY 8	
With warm bread & garlic butter	

SIDE DISHES

Cajun fries	4.5
Hand cut chips	5
House salad	4.5
Caesar dressed salad	5
Chunky coleslaw	4.5
Parmesan & red wine jus mash	6
Garlic & herb new potatoes	5
Maple roasted carrots & parsnips	5.5
Cauliflower & blue cheese gratin	6
Sauteed green vegetables with toasted flaked almonds	6

SUNDAY ROAST

Choose From:

CHICKEN SUPREME
CONFIT PORK BELLY
ROAST BEEF
Served with Yorkshire pudding, roast potatoes, seasonal vegetables & gravy
£23
Only available on Sundays. From 12:00 whilst stock lasts

MANY OF OUR DISHES CAN BE ADAPTED TO SUIT A RANGE OF DIETARY REQUIREMENTS. PLEASE ASK YOUR SERVER FOR DIETARY VERSIONS OF OUR MENU.

Please always inform your server of any allergies before placing an order, as not all ingredients can be listed. Detailed allergen information is available upon request. We cannot guarantee the total absence of allergens in our dishes. Fish may contain bones. Olives may contain stones.

MAIN COURSES

FROM THE GRILL

8oz FILLET STEAK 38
Hand cut chips, chunky coleslaw & vine cherry tomatoes

10oz SIRLOIN STEAK 34
Hand cut chips, chunky coleslaw & vine cherry tomatoes

PAIR YOUR STEAK WITH Riscos Malbec

SAUCES 3.5
Harrogate Blue Cheese - Red Wine Jus Confit Garlic Butter - Peppercorn

BEEF BURGER 19
Cheddar, lettuce, gherkin, beef tomato & burger sauce, with hand cut chips & chunky coleslaw

CRISPY CHICKEN BURGER 19
Chicken breast, BBQ pulled chicken, cheddar, lettuce, gherkin, beef tomato, with hand cut chips & chunky coleslaw

HALLOUMI BURGER 19
Lettuce, gherkin, beef tomato, red peppers & burger sauce, with hand cut chips & chunky coleslaw

Add bacon to your burger or swap cheddar for Harrogate blue cheese 2

SALADS

SMOKED SALMON & CRAYFISH 19
Mixed leaves, avocado, tomato, onion, cucumber & a French dressing

WARM GRILLED HALLOUMI 19
A poached egg, new potatoes, olives, roasted cauliflower, kale, garlic & toasted bread

CHICKEN & BACON CAESAR 18
Grilled chicken breast, crispy bacon, lettuce, anchovies, croutons, parmesan & a caesar dressing

PAIR WITH Roubertas Comte Provence Rose

SIGNATURE DISHES

CONFIT PORK BELLY 24
Black pudding bon bons, smoked bacon mashed potato, kale, carrots & a red wine jus

CHICKEN SUPREME 23
Garlic parmentier potatoes, creamed savoy cabbage with bacon & a red wine jus

PAIR WITH Beaujolais Villages

LOIN OF VENISON 28
Fondant potato, braised & pureed carrot, radicchio & a beetroot, black pepper & red wine jus

6-HOUR BRAISED BLADE OF BEEF 27
Dauphinoise potatoes, roasted carrots, asparagus, caper & herb dumplings & a red wine jus

PAN ROASTED SALMON 24
Tomato & chilli risotto, aubergine puree, kale & onion bhaji

FILLET OF HALIBUT 26
With spinach & potato puree, samphire, asparagus, peas, confit cherry tomatoes & tarragon lemon butter

PAIR WITH Plo De L'isabelle Picpoul De Pinet

PASTA & RISOTTO

SEAFOOD LINGUINI 20
Prawns, mussels, salmon & cherry tomatoes, in a rich chilli Napoli sauce

BETROOT & POACHED PEAR RISOTTO 19
Crumbled Harrogate blue cheese & toasted flaked almonds

WILD MUSHROOM LINGUINI 18
In a white wine cream sauce, finished with a parmesan crisp

Add chicken to a risotto or linguini dish 4

An optional 10% service charge will be added to your final bill, 100% of which will be distributed amongst the staff working here today.