

## Opening Times

Open every day 12pm - 12am

[ateoclock.co.uk](http://ateoclock.co.uk)

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01904 644080



**ATE O'CLOCK**  
RESTAURANT & BISTRO

## Treat Someone

Treat someone to the Ate O'Clock experience with an Ate O'Clock gift voucher!

Please ask a member of staff for more information

### Light Bites & Nibbles

Homemade Bread	2.95
<i>With olive oil and balsamic vinegar</i>	
Homemade Marinated Olives	2.95
Hummus and Homemade Bread	3.95
Garlic Ciabatta Bread	2.95

### Starters

Soup of the day	4.95
<i>With bread</i>	
BBQ Chicken Wings	5.95
<i>Homemade barbecue sauce and seasonal salad</i>	
Homemade Goats Cheese Mousse	6.50
<i>With pickled beetroot, sweet black pepper syrup and poached walnut</i>	
Smoked Haddock Fishcake	5.95
<i>Cucumber salad and sweet chilli sauce</i>	
Deep Fried Calamari	5.95
<i>Served with saffron mayonnaise and salad leaves</i>	
Prawn and Avocado Cocktail	6.50
<i>With marie rose sauce and croutons</i>	
Garlic Tiger Prawns	6.95
<i>Served in a tomato and chilli sauce with toasted ciabatta</i>	
Deep Fried Brie	5.95
<i>Served with cranberry sauce and seasonal dressed salad</i>	
Pulled Pork Scotch Egg	6.50
<i>With barbecue mayonnaise and seasonal salad</i>	
Creamy Garlic Mushrooms	5.95
<i>Pan-fried mushrooms with fresh garlic puree and cream served with bread on the side</i>	
Chicken Liver Pate	5.95
<i>Served with Truffle Oil, Bread and Apple Chutney</i>	

## Daily Specials

Please see our board for daily specials, or ask a member of our team

HAVE YOU TRIED OUR

## Set Menu

SUNDAY - FRIDAY 12PM TO 10PM\*  
SATURDAY 12PM TILL 5PM\*

Please ask a member of staff to see a copy of the set menu

\*Set menu not available on selected days.

Please always inform your server of any allergies before placing your 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 products may contain bones. Olives may contain stones. For dietary options, please ask one of the team.

### Mains

Slow Cooked Pork Belly	16.95
<i>Black pudding and potato bonbon, roasted cauliflower, cauliflower puree, cider jus</i>	
Pan Fried Fillet of Northern Seabass	16.95
<i>Saffron potatoes, carrot, lemon grass sauce and sugar snaps</i>	
Braised Lamb Shank	17.50
<i>Herb mash, baby carrots, peas and rosemary jus</i>	
Pan Fried Gressingham Duck Breast	17.50
<i>Sweet potato mash, roasted courgette, red wine jus</i>	
Seared Calf Liver	15.95
<i>Crispy bacon, caramelized onions, cauliflower flavoured mash</i>	
Chicken Breast Wrapped in Serrano Ham	15.95
<i>Mushroom Fricassee, fondant potato, mange tout</i>	
Grilled Fillet of Scottish Salmon	15.95
<i>Served with sautéed gnocchi, spring vegetables and tomato sauce</i>	
Chicken and Mushroom Risotto	12.50
<i>With fresh herb and parmesan</i>	
Mediterranean Potato Gnocchi	12.50
<i>Tomatoes, olives, courgette, mange tout, roasted pepper, tomato sauce, parmesan and dressed rocket leaves</i>	
Pesto Tagliatelle	12.50
<i>Tagliatelle with pesto, tomato and mozzarella served with rocket leaves</i>	
Mussels and Fries	15.45
<i>Mussels cooked in a creamy garlic and white wine sauce served with French Fries, bread and lemon</i>	
Creamy Tarragon Chicken	15.95
<i>Pan fried chicken breast in a creamy garlic &amp; mushroom tarragon sauce served with seasonal vegetables</i>	

### Salads

Ate O'clock Caesar Salad	11.95
<i>Chicken breast, crispy bacon, gem lettuce, croutons, parmesan and Caesar dressing</i>	
Smoked Salmon Salad	12.95
<i>Smoked Salmon with new potatoes and mixed salad. Drizzled in a zesty lemon dressing &amp; served with a hard boiled egg. Add Prawns in Marie Rose Sauce for 2.00</i>	

### From the grill

Ate in One Beef Burger	14.95
<i>8 oz homemade burger, onion rings, tomato relish, cheddar cheese, bacon, lettuce, gherkin and tomato</i>	
Ate in One Chicken Burger	13.95
<i>Grilled chicken breast, gem lettuce, tomato, onion rings, cheddar cheese, bacon, gherkin and tomato relish</i>	
Ate in One Halloumi Burger	12.95
<i>Grilled Halloumi cheese, gem lettuce, hummus, tomato, onion rings, red pepper, tomato relish and avocado</i>	
<i>All burgers are served with Ate O'Clock chips and mixed salad.</i>	
8oz Fillet Steak	22.50
<i>Confit tomato, mushroom and Ate O'Clock chips</i>	
10oz Sirloin Steak	18.95
10oz Rib-eye Steak	19.95
36oz Chateaubriand Steak (for 2 people)	44.95
<i>Served with Confit tomato, mushroom and Ate O'Clock chips</i>	

### Sauces

Peppercorn Sauce	1.50	Diane Sauce	1.50
Blue Cheese Sauce	2.45	Red Wine Sauce	1.95

### Side Orders

Ate O'Clock Chips	3.50
Roasted Cheesy Cauliflower	3.50
Bear Battered Onion Rings	2.95
Sweet Potato Mash	3.50
Rocket and Parmesan Salad	2.45
Mixed Dressed Salad Leaves	2.95
Skinny Fries	2.95
Mixed Vegetables	3.45
Sweet Potato Fries	3.50

Grilled Halloumi with Warm Nicoise	12.95
<i>Char grilled halloumi cheese, new potatoes, olives, tomatoes, green beans, poached egg</i>	
Pan Fried Beef Salad	13.95
<i>Pan fried Steak with new potatoes on a bed of mixed salad, pickled onions, radish &amp; sugar snap peas. Drizzled in a honey mustard dressing</i>	

## Just for Lunch (Available 12-5pm)

### Sandwiches

All of our sandwiches are served with fries and mixed salad

Mozzarella and Tomato Open Sandwich	6.50
<i>Served with pesto, rocket leaves and balsamic dressing</i>	
Pulled Pork Sandwich	7.45
<i>Served with homemade barbecue sauce, gherkins and cheddar cheese</i>	
Open Club Sandwich	8.95
<i>Ciabatta bread with grilled chicken, crispy bacon, fried egg, lettuce, tomato and mayonnaise</i>	
Minute Steak Sandwich	8.95
<i>Ciabatta bread, steak, horseradish sauce, caramelized onion</i>	
Fish Finger Sandwich	7.45
<i>Ciabatta bread, mayonnaise, gem lettuce &amp; gherkins</i>	
Spiced Meatball Sandwich	6.95
<i>Ciabatta bread, Mozzarella cheese &amp; Napoli sauce</i>	

### Burgers at Lunchtime

Served with lettuce, tomato and fries

Homemade Chicken Burger	7.45
Homemade Beef Burger	8.45
Grilled Halloumi Burger	7.45
<i>Why not add one of these to your burger?</i>	
Crispy Smoked Streaky Bacon	1.50
Gherkin	0.50
Blue Cheese	1.95
Cheddar Cheese	1.25
Side Salad	2.45
Tomato Relish	0.50
Hummus	1.00
Gherkins	0.50
Tomato Relish	0.50
Avocado	1.25
Roasted Red Pepper	1.00



# ATE O'CLOCK

RESTAURANT & BISTRO

## WINE LIST

### WHITE WINE

	175ml	250ml	Bottle
1. <b>Kokako Sauvignon Blanc, Marlborough</b> <i>New Zealand</i> An elegant Sauvignon Blanc with aromas of gooseberries and tropical fruit leading to a crisp and refreshing finish.	6.75	8.75	26.00
2. <b>Chardonnay Gran Reserva, Terra Vega</b> <i>Chile</i> This is rich and mouthfilling with ripe banana, vanilla and apple flavours brought together by toasted undertones.	6.50	8.50	25.00
3. <b>Dominio de la Fuente Verdejo</b> <i>Spain</i> <b>ORGANIC</b> A crisp, aromatic white wine, showing great purity of aromas. Bright, pale straw yellow, with intense, fresh notes of grass, fennel and white pepper.	5.75	7.50	21.50
4. <b>TUA Pinot Grigio</b> <i>Italy</i> <b>VEGAN</b> <b>VEGETARIAN</b> Light and refreshing. Faint hints of stone fruit, joined by flavours of lemon, lime and a honeyed edge.	5.50	7.25	21.00
5. <b>L'abeille Picpoul De Pinet</b> <i>South of France</i> <b>VEGAN</b> <b>VEGETARIAN</b> A youthful white wine full of lively lemon fruit and lime zest flavours. This wine has a bright and vibrant character.			27.00
6. <b>El Cante Albariño</b> <i>Spain</i> <b>VEGAN</b> <b>VEGETARIAN</b> Nectarine, apricot and peach are in perfect balance with a zesty and well defined citrus backbone.			30.00
7. <b>Cloudy Bay Sauvignon Blanc, Marlborough</b> <i>New Zealand</i> A wine full of fresh herbal aromas and layers of ripe guava and tropical fruit. Gooseberries and passion fruit on the medium-full body; the palate is succulent and crisp with a long flavoursome finish.			45.00

Guest White Wine £19 a bottle  
Please ask your server for more details

### ROSÉ WINE

	175ml	250ml	Bottle
8. <b>Circus Zinfandel Rose</b> <i>Italy</i> <b>VEGAN</b> <b>VEGETARIAN</b> A fantastic example of an off-dry, easy drinking wine full of summer fruit flavours with a hint of sweetness.	5.25	7.00	20.00
9. <b>Adorno Pinot Grigio Rose</b> <i>Italy</i> <b>VEGAN</b> <b>VEGETARIAN</b> A pale and delicate Rosé with beautiful soft strawberry flavours, nuances of nectarine and perfumed floral notes.	5.50	7.25	21.00
10. <b>Chateau St Hippolyte Rosé Provence</b> <i>South of France</i> <b>VEGAN</b> <b>VEGETARIAN</b> Pale and delicate in appearance, this rosé offers remarkable depth of flavour and aroma. Strawberry, raspberry and white peach fruit combine with more exotic guava-like characters.			27.00

125ml glass sizes available on request.

### RED WINE

	175ml	250ml	Bottle
11. <b>Oltre Passo Primitivo</b> <i>Italy</i> <b>VEGAN</b> <b>VEGETARIAN</b> Flavours of dried prune, date and plump cherry, with swathes of sweet spice. A mouth coating, chocolatey red wine.	6.50	8.50	25.00
12. <b>Riscos Malbec</b> <i>Chile</i> <b>VEGAN</b> <b>VEGETARIAN</b> Heavy, bold and brimming with stewed black fruits and hints of coffee. A powerful and opulent red.	6.00	8.00	23.00
13. <b>Five Ravens Pinot Noir</b> <i>Romania</i> <b>VEGAN</b> <b>VEGETARIAN</b> Romania may not be the first place you think of when you are looking to buy a Pinot Noir but this has all the classic bright red fruit flavours and spicy note you would expect.	5.75	7.50	21.50
14. <b>Merlot Reserva, Terra Vega</b> <i>Chile</i> <b>VEGAN</b> <b>VEGETARIAN</b> The wine delivers a solid core of concentrated fruit, hinting at blackberry preserves and damson plums.	5.50	7.25	21.00
15. <b>Big Bombora Shiraz</b> <i>Australia</i> A pleasing balance between ripe fruit and savoury, earthy notes. This wine is succulent with lashings of bramble fruit.			21.00
16. <b>Marcelo Pelleriti Malbec, Mendoza</b> <i>Argentina</i> Intensely flavoured with plum, blackcurrant, dried ruit, bramble and spice. Rich yet well balanced with a refreshing acidity that stops the sweet fruit flavour from cloying.			32.00
17. <b>Châteauneuf-du-Pape, Philippine Saint-Cyrille</b> <i>Rhone</i> A garnet-red wine with aromas of fresh red fruits, spices and a hint of chocolate. The palate is silky smooth with a powerful fruit intensity and wonderful complexity.			45.00

Guest Red Wine £19 a bottle  
Please ask your server for more details

### SPARKLING & CHAMPAGNE

	125ml	Bottle
18. <b>Prosecco Bel Canto</b> <i>Italy</i> <b>VEGETARIAN</b> Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest.	5.25	24.00
19. <b>Bouvet Saumur Loire Rose</b> <i>Loire</i> A delicate and inviting salmon pink, this is a light and immediately welcoming sparkling rosé, with a raspberry and peach fruit character, a fine mousse and a clean and uplifting floral nose.		30.00
20. <b>Moët and Chandon Brut</b> <i>Champagne</i> Perhaps the best known Champagne, the Brut Imperial from Moët embodies their house style: crisp and clean, this classic Champagne shows citrus aromas and hints of biscuity flavours. An excellent apéritif.		60.00
21. <b>Moët and Chandon Rose</b> <i>Champagne</i> With pink copper hues and a lively expressive aroma this is an elegant zesty rosé wine with notes of wild strawberry.		75.00
22. <b>Dom Perignon</b> Notes of guava and spicy green grapefruit zest combine with stone fruit: white peach and nectarine. The wine opens up, with the whole complemented by woody vanilla and warm, lightly toasted brioche.		195.00