



deliciouslyyorkshire

Wherever you go be sure to look out for the deliciouslyyorkshire sign, this logo guarantees that the establishment serves quality food with many ingredients sourced from within Yorkshire.

You'll know exactly where your next meal came from.

sandwich*

All available on White, Granary, Ciabatta or Baguette bread

Clocktower Specialities

Toasted Clocktower Club £8.00

Yorkshire bacon, locally smoked chicken breast, lettuce, egg and tomato

A Taste of Two Counties £8.00

Yorkshire sausage and bacon, Lancashire black pudding and cheese

Sandwich of the Day created using seasonal produce £7.50

Honey Roasted Yorkshire Ham £7.50

classic English mustard

Locally Smoked Salmon £7.50

rocket, chive cream cheese

Roast Sirloin of Yorkshire Beef £7.50

horseradish cream

Prawn and Avocado £7.00

Marie Rose sauce

Egg Mayonnaise (v) £7.00

sakura cress

Mature Cheddar (v) £7.00

rocket, homemade chutney

side order

Clocktower Mixed Salad* £3.50

Wok Fried Seasonal Vegetables £3.50

Homemade Hand Cut Chips* £3.50

Black Sheep Battered Onion Rings £3.00

Homemade Garlic and Herb Ciabatta Bread £2.50

Herb New Potatoes £3.50

salad, pasta and risotto

Greek Salad* (v) £7.00/£12.50

lettuce leaves, feta cheese, olives, tomatoes, cucumber, pepper, dried oregano

Caesar Salad with Grilled Chicken Breast £8.00/£14.00

bacon, romaine lettuce, croutons, Parmesan, anchovies

Creamy Linguini Pasta (v) £7.00/£14.00

tarragon, walnuts, blue cheese

Chorizo and Olive Penne Pasta £7.00/£14.00

sun blushed tomatoes

Wild Mushroom Risotto (v) £7.00/£14.00

rocket

make your own

If you would prefer to make your own Salad or Omelette simply choose your ingredients from the list below.

Salads will be created with a base of green leaves, tomato and cucumber £8.50

Choose up to three main ingredients

smoked salmon, prawns, smoked chicken breast, egg, mature Cheddar, Brie, Wensleydale cheese, goats cheese, honey roast ham, croutons, chorizo, bacon, black pudding, rocket, avocado, Mediterranean vegetables, olives, grapes, pinenuts, flat mushroom, sun-blushed tomatoes

Choose one dressing

mayonnaise, seasonal chutney, French dressing, honey and mustard dressing, olive oil

Omelettes will be served with a salad garnish £8.00

Choose up to three main ingredients

flat mushroom, Wensleydale cheese, honey roast Yorkshire ham, plum tomatoes, fresh herbs, spring onions, chorizo, Mediterranean vegetables, black pudding

Additional Ingredients £1.00

Clocktower's chefs pride themselves on using fresh, seasonal ingredients.

To complement this bar menu, we offer a separate "Food Heroes" menu. Each month Ridding Park selects one local supplier and the chefs create a menu with an emphasis on local produce.

yorkshire tapas

Mini Yorkshire Pudding

roast beef, horseradish sauce

Mini Masham Bangers

mashed potato, onion marmalade

Local Smoked Haddock in Black Sheep Beer Batter

hand cut chips, homemade tartar sauce

Yorkshire Cheese Rarebit (v)

seasonal chutney

Honey Caramelised Easingwold Belly Pork

Ampleforth apple compote

Whitby Crab Fishcake

sweet chilli sauce

Topcliffe Mushroom Soup Shot (v)

chive crème fraiche

7 Tapas £7.00 per person

14 Tapas £14.00 per person

starter

Clocktower Liver Terrine

parma ham, fruit bread, pickled onion

£7.00

Traditional Smoked Salmon

capers, shallots, chopped parsley, gherkins, lemon

£7.00

Topcliffe Mushroom Soup (v)

chive crème fraiche

£6.00

main

The Clocktower Burger - Yorkshire Cattleside Organic Beef*

Gruyere cheese, Yorkshire bacon, rocket leaves, red onion marmalade, onion rings and hand cut chips

£14.50

Whitby Smoked Haddock in Black Sheep Beer Batter

hand cut chips, mushy peas, homemade tartare sauce

£14.00

grill

40 Day Matured Rib Eye Steak

£16.00

Ginger and Lemongrass Salmon

£14.50

Lemon and Tarragon Chicken

£14.00

Includes two side orders from our selection and one of the following sauces:

• Blue Cheese • Peppercorn • Chive Cream • BBQ Sauce • Bearnaise

pudding

Harrogate Sticky Toffee Pudding

£7.50

Lemon Ice Parfait

£7.50

Chocolate Profiteroles with Vanilla Ice Cream

£7.50

Assorted Ice Cream and Sorbets

£6.50

Selection of Four Yorkshire Cheeses

£8.00

afternoon tea

Traditional

£12.50

Three finger sandwiches (salmon, ham and cucumber), a mini fruit tart, a chocolate éclair, a slice of carrot cake and a homemade scone with Stamford Farm clotted cream and strawberry jam. Please choose a hot drink or a Chegworth Valley fruit juice

Add a Glass of Champagne for just

£7.50

Cream Tea

£7.70

Two homemade scones, Stamford Farm clotted cream and strawberry jam. Please choose a hot drink or a Chegworth Valley fruit juice

Children's Afternoon Tea

£4.50

Three finger sandwiches (peanut butter, jam, chocolate spread), a scoop of ice cream, Dotty chocolates and a choice of drink: hot chocolate, fruit juice or Dottycino (frothy milk, topped with chocolate sprinkles, served in an espresso cup - perfect for the little grown up)

*available after 10pm

Some dishes may contain nuts

(v) - Vegetarian. Full vegetarian menu available on request

coffee and hot chocolate

Cafetiere for 1 £3.70

Please select from

Signature

slow roast, smooth and full flavoured with exotic aromas and full flavours

Ethiopian Dark

dark roast, rich and full bodied

All Day Columbian Roast

smooth and full bodied with hints of caramel and hazelnut

Swiss Water Processed (decaffeinated)

medium roast, full body, fruity characteristics

Cappuccino/Latte/Mocha £3.70

Espresso/Macchiato £3.30

Double Espresso £3.70

Liqueur Coffees £5.60

Irish • Italian • Baileys • French • Jamaican • Calypso

All our speciality coffees can be made using decaffeinated coffee

Fair Trade Hot Chocolate £3.70

(Made with real chocolate lollipop)

Biscuits £1.00

blended home made milkshakes

Banana and Honey £3.80

Chocolate and Vanilla £3.80

Strawberry £3.80

Coffee £3.80

tea and herbal infusion

Taylors of Harrogate Gold Yorkshire Tea £3.70

Taylors of Harrogate Earl Grey Organic (decaff also available) £4.00

Luxury Silkeny Infused Teas £4.00

Bombay Chai - Ceylon Black Tea, Cardamon, Ginger Root & Cinnamon

A rich blend of whole leaf tea and alluring spices of the exotic East.

Honeydew Green - Honeydew Melon, Apricot & Gunpowder Green Tea

Premium whole leaf green tea. Infused with pieces of honeydew melon and apricot flavour.

Peppermint Rose - Real Mint Leaves with Baby Rose Petals

Pure peppermint leaves, subtly enhanced with baby rose petals.

Traditional Oolong - Pure Oolong Tea

Freshly picked tender leaves and buds. Pan roasted to an age old method gives subtle jasmine notes.

Chamomile and Lemongrass

A harmonious marriage of wild lemongrass and fresh chamomile buds.

Tranquillity - Valerian Root, Passion Flowers, Chamomile, Lavender, Lemon Balm & Rose Petals

Relaxing fresh and floral. Great for unwinding and relaxation.

Vanilla Rooibos - Premium Rooibos, Marigold Petals & Natural Vanilla Essence

A full-bodied blend of fermented African Red-Bush tea, Marigold petals and natural Vanilla essence. Mild and strangely sweet, smooth and almost creamy.

Crimson Nights - Hibiscus Flowers, Rose Hips, Hawthorns Berry, Cranberry, Lemon Peel & Natural Cherry Flavour

Vivid in hue and passionate in taste, a unique blend derived from fruits and flowers, so satisfying it's almost sinful.

Tropical Dreams - Rose Petals, Rosehips, Sultanas, Blackcurrants, Blueberries, Strawberries, Sunflowers & Mallow Flowers

Vibrant colours and fruity bouquet. This punchy blend offers something truly unique.

Gift experience vouchers

Champagne Afternoon Tea and other Ridding Park gift experiences can be purchased from reception. A perfect present whatever the occasion, be it a birthday, wedding anniversary or just to say thank you. Includes traditionally served afternoon tea for two guests accompanied by a glass of Champagne.

Other gift vouchers include:

Luxury Escape • Carry on Camping • Sunday Night Break Away • Dine with Wine • Glorious Golf

Please ask a member of staff for details