



CLOCKTOWER

BRASSERIE

DINNER MENU

6pm-9pm

STARTERS

Celeriac soup, crispy goat cheese, truffle honey ve*, v, gf 12.50

‘Lishman’s of Ilkley’ charcuterie of cured meats, stuffed peppers, pickles & chutney gf* 15.00

Wild mushrooms, mushroom butter, toasted crumpet ve, gf* 12.50

Salt & pepper king prawns, crispy garlic, chilli, yuzu mayonnaise, sesame gf 16.00

King scallops, cauliflower, black garlic and lime gf 22.00

Ham hock and parsley terrine, roasted Wensleydale cheese and balsamic onions gf 15.00

Tempura vegetables, romesco sauce, smoked almonds ve, gf 12.50

Oak smoked salmon, egg, shallots, capers, creme fraiche, lemon, wholemeal bread gf*16.00

MAINS

Chicken schnitzel, spinach pomme puree, sauerkraut, almonds and golden sultana butter gf 25.00

Lamb shepherd’s pie, braised baby gem and peas gf 25.00

East coast cod fillet, crab cakes, leeks, shellfish bisque gf* 29.00

Pumpkin & sage tortellini, charred sweet potato, sage butter, cheese crumb ve 23.00

Fish & chips, crushed peas, tartare sauce, lemon gf 23.00

Herb potato cake, coconut curry, almonds, courgettes ve, gf 23.00

Holme farm venison loin (pink), maple and carrot puree, blackberries, wild mushrooms, kale, jus gf 39.00

GRILL

Yorkshire wagyu beef burger, crispy bacon, gouda, relish, skin-on fries, gf* 25.00

Dry aged 8oz fillet steak gf 52.00 - Dry aged 10oz sirloin steak gf 42.00

Steaks served with jenga chips, peppercorn sauce, baby gem, caesar dressing, crispy onions

SIDES 6.00

Skin-on fries ve gf

Parmentier lyonnaise potatoes ve, gf

Creamed spinach v,gf

Tender stem broccoli, parmesan and lemon gf

Clocktower caesar salad, croutes and anchovies gf*

Chantenay carrots, orange and honey v, gf

PUDDINGS 12.50

Yorkshire rhubarb trifle, rhubarb sherbet v, gf

Chocolate orange marquise, orange creme chantilly v, gf

Banoffee tart, caramel ice cream ve

Caramelized honey creme brulee, macadamia nut biscotti biscuits v, gf*

Chocolate & toffee mille feuille, chocolate ice cream v

British cheese selection, chutney & sourdough crackers gf* 19.00

*v-vegetarian, ve-vegan, gf-gluten free, *-adaptable*

Please advise us of any allergens prior to ordering. Allergen information is available on request.

*Hotel guests with dinner included have a food allowance of £36, £42 or £49 depending on the experience booked.
Price includes VAT.*

21.02.24