



# CLOCKTOWER

BRASSERIE

## DINNER 6PM-9PM

### CHEF'S CHOICE

PRAWN & SALMON RAVIOLI spinach & caviar	16.00	HAKE FILLET swiss chard, yuzu hollandaise, crispy potato	26.00
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### STARTERS

ROAST FIORENTINO TOMATO & BASIL SOUP <span>ve, v, gf*</span> panzanella	12.50
BRESAOLA <span>gf</span> mizuna salad, parmesan, crispy artichokes	15.00
COUNTRY PORK TERRINE <span>gf</span> chutney, pickles	14.00
CLASSIC MOULES MARINIERE <span>gf</span>	15.00
KING SCALLOPS <span>gf*</span> tikka masala, cashew nuts, puffed rice, oyster leaf	22.00
BABY BEETROOT <span>ve*, v, gf*</span> manchego cheese, ajo blanco, smoked almonds	14.00
OAK SMOKED SALMON <span>gf*</span> capers, egg, lemon, wholemeal bread	18.00

### GRILL

SIRLOIN 8oz <span>gf</span>	40.00
FILLET 8oz <span>gf</span> above grills are served with skin-on fries, watercress, peppercorn sauce	55.00
CLOCKTOWER BURGER <span>gf*</span> dry aged beef, barbecued ox cheek, burger cheese, crispy pickle, skin-on fries	22.00

### HOT STONE DISHES

TOMAHAWK <span>gf</span> (rib-eye, high fat marbling, 1kg sharing dish) beef tomato, mushroom, skin-on fries, peppercorn sauce	105.00
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### CHEESE

served with sourdough crackers, chutney	
THREE CHEESES <span>gf*</span>	14.00
FOUR CHEESES <span>gf*</span>	17.00
FIVE CHEESES <span>gf*</span>	20.00
please choose from the following: stichelton, flatcapper northern brie sussex blossom, eh up yorkshire, king charles III	

### MAINS

ROAST PORK LOIN <span>gf</span> parsnip, kale, apple jus	25.00
DUCK BREAST <span>gf</span> butternut squash dauphinoise, braised chicory, crispy kale	34.00
SEABASS FILLET <span>gf*</span> artichoke puree, savoy cabbage, tomato & gorgonzola fondue	28.00
ROAST CHICKEN BREAST <span>gf</span> chive pomme puree, green beans, sauce chasseur	23.00
PEA & SHALLOT RAVIOLI <span>ve</span>	23.00
FISH & CHIPS <span>gf</span> crushed peas, tartare sauce, lemon	25.00
BARBECUED PAK CHOI <span>ve, gf</span> romesco sauce, pecans, quinoa, crispy potatoes	23.00

### SIDES 6.00

RATTE POTATOES chimichurri <span>ve, v, gf</span>
CHANTENAY CARROTS honey, orange <span>v, gf</span>
TENDERSTEM BROCCOLI parmesan, lemon <span>gf</span>
CAULIFLOWER CHEESE <span>v</span>
SKIN-ON FRIES <span>gf</span>
CLOCKTOWER GREEN SALAD <span>ve, v, gf</span> baby gem, olives, green peppers, cucumber, dijon dressing

### PUDDINGS 12.50

WHITE CHOCOLATE & PASSIONFRUIT CHEESECAKE <span>v</span> roasted white chocolate
PECAN & TREACLE TART <span>ve*</span> vanilla ice cream
LEMON MERINGUE POSSET <span>gf</span> lemon curd
WARM CHOCOLATE CAKE <span>v, gf</span> white chocolate mousse, chocolate ice cream
EARL GREY CREME BRULEE <span>v, gf*</span> shortbread

### WHITE CHOCOLATE RHUBARB & CUSTARD BOMBE 24.00

Our signature sharing pudding for two, where a pour of hot creme anglaise sauce reveals...  
rhubarb & custard macarons, poached rhubarb, custard sponge, rhubarb marshmallows, custard doughnut, rhubarb crisps

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

Please advise a member of our team if you have any food allergies or special dietary requirements. Hotel guests with dinner included have a food allowance of £51. An optional 10% service charge will be added to your bill. Please speak to a member of the team if you would like this to be removed. Price includes VAT at current rate.