



CLOCKTOWER

OUTDOOR KITCHEN
& TERRACE

SNACK

WOOD FIRED FLAT BREAD v beetroot & classic hummus, whipped feta & truffle honey	11.00
GORDAL OLIVES ve, gf	6.00
SMOKED MIXED NUTS cashew, almond, peanuts	5.00
LINDISFARNE OYSTERS gf mignonette sauce, tobasco, lemon	each 5.50

NEAPOLITAN PIZZA

Home made dough with san marzano tomato (gluten free base available on request)	
CHORIZO grilled peppers, spinach, manchego	17.00
VENISON MEAT BALL caramelised onion, yorkshire pecorino, kitchen garden pesto	17.00
SALAMI bocconcino, parmesan reggiano, olives, roquette	17.00
ARTICHOKE & ROASTED PEPPERS v red onions, pecorino, basil	15.00
MARGHERITA v mozzarella, basil	14.00

CHARCUTERIE

Served with focaccia (gf*), kitchen garden chutney, yorkshire pecorino, cold pressed rapeseed oil, balsamic	
SHARING BOARD charcuterie selection	35.00
COPPA air dried outdoor-reared pork	12.00
FENNEL SALAMI outdoor-reared pork with fennel	10.00
YORKSHIRE CHORIZO seasoned with paprika & garlic	10.00
SPECK smoked & air dried outdoor-reared pork	10.00

SALAD

HERITAGE TOMATOES v, gf cold pressed rapeseed oil, basil, smoked sea salt	12.00
add burrata	17.00
CAESAR SALAD parmesan, anchovies, focaccia	12.00
add grilled chicken	17.00

PUDDING

ICE CREAM & SORBETS	8.00
ICED WATERMELON & MINT	8.00

SERVED ON TERRACE ONLY
Monday-Thursday 6PM–9PM
Friday-Sunday 12PM–9PM

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

