



CLOCKTOWER

BRASSERIE

DINNER 6PM-9PM

CHEF'S CHOICE

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| BRITISH ASPARAGUS ve* , gf herb mayonnaise, crispy egg | 14.00 | SEA TROUT gf* potato gnocchi, broccoli, keta & chive butter sauce | 27.00 |
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STARTERS

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

GRILL

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

HOT STONE DISHES

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| TOMAHAWK gf (rib-eye, high fat marbling, 1kg sharing dish) beef tomato, mushroom, skin-on fries, peppercorn sauce | 105.00 |
| please allow up to 45 minutes cooking time | |

CHEESE

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

MAINS

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| ROAST PORK LOIN gf parsnip, kale, apple jus | 25.00 |
| LAMB RUMP gf crushed jersey royals, peas, asparagus | 34.00 |
| ROAST CHICKEN BREAST gf pomme puree, confit garlic, parsley sauce, glazed carrots | 24.00 |
| SEABASS FILLET gf* artichoke puree, savoy cabbage, tomato & gorgonzola fondue | 28.00 |
| PEA & SHALLOT RAVIOLI ve | 23.00 |
| FISH & CHIPS gf crushed peas, tartare sauce, lemon | 25.00 |
| BARBECUED PAK CHOI ve , gf romesco sauce, pecans, quinoa, crispy potatoes | 23.00 |

SIDES 6.00

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

PUDDINGS 12.50

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| WHITE CHOCOLATE & PASSIONFRUIT CHEESECAKE v roasted white chocolate |
| PECAN & TREACLE TART ve* vanilla ice cream |
| LEMON MERINGUE POSSET gf lemon curd |
| BLACK FOREST CHOCOLATE MOUSSE v , gf cherry ice cream |
| EARL GREY CREME BRULEE v , gf* shortbread |
| BRITISH STRAWBERRIES ve* , v , gf strawberry granita, tonka bean cream |
| ICE CREAM SELECTION gf vanilla, chocolate, strawberry or salted caramel |

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.