



CLOCKTOWER

BRASSERIE

DINNER 6PM-9PM

CHEF'S CHOICE

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

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

GRILL

SIRLOIN 8oz <i>gf</i>	40.00
FILLET 8oz <i>gf</i> above grills are served with skin-on fries, watercress, peppercorn sauce	55.00
AGED BEEF BURGER <i>gf*</i> american cheese, tomato, baby gem, bacon, burger sauce, skin on fries	22.00

HOT STONE DISHES

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

CHEESE

served with sourdough crackers, chutney

THREE CHEESES <i>gf*</i>	14.00
FOUR CHEESES <i>gf*</i>	17.00
FIVE CHEESES <i>gf*</i>	20.00

please choose from the following:
stichelton, flatcapper northern brie
sussex blossom, eh up yorkshire,
king charles III

MAINS

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

SIDES 6.00

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

PUDDINGS 12.50

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