



CLOCKTOWER

BRASSERIE

DINNER 6PM-9PM

CHEF'S CHOICE

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

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

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

HOT STONE DISHES

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

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

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

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

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 brandy, 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.