



CLOCKTOWER

— BRASSERIE —

DRINKS

cocktails

cocktails16.00

Martini

passion fruit, espresso, french, dry, dirty or vesper

Negroni

classic, white, rose, sbagliato

Daiquiri

white rum, lime juice, sugar syrup

Sours

(amaretto, whiskey or gin), lemon juice, sugar syrup

Manhattan

bourbon, vermouth, angostura bitters

Mojito

white rum, sugar, lime juice, soda water, mint leaves

Cosmopolitan

vodka, lime juice, cranberry juice, triple sec

Margarita

classic, tommy's or spicy

Bellini

prosecco, peach puree, lemon juice

French 75

gin, lemon, sugar syrup, champagne

Tom Collins

old tom gin, sugar syrup, lemon juice

Old Fashioned

bourbon whiskey, angostura bitters, sugar

Moscow Mule

vodka, lime juice, ginger beer

Caipirinha

cachaça, sugar syrup, lime

Pina Colada

coconut rum, cream, pineapple, lime juice, sugar

Paloma

tequila, grapefruit juice, lime juice, sugar syrup, soda water

Bramble

gin, lemon juice, creme de mure, sugar syrup

summer spritzes

spritz 16.00

Aperol Spritz

aperol, prosecco, soda water

Campari Spritz

campari, prosecco, soda water

Sarti Rosa Spritz

sarti rosa, prosecco, soda water

Hugo Spritz

st germain, elderflower, prosecco, soda water

Limoncello Spritz

limoncello, prosecco, soda water

Pineapple Spritz

vodka, pineapple, prosecco, soda water

bartender's choice

cocktails 16.00

Aperol Sour

aperol, vanilla syrup, sugar syrup, lemon

Raspberry Martini

vodka, raspberry syrup, frambois, cranberry juice

Elderflower Margarita

tequila, elderflower, lime juice, triple sec

mocktails

mocktails10.00

Nojito

apple, sugar, lime juice, soda water, mint leaves

Faux Fizz

peach, lemon juice, alcohol free prosecco

Pina Nolada

0% coconut rum, cream, pineapple, lime juice, sugar

Garden Spritz

0% Aperol, alcohol free prosecco, soda water

Key-Oui

apple, kiwi, lime

champagne & sparkling

125ml

Taittinger Brut Reserve, Reims

16.00

fine pale gold bubbles with aromas of biscuit and brioche

Taittinger Reserve Rose, Reims

17.50

a blend with elegance and finesse

Domaine Evremond, Kent

18.00

pale gold appearance with aromas of citrus fruits & a crisp, fresh palate with green fruit flavours

Prosecco DOC, Veneto

12.00

flavours such as green apple, melon, pear and honeysuckle

Prosecco Rose DOC, Veneto

13.00

flavours of strawberries, raspberries, passionfruit and rose

wine by the glass

white 175ml

Vidal Sauvignon Blanc, New Zealand 10.50
aromas of gooseberry, passion fruit and grapefruit

Novita Pinot Grigio, Veneto 8.50
delicately structured infused with fresh pear & almond notes

Coral Do Mar, Albarino, Rias Baixas 10.50
intense, fruity aromas and delicate hints of flowers

First Fleet Chardonnay, South East Region 8.50
red apple & melon fill a palate that is dry: yet well-rounded

rose

Chateau La Coste, Cote de Provence 16.50
aromas of white peach, yellow apple, pear and white grapefruit, with a gentle lining of red berries

Nina Pinot Grigio Blush, Veneto 10.00
light-bodied dry rose, delightfully refreshing with an aroma of acacia flowers

red

Norton Finca Malbec, Mendoza 10.50
a well-balanced wine with aromas of plum jam, through to a fresh juicy palate

Les Argelieres Pinot Noir, Languedoc 9.50
fresh red berries with a slight presence of chocolate

Arcano Merlot, Central Valley 9.00
delivers deep flavours of blackberries and dark cherries

Ondarre Rioja Reserva, Rioja 10.00
fine grained tannins & concentrated dark fruits flavour

alcohol free sparkling/wine

175ml

Pierre Zero Sparkling Chardonnay 8.50

delivers a dry, yet refreshing experience with notes of apples and roses

Plus & Minus Pinot Grigio 6.00

crisps notes of apple and roses and is smooth on the finish

Plus & Minus Shiraz 6.00

a dry, full bodied wine with notes of oak, cherries and plum, the finish is smooth and has the perfect amount of tannins

Plus & Minus Rose 6.00

subtle notes of apricots and strawberries

snacks

Truffle 'Quavers' truffle dip v 7.00

Squid Ink Croquettes aioli 7.00

Hot Honey Chorizo Sausages gf 7.00

Chilli Rice Crackers ve 4.00

Soho Bar Mix wasabi peas, salted pretzels,
bbq corn ve,v 4.00

Bloomsbury Mix bbq almonds, salt & pepper
cashews, honey roasted peanuts,
salt crust peanuts v, gf 4.00

Yorkshire Crisps 6.00

natural sea salt

cheddar & caramelised onion chutney

chardonnay wine vinegar

Yorkshire Popcorn
mixed (sweet & salty) 5.00

beer & cider

draught	Pint	Half
Salt Jute Hazy IPA (4.2%)	7.00	3.50
Pravha (4%)	6.50	3.25
Madri (4.6%)	7.00	3.50
Timothy Taylors Landlord (4.3%)	5.50	2.75
Guinness (4.1%)	7.00	3.50
Aspalls (4.5%)	6.50	3.25

bottled

Peroni (5.1%) 330ml	6.00
Corona (4.5%) 330ml	6.00
Black Sheep Ale (4.4%) 500ml	7.00
Black Sheep Blonde (3.7%) 500ml	7.00
Bulmers Original (4.5%) 500ml	7.00
Rekorderlig Strawberry & Lime (4.0%) 500ml	7.00
Rekorderlig Passionfruit (4.0%) 500ml	7.00
Peroni Gluten Free (5.1%) 330ml	6.00
Cold Bath Pilsner (4.8%) 330ml	7.00

alcohol free

Peroni Libera (0%) 330ml	6.00
Guinness (0%) 568ml	6.00

vodka, rum & tequila

vodka	25ml
Smirnoff	5.00
Zubrowka	5.50
Ketel One	6.00
Dutch Barn	6.00
Grey Goose	8.00
Reyka	7.00

rum	25ml
Bacardi Blanco	5.00
Bacardi Coconut	5.00
Bacardi Spiced	5.00
Bacardi Negra	5.00
Kraken Spiced	6.00
Gosling's Black Seal	6.50
Planteray Pineapple	8.50
Ron Zacapa 23	10.00

tequila	
Olmea Blanco	5.00
818 Blanco	7.50
818 Reposado	7.50
818 Anejo	8.00
Eight Reserve by 818	20.00

gin

	25ml
The Botanist	6.00
Forest Earl	7.00
Forest Earl Grey	7.00
Genever	6.00
Gunpowder	7.00
Monkey 47	9.00
Nordes	6.50
Tanqueray	6.00
Tanqueray 10	7.00
Slingsby Dry	7.00
Slingsby Rhubarb	7.00
Slingsby Gooseberry	7.00
Slingsby Marmalade	7.00
Slingsby Blackberry	7.00
Martin Millers	6.00
Roku	6.00
Gordons London Dry	5.00
Gordons Pink	5.00
Hendricks	6.50
Malfy Lemon	6.50
Malfy Blood Orange	6.50
Malfy Pink Grapefruit	6.50
Spirit of Hven	7.00
Aviation	7.00
Bombay Sapphire	6.00
No.3 London Dry	7.00

whisky & brandy

blended scotch	25ml
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Copper Dog	6.00
Johnnie Walker Black Label	6.00
Johnnie Walker Blue Label	21.00
Bells	5.00
Famous Grouse	5.00

single malt whisky	25ml
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Old Pulteney 12yr	6.50
Glenkinchie 12yr	7.00
Kilchoman Machir Bay	6.50
Filey Bay Flagship	10.00
Filey Bay STR Finish	10.00
Filey Bay Peated	10.00
Macallan Double Cask 12yr	12.00
Macallan Double Cask 15yr	18.00
Macallan Double Cask 18yr	29.00
Glenfarclas 25yr	25.00

american whiskey	25ml
Jack Daniels	5.00
Four Roses Bourbon	6.00
Woodford Reserve	6.50
Wild Turkey Rye	6.50
Willett Reserve	10.00
imported whisky	25ml
Jameson (Ireland)	5.00
Kyro (Finland)	9.00
Mackmyra (Sweden)	12.00
Chita (Japan)	9.00
Togouchi (Japan)	9.00
Nikka from the Barrel (Japan)	14.00
brandy	25ml
H by Hine VSOP	7.00
Hine Rare	14.00
Hine XO	28.00
Remy Martin VSOP	8.00
Louis XIII	120.00

soft drinks

soft drinks	4.00
Coca-Cola	4.00
Diet Coca-Cola	4.00
Coca-Cola Zero	4.00
Lemonade	4.00
Appletiser	4.00
Fever Tree (275ml)	5.00
raspberry lemonade	
cloudy apple	
J2O (275ml)	4.00
orange & passionfruit	
apple & mango	
apple & raspberry	
fresh juice	4.00
orange	
cranberry	
apple	
pineapple	

omnia water

Bottled at source Rudding Park, Harrogate. Naturally filtered through our own aquifer, Omnia is a premium drinking water rich in important minerals. The bottle is reusable and is washed and refilled on site.

	375ml	750ml
still	3.25	6.50
sparkling	3.25	6.50

mixers

Fever Tree (200ml)	4.00
tonic water	
naturally light tonic	
mediterranean tonic	
elderflower tonic	
soda water	
ginger ale	
ginger beer	

coffee

espresso	2.00
double espresso	4.00
americano	4.00
latte *	4.00
cappuccino *	4.00
flat white	4.00
mocha	4.00
macchiato	4.00
decaf coffee	4.00
iced coffee *	4.00
matcha latte	4.00
hot chocolate	4.00

milk selection
soya, oat, almond

* syrup shot	0.50
caramel, vanilla, hazelnut	

speciality coffee	10.00
irish, calypso, french, jamaican, spanish	

tea

Taylors of Harrogate	4.00
english breakfast	4.00
decaf breakfast	4.00
assam	4.00
darjeeling	4.00
earl grey	4.00
chamomile	4.00
green	4.00
mint	4.00
red fruit	4.00
iced tea	4.00

cream tea

includes a hot drink

for one	12.00
for two	24.00

Prices include VAT at current rate.

Please inform the manager of any allergens prior to ordering as well each time you place an order. It is the responsibility of the guest to inform us of any allergens 72 hours prior to ordering any drinks.

16.05.25