



# CLOCKTOWER

BRASSERIE

## DINNER 6PM–9PM

STARTERS		MAINS	
ROAST FIORENTINO	12.50	ROAST PORK LOIN gf	25.00
TOMATO & BASIL SOUP ve, v, gf*		parsnip, kale, apple jus	
panzanella		LAMB RUMP gf	34.00
GOATS CHEESE v, gf	14.00	crushed jersey royals, peas, asparagus	
chicory, walnuts, honey		ROAST CHICKEN BREAST gf	24.00
HAM HOCK TERRINE gf	11.00	pomme puree, confit garlic,	
piccalilli		parsley sauce, glazed carrots	
CLASSIC MOULES MARINIERE gf	15.00	SMOKED HADDOCK FISH CAKE gf	19.00
QUEEN SCALLOPS gf	16.00	beurre blanc	
garlic butter		RIGATONI PESTO ve, v	20.00
BABY BEETROOT ve*, v, gf*	14.00	pistachio	
manchego cheese, ajo blanco,		FISH & CHIPS gf	25.00
smoked almonds		crushed peas, tartare sauce, lemon	
OAK SMOKED SALMON gf*	14.00	BARBECUED PAK CHOI ve, v, gf	23.00
sourdough, butter		romesco sauce, pecans, quinoa,	
		crispy potatoes	
GRILL		SIDES 6.00	
RIBEYE 9oz gf	38.50	HERB NEW POTATOES ve, v, gf	
julienne fries,watercress,		GREEN BEANS & SHALLOTS ve, v, gf	
peppercorn sauce		BROCCOLI & HAZELNUTS ve, v, gf	
MINUTE STEAK gf	24.00	CAULIFLOWER CHEESE v	
julienne fries, peppercorn sauce		JULIENNE FRIES ve, v, gf	
AGED BEEF BURGER gf*	22.00	BUTTERED MASH v, gf	
american cheese, tomato, baby gem,		CHICORY SALAD ve, v, gf	
bacon, burger sauce, julienne fries		walnuts	
HOT STONE DISHES		PUDDINGS 12.50	
CHATEAUBRIAND gf	120.00	WHITE CHOCOLATE & PASSIONFRUIT	
beef tomato, mushroom, julienne fries,		CHEESECAKE v	
peppercorn sauce		roasted white chocolate	
please allow up to 45 minutes cooking time		LEMON TART v	
		chantilly creme	
CHEESE		PANNA COTTA gf	
served with sourdough crackers, chutney		strawberries	
THREE CHEESES gf*	14.00	BLACK FOREST CHOCOLATE MOUSSE v, gf	
FOUR CHEESES gf*	17.00	cherry brandy, cherry ice cream	
FIVE CHEESES gf*	20.00	CREME BRULEE v, gf*	
please choose from the following:		shortbread	
stichelton, flatcapper northern brie		SUMMER PUDDING ve*, v	
sussex blossom, eh up yorkshire,		ICE CREAM SELECTION gf	
king charles III		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.