



CLOCKTOWER

OUTDOOR KITCHEN
& TERRACE

SERVED ON TERRACE ONLY
Monday-Thursday | 2PM-7PM
Friday-Sunday | 2PM-9PM

SNACK

WOOD FIRED FLAT BREAD v beetroot & classic hummus, whipped feta & truffle honey	11.00
GORDAL OLIVES ve, gf	7.00
SMOKED MIXED NUTS cashew, almond, peanuts	6.50

We have teamed up with our friends at
Shepherds Purse Artisan Cheeses to create
two signature dishes showcasing;

Harrogate Blue (it's not just for Christmas!)
and Mrs Bell's Salad Cheese paired with
a drizzle of honey from our hives in the
Rudding Park Nuttery



NEAPOLITAN PIZZA

Home made dough with san marzano tomato (gluten free base available on request)	
'HARROGATE BLUE' SUMMER Harrogate Blue cheese, speck, honey	17.00
CHORIZO grilled peppers, spinach, manchego	17.00
VENISON MEAT BALL caramelised onion, yorkshire pecorino, kitchen garden pesto	17.00
SALSICCIA E FRIARIELLI white base, fior di latte cheese, neapolitan broccoli, fennel sausage, chilli flakes	17.00
NAPOLI v* fior di latte cheese, capers, olives, anchovies	15.00
MARGHERITA v mozzarella, basil v-vegetarian, ve-vegan, gf-gluten free *-adaptable	14.00



TABLE SHARERS FOR TWO

ANTI PASTI PLATTER yorkshire meats, focaccia, Mrs Bell's Salad Cheese, pickles kitchen garden chutney, oil, balsamic	22.00
MEZZE PLATTER ve*, v flat bread, vegetables, gordal olives, halloumi, houmous, whipped feta	20.00
FISH PLATTER smoked salmon, tempura squid, peppered mackerel, potted shrimps, lemon & dill prawns, cockles	30.00



SALAD

HERITAGE TOMATOES v, gf cold pressed rapeseed oil, basil, smoked sea salt	14.00
add burrata	19.00
CAESAR SALAD parmesan, anchovies, focaccia	14.00
add grilled chicken	18.00

PUDDING

STRAWBERRIES & CREAM	10.00
ICE CREAM & SORBETS	10.00
ICED WATERMELON & MINT	8.00

v-vegetarian, ve-vegan, gf-gluten free, *-adaptable

Scan for allergen information

