



CLOCKTOWER

BRASSERIE

WHILE YOU WAIT

ARTICHOKES ve,v,gf 7.5
GORDAL OLIVES ve,v,gf 7
SMOKED MIXED NUTS ve,v,gf 6.5
SOURDOUGH & BUTTER v,gf* 5.5

LINDISFARNE OYSTERS gf
half dozen 36, or 6 per oyster
mignonette, lemon, tabasco
TAITTINGER CHAMPAGNE
Brut 16, Rose 17.5, Prelude 25

APEROL SOUR 16
aperol, vanilla syrup, sugar syrup, lemon
RASPBERRY MARTINI 16
vodka, raspberry syrup, frambois, cranberry
ELDERFLOWER MARGARITA 16
tequila, elderflower, lime, triple sec

TABLE SHARERS FOR TWO

ANTI PASTI PLATTER 22
yorkshire meats, focaccia,
Mrs Bell's Salad Cheese, pickles
kitchen garden chutney, oil, balsamic

MEZZE PLATTER ve*,v 20
flat bread, vegetables, gordal olives,
halloumi, houmous, whipped feta

FISH PLATTER 30
smoked salmon, tempura squid,
peppered mackerel, potted shrimps,
lemon & dill prawns, cockles

STARTERS

BAKED QUEEN SCALLOPS gf* 16
garlic butter
SALT&PEPPER SQUID gf 14
yuzu mayonnaise
GREEN GODDESS ve,v,gf* 17
green tomato, croutes

HAM HOCK TERRINE gf 11
piccalilli
MOULES MARINIERE gf* 10.5
crusty bread

OAK SMOKED SALMON gf* 14
brown bread
PEA & WATERCRESS SOUP ve,v,gf* 9.5
creme fraiche
GOAT'S CHEESE v,gf 14
chicory, walnut, honey

PASTA

WHITBY CRAB LINGUINE 25.5
PIG'S CHEEK PAPPARDELLE parmesan 25.5
RIGATONI PESTO pistachio ve,v 20

SALADS

CLASSIC CAESAR anchovies gf* 14 add chicken 18
HERITAGE TOMATO ve*,v,gf 14 add burrata 19
WATERMELON feta, watercress, balsamic v,gf 14

MAINS

MOULES MARINIERE gf* 19.5
crusty bread
SMOKED HADDOCK
CANNONBALL gf 19
a.k.a. fishcake, beurre blanc
COURGETTE TART ve,v 18
feta, tomato fondue

WHITBY FISH
& TRIPLE COOKED CHIPS gf* 24
tartare sauce, mushy peas
SOLE MEUNIERE gf 22
capers, lemon butter
HALLOUMI MUSHROOM BURGER
red onion, relish, fries ve*,v,gf* 20

CHICKEN, PANCETTA
& LEEK PIE gf 21
mustard, parmesan mash crust
AGED BEEF BURGER gf* 20
aged beef mince, cheese, relish, fries
KITCHEN GARDEN RISOTTO ve*,v 18
summer vegetables, herb oil

STEAKS

served with rocket and fries
9oz RIB-EYE gf 38.50
MINUTE STEAK gf 22
pink or well done
16oz CHATEAUBRIAND (for two) gf 120
Aberdeen Angus, includes 2 sauces
SAUCES 4.25 each
bearnaise v,gf chimichurri v,gf wild mushroom gf garlic butter v,gf peppercorn

SIDES

BROCCOLI & CRISPY ONIONS ve,v,gf 6.75
GREEN BEANS & SHALLOTS ve,v, gf 6.75
CAULIFLOWER CHEESE v 6.75
MIXED LEAF SALAD ve,v,gf 6.75
CHICORY SALAD walnuts ve,v,gf 6.75
BUTTERED MASH v,gf 5.75
HERB NEW POTATOES ve,v,gf 5.75
FRIES ve,v,gf 5.75

PUDDINGS

CHOCOLATE & CARAMEL
CHOUX BUNS v 11
SUMMER PUDDING ve*,v 11
CREME BRULEE v, gf* 11
PANNA COTTA & STRAWBERRIES gf 11
BRITISH CHEESE SELECTION v,gf*
three 14 or five 19
BLACK FOREST
CHOCOLATE MOUSSE v, gf 11
cherry brandy
LEMON TART v 11
ICE CREAM & SORBET ve*,v,gf 10

(v) vegetarian, (ve) vegan, (gf) gluten free, (*) adaptable on request

Scan for allergen information



Please inform your server of any allergens or special dietary requirements. Due to the handling of allergens in our kitchens we cannot guarantee that it will be allergen free, even after requests to remove ingredients. The nature of some of our ingredients means that some dishes may contain bones, shot or shell.

A discretionary 10% service charge will be added to your bill.

01.07.25