



CLOCKTOWER

— BRASSERIE —

SUNDAY LUNCH

12PM - 5PM

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 SHARER 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

STARTER

SALT&PEPPER SQUID gf 14

yuzu mayonnaise

HERITAGE TOMATO SALAD gf* 14

olive oil, smoked sea salt

PEA & WATERCRESS SOUP ve,v,gf* 9.5

creme fraiche

HAM HOCK TERRINE gf 11

piccalilli

OAK SMOKED SALMON gf* 14

brown bread

GOAT'S CHEESE v,gf 14

chicory, walnut, honey

SUNDAY ROAST

served family style with yorkshire pudding, roast potatoes, seasonal vegetables and jus

ROAST ABERDEEN ANGUS BEEF gf* 28

pink or well done

ROAST CHICKEN BREAST gf* 24

sage & onion stuffing

ROAST BELLY PORK gf* 24

MUSHROOM LENTIL PISTACHIO ROAST ve, gf 22

MAIN

SMOKED HADDOCK CANNONBALL gf 19

a.k.a. fishcake, beurre blanc

CATCH OF THE DAY gf 22

beurre blanc

COURGETTE TART ve,v 18

feta, tomato fondue

HALLOUMI MUSHROOM BURGER

red onion, relish, fries ve*,v,gf* 20

SIDE

BROCCOLI & CRISPY ONIONS ve,v,gf 6.75

MIXED LEAF SALAD ve,v,gf 6.75

BUTTERED MASH v,gf 5.75

GREEN BEANS & SHALLOTS ve,v, gf 6.75

CHICORY SALAD walnuts ve,v,gf 6.75

HERB NEW POTATOES ve,v,gf 5.75

CAULIFLOWER CHEESE v 6.75

FRIES ve,v,gf 5.75

PUDDING

BLACK FOREST CHOCOLATE MOUSSE v, gf 11

cherry brandy

BRITISH CHEESE SELECTION v,gf*

three14 or five 19

CHOCOLATE & CARAMEL CHOUX BUNS v 11

PANNA COTTA & STRAWBERRIES gf 11

SUMMER PUDDING ve*,v 11

LEMON TART v 11

CREME BRULEE v, gf* 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.

06.07.25