



CLOCKTOWER

— BRASSERIE —

ROOM SERVICE AND LODGE TAKEAWAY

12PM-9PM

Room service charge 10.00 per room

SNACK		SANDWICH	
ARTICHOKES ve, v, gf	7.50	served on your choice of ciabatta, honey and spelt, sliced white, wholemeal or gluten free bread.	
GORDAL OLIVES ve, v, gf	7.50		
SMOKED MIXED NUTS ve, v, gf	6.50	DUCK EGG MAYONNAISE v	12.50
NEAPOLITAN PIZZA (12pm till 7pm)		mustard cress	
MARGHERITA v	14.00	GREENLAND PRAWN MAYONNAISE	15.00
fior di latte, basil		avocado	
PEPPERONI	17.00	STEAK SANDWICH	17.00
fior di latte, pepperoni		red onion jam, roquette	
NAPOLI v*	15.00	MONTGOMERY CHEDDAR	12.00
fior di latte, capers, olives, anchovies		CHEESE SAVOURY v	
BURGER 20.00		tomato jam	
AGED BEEF BURGER gf*		PUDDING 11.00	
aged beef mince, cheese, relish, fries		CHOCOLATE & CARAMEL	
HALLOUMI MUSHROOM BURGER ve, v, gf*		CHOUX BUNS v	
red onion, relish, fries		LEMON TART v	
SIDE		CREME BRULEE v, gf*	
FRIES ve, v, gf	7.00	CHEESE	
CHICORY SALAD ve, v, gf	6.75	sourdough crackers, chutney	
walnuts		THREE CHEESES gf*	14.00
LATE NIGHT PIZZA 16.00		FIVE CHEESES gf*	19.00
(7pm till late)		please choose from the following:	
MARGHERITA		stichelton, flatcapper northern brie,	
BBQ CHICKEN AND SWEETCORN		sussex blossom, eh up yorkshire, king charles III	
SPICY N'DUJA AND PEPPERONI			



Scan for allergen information

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.

An optional 10% service charge will be added to your bill.

11.07.25

DRINKS	bottle	glass
WHITE WINE		
Pinot Grigio, Veneto, Italy	32.00	8.00
Sauvignon Blanc, Vidal, New Zealand	42.00	10.50
RED WINE		
Malbec, Mendoza, Argentina	36.00	9.50
Merlot, Central Valley, Chile	36.00	9.00
ROSE WINE		
Pinot Grigio Blush, Veneto, Italy	39.00	9.50
Chateau La Coste, Cote de Provence, France	65.00	16.00
PROSECCO		
Prosecco, Italy	46.00	
BEER		
Peroni 330ml x 12	72.00	