



CLOCKTOWER

BRASSERIE

SERVED 12PM – 9PM

WHILE YOU WAIT

ARTICHOKES ve,v,gf 7.5	LINDISFARNE OYSTERS gf half dozen 36, or 6 per oyster mignonette, lemon, tabasco	APEROL SOUR 16 aperol, vanilla syrup, sugar syrup, lemon
GORDAL OLIVES ve,v,gf 7	TAITTINGER CHAMPAGNE Brut 16, Rose 17.5, Prelude 25	RASPBERRY MARTINI 16 vodka, raspberry syrup, frambois, cranberry
SMOKED MIXED NUTS ve,v,gf 6.5		ELDERFLOWER MARGARITA 16 tequila, elderflower, lime, triple sec
SOURDOUGH & BUTTER v,gf* 5.5		

TABLE SHARERS FOR TWO

ANTI PASTI PLATTER 22 Yorkshire Lishman's cured meats, focaccia, Mrs Bell's Salad Cheese, pickles, chutney, oil, balsamic	MEZZE PLATTER ve*,v 20 flat bread, vegetables, gordal olives, halloumi, houmous, whipped feta	FISH PLATTER 30 Severn & Wye smoked salmon, salt & pepper squid, peppered mackerel, potted shrimps, lemon & dill prawns, cockels
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STARTERS

BAKED QUEEN SCALLOPS gf* 16 garlic butter	HAM HOCK TERRINE gf 13 piccalilli	SEVERN & WYE SMOKED SALMON gf* 14 brown bread
SALT & PEPPER SQUID gf 14 yuzu mayonnaise	SHETLAND MUSSELS gf* 10.5 white wine, crusty bread	PEA & WATERCRESS SOUP ve,v,gf* 9.5 creme fraiche
HERITAGE TOMATO ve*,v,gf 18 burrata		GOAT'S CHEESE v,gf 14 chicory, walnut, honey

PASTA

LOBSTER 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
GREEN GODDESS green tomato, avocado croutes ve,v,gf* 17
WATERMELON feta, watercress, balsamic v,gf 14

MAINS

SHETLAND MUSSELS gf* 19.5 white wine, crusty bread	WHITBY FISH & TRIPLE COOKED CHIPS gf* 24 tartare sauce, mushy peas	CHICKEN, PANCETTA & LEEK PIE gf 21 mustard, parmesan mash crust
SMOKED HADDOCK CANNONBALL gf 19 a.k.a. fishcake, beurre blanc	SOLE MEUNIERE gf 22 capers, lemon butter	AGED BEEF BURGER gf* 20 aged beef mince, cheese, relish, fries
COURGETTE TART ve,v 18 feta, tomato fondue	HALLOUMI MUSHROOM BURGER red onion, relish, fries ve*,v,gf* 20	KITCHEN GARDEN RISOTTO ve*,v 18 summer vegetables, herb oil

GRILLS

served with rocket, fries and a sauce	
9oz RIB-EYE gf 42.50	16oz CHATEAUBRIAND (for two) gf 120 Aberdeen Angus, includes 2 sauces
MINUTE STEAK gf 26 pink or well done	PORK CUTLET gf 26
SAUCE	
bearnaise v,gf	chimichurri v,gf wild mushroom gf garlic butter v,gf peppercorn

SIDES

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

PUDDINGS

CHOCOLATE & CARAMEL CHOUX BUNS v 11	PANNA COTTA & STRAWBERRIES gf 11	BLACK FOREST CHOCOLATE MOUSSE v, gf 11 cherry brandy
SUMMER PUDDING ve*,v 11	BRITISH CHEESE SELECTION v,gf* stichelton, flatcapper northern brie, sussex blossom, eh up yorkshire, King Charles III Three 14 or Five 19	LEMON TART v 11
CREME BRULEE v, gf* 11		ICE CREAM & SORBET ve*,v,gf 10



SCAN
for allergen
information

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

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.