



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 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, cockles

STARTER

SALT&PEPPER SQUID gf 14
yuzu mayonnaise

HAM HOCK TERRINE gf 13
piccalilli

HERITAGE TOMATO SALAD gf* 14
olive oil, smoked sea salt

SEVERN & WYE 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

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 BELLY PORK gf* 24

ROAST CHICKEN BREAST gf* 24
sage & onion stuffing

MUSHROOM LENTIL PISTACHIO ROAST ve, gf 22

MAIN

SMOKED HADDOCK CANNONBALL gf 19
a.k.a. fishcake, beurre blanc

COURGETTE TART ve,v 18
feta, tomato fondue

CATCH OF THE DAY gf 22
beurre blanc

HALLOUMI MUSHROOM BURGER
red onion, relish, fries ve*,v,gf* 20

SIDE

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

PUDDING

BLACK FOREST CHOCOLATE MOUSSE v, gf 11
cherry brandy

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*
stichelton, flatcapper northern brie, sussex blossom, eh up
yorkshire, King Charles III
Three 14 or Five 19

LEMON TART v 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.