



# CLOCKTOWER

BRASSERIE

## SUNDAY LUNCH

12PM–5PM

### WHILE YOU WAIT

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

### TABLE SHARER FOR TWO

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

### STARTER

|                                                           |                                                                         |                                                                  |
|-----------------------------------------------------------|-------------------------------------------------------------------------|------------------------------------------------------------------|
| SALT & PEPPER SQUID <span>gf</span> 14<br>yuzu mayonnaise | HERITAGE TOMATO SALAD <span>gf*</span> 14<br>olive oil, smoked sea salt | PEA & WATERCRESS SOUP <span>ve,v,gf*</span> 9.5<br>creme fraiche |
| HAM HOCK TERRINE <span>gf</span> 13<br>piccalilli         | SEVERN & WYE SMOKED SALMON <span>gf*</span> 14<br>brown bread           | GOAT'S CHEESE <span>v,gf</span> 14<br>chicory, walnut, honey     |

### SUNDAY ROAST

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

|                                                                    |                                                                   |
|--------------------------------------------------------------------|-------------------------------------------------------------------|
| ROAST ABERDEEN ANGUS BEEF <span>gf*</span> 28<br>pink or well done | ROAST CHICKEN BREAST <span>gf*</span> 24<br>sage & onion stuffing |
| ROAST BELLY PORK <span>gf*</span> 24                               | MUSHROOM LENTIL PISTACHIO ROAST <span>ve, gf</span> 22            |

### MAIN

|                                                                               |                                                                                |
|-------------------------------------------------------------------------------|--------------------------------------------------------------------------------|
| SMOKED HADDOCK CANNONBALL <span>gf</span> 19<br>a.k.a. fishcake, beurre blanc | CATCH OF THE DAY <span>gf</span> 22<br>beurre blanc                            |
| COURGETTE TART <span>ve,v</span> 18<br>feta, tomato fondue                    | HALLOUMI MUSHROOM BURGER<br>red onion, relish, fries <span>ve*,v,gf*</span> 20 |

### SIDE

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

### PUDDING

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



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.