



CLOCKTOWER

BRASSERIE

SERVED 12PM – 9PM

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 SHARERS FOR TWO

ANTI PASTI PLATTER 24

Yorkshire Lishman's cured meats, focaccia,
Mrs Bell's Salad Cheese, pickles,
chutney, oil, balsamic

MEZZE PLATTER ve*,v 22

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

STARTERS

HAM HOCK TERRINE

piccalilli gf 13

SHETLAND MUSSELS

white wine, crusty bread gf* 10.5

SEVERN & WYE SMOKED SALMON

brown bread gf* 14

SCOTTISH QUEEN SCALLOPS

baked with garlic butter gf* 16

SALT & PEPPER SQUID

yuzu mayonnaise gf 14

HERITAGE TOMATO

burrata ve*,v,gf 18

PEA & WATERCRESS SOUP

creme fraiche ve,v,gf* 9.5

GOAT'S CHEESE

chicory, walnut, honey v,gf 14

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

white wine, crusty bread gf* 19.5

SMOKED HADDOCK CANNONBALL

a.k.a. fishcake, beurre blanc gf 19

COURGETTE & COMTE GALETTE

tomato fondue v 18

WHITBY FISH

& TRIPLE COOKED CHIPS

tartare sauce, mushy peas gf* 24

SOLE MEUNIERE

capers, lemon butter gf 22

HALLOUMI MUSHROOM BURGER

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

CHICKEN, PANCETTA & LEEK PIE

mustard, parmesan mash crust gf 21

AGED BEEF BURGER

aged beef mince, cheese,
relish, fries gf* 20

KITCHEN GARDEN RISOTTO

summer vegetables, herb oil ve*,v 18

GRILLS

served with rocket, fries and a sauce:

16oz CHATEAUBRIAND (for two) gf 120

Aberdeen Angus, includes 2 sauces

9oz DRY-AGED RIB-EYE STEAK gf 42.50

Limousine Hereford Cross

MINUTE STEAK gf 26

pink or well done

PORK CUTLET gf 26

SAUCES

bearnaise v,gf chimichurri v,gf wild mushroom gf
garlic butter v,gf peppercorn

served with kitchen garden salad:

BRITISH LOBSTER gf M/P

garlic butter

SIDES

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

PUDDINGS

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

BLACK FOREST CHOCOLATE

MOUSSE, cherry brandy v, gf 11

LEMON TART v 11

AFFOGATO, almond amaretti ve*,v,gf 10

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.

03.09.25