



CLOCKTOWER

OUTDOOR KITCHEN
& TERRACE

SERVED ON TERRACE ONLY
| 2PM–9PM

SNACK

MARINARA <small>ve</small>	12.00
tomato, garlic, olive oil, oregano	
WOOD-FIRED FLAT BREAD <small>v</small>	11.00
cheese, garlic	
GORDAL OLIVES <small>ve, gf</small>	7.00
SMOKED MIXED NUTS	6.50
cashew, almond, peanuts	

We have teamed up with our friends at Shepherds Purse Artisan Cheeses to create two signature dishes showcasing;

Harrogate Blue (it's not just for Christmas!) and Mrs Bell's Salad Cheese paired with a drizzle of honey from our hives in the Rudding Park Nuttery



WOOD-FIRED NEAPOLITAN PIZZA

Home made dough with san marzano tomato (gluten free base available on request)	
'HARROGATE BLUE' SUMMER	17.00
Harrogate Blue cheese, speck, honey	
PEPPERONI	17.00
fior di latte cheese, pepperoni	
VESUVIUS	18.00
fior de latte cheese, fennel sausage, salami, pepperoni	
NAPOLI <small>v*</small>	15.00
fior di latte cheese, capers, olives, anchovies	
MARGHERITA <small>v</small>	14.00
fior di latte cheese, basil	



TABLE SHARER FOR TWO

ANTI PASTI PLATTER	22.00
Yorkshire Lishman's cured meats, focaccia, Mrs Bell's Salad Cheese, pickles, chutney, oil, balsamic	
MEZZE PLATTER <small>ve*, v</small>	20.00
flat bread, vegetables, gordal olives, halloumi, houmous, whipped feta	
FISH PLATTER	30.00
Severn & Wye smoked salmon, salt & pepper squid, peppered mackerel, potted shrimps, lemon & dill prawns, cockles	



SALAD

HERITAGE TOMATOES <small>ve*, v, gf</small>	14.00
cold pressed rapeseed oil, basil, smoked sea salt	
	add burrata 18.00
CAESAR SALAD	14.00
parmesan, anchovies, focaccia	
	add grilled chicken 18.00



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.

A discretionary 10% service charge will be added to your bill.

04.09.25