



CLOCKTOWER

BRASSERIE

SUNDAY LUNCH

12PM–5PM

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 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
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STARTER

GARLIC & LEMON SQUID garlic aioli gf 14	SMOKED MUSHROOM PARFAIT grilled sourdough ve, gf* 12	SPICED PARSNIP SOUP corriander chutney ve,v,gf 9.5
GAME TERRINE cumberland sauce, grilled sourdough 13	SEVERN & WYE SMOKED SALMON brown bread gf* 14	GOAT'S CHEESE chicory, walnut, honey v,gf 14

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 CHICKEN BREAST gf* 24 sage & onion stuffing
ROAST BELLY PORK gf* 24	MUSHROOM LENTIL PISTACHIO ROAST ve, gf 22

MAIN

SALMON EN CROUTE spinach, beurre blanc 24
COURGETTE & COMTE GALETTE tomato fondue v 18
CATCH OF THE DAY beurre blanc gf 22
HALLOUMI MUSHROOM BURGER red onion, relish, fries ve*,v,gf* 20

SIDE

CREAMED SPINACH v,gf 6.75
GREEN BEANS shallots ve,v, gf 6.75
TRUFFLE MAC & 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
TARTIFLETTE pancetta gf 6.75
FRIES ve,v,gf 5.75

PUDDING

CHOCOLATE & CARAMEL CHOUX BUNS v 11	PANNA COTTA & BLACKBERRIES & FIG disaronno, pistachio gf 11	ICE CREAM & SORBET sorbet: mango, raspberry, lemon ve, gf ice cream: vanilla, strawberry, chocolate, salted caramel, cherry ripple ve*,v,gf 10
STICKY TOFFEE PUDDING v 11	BLACK FOREST CHOCOLATE MOUSSE, cherry brandy v, gf 11	
CREME BRULEE v, gf* 11	LEMON TART v 11	AFFOGATO, almond amaretti ve*,v,gf 10

CHEESE BOARD

served with crackers, seasonal chutney, gf* Three 14 or Six 25

BARON BIGOD Fen Farm, Suffolk, brie	DOORSTONE Sevenoaks Dairy, Herefordshire, goat's cheese	HAFOD Bwlchwernen Fawr, Wales, cheddar
STICHELTON Collingthwaite Farm, Nottinghamshire, blue cheese	SPARKENHOE VINTAGE Sparkenhoe Farm, Leicestershire, red leicester	KILLEEN Killeen Dairy, Galway, Ireland, goat's gouda



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.