



CLOCKTOWER

BRASSERIE

SERVED 12PM – 9PM

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 24 Yorkshire Lishman’s cured meats, focaccia, Mrs Bell’s Salad Cheese, pickles, chutney, oil, balsamic	FISH PLATTER 30 Severn & Wye smoked salmon, garlic & lemon squid, peppered mackerel, potted shrimps, lemon & dill prawns, cockles	MEZZE PLATTER ve*,v 22 flat bread, vegetables, gordal olives, halloumi, houmous, whipped feta
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STARTER

GAME TERRINE cumberland sauce, grilled sourdough 13	SCOTTISH QUEEN SCALLOPS baked with garlic butter gf* 16	SMOKED MUSHROOM PARFAIT grilled sourdough ve, gf* 12
SHETLAND MUSSELS white wine, crusty bread gf* 10.5	GARLIC & LEMON SQUID garlic aioli gf 14	SPICED PARSNIP SOUP corriander chutney ve,v,gf 9.5
SEVERN & WYE SMOKED SALMON brown bread gf* 14		GOAT’S CHEESE chicory, walnut, honey v,gf 14

PASTA

CRAB LINGUINE 25.5
VENISON MEATBALL PAPPARDELLE tomato ragu 25.5
PUMPKIN & SAGE TORTELLINI pine nuts, parmesan ve*,v 20

SALAD

CLASSIC CAESAR anchovies gf* 14 add chicken 18
SPELT TABBOULEH roast squash, kale, feta, miso sesame dressing v,ve* 17

MAIN

SHETLAND MUSSELS white wine, crusty bread gf* 19.5	WHITBY FISH & TRIPLE COOKED CHIPS tartare sauce, mushy peas gf* 24	BEEF CHEEK BOURGUIGNON battered mash potato, parsley gf 25
SALMON EN CROUTE spinach, beurre blanc 24	SOLE MEUNIERE capers, lemon butter gf 22	‘BIG MACK’ BURGER aged beef mince, cheese, relish, fries gf* 20
COURGETTE & COMTE GALETTE tomato fondue v 18	HALLOUMI MUSHROOM BURGER red onion, relish, fries ve*,v,gf* 20	MUSHROOM RISOTTO wild mushrooms, tarragon ve*,v 18

GRILL

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 Limousin Hereford Cross MINUTE STEAK gf 26 pink or well done	SAUCE bearnaise v,gf chimichurri v,gf wild mushroom gf garlic butter v,gf peppercorn ROAST CHICKEN gf Sauce: jus roti with fine herbs Allow 30mins cooking time Half 27 Whole 50
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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	AFFOGATO, almond amaretti ve*,v,gf 10
CREME BRULEE v, gf* 11	LEMON TART v 11	

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. Our service charge is optional and is calculated on the pre-discount total of your bill.