



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

CHOC-ORANGE NOEL-TINI 16

vodka, chocolate baileys, orange syrup

GINGER BREAD BRANDY 16

brandy, ginger liqueur, lemon juice

SANTA'S OLD FASHIONED 16

bourbon, cranberry syrup, orange bitters

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, oysters,
peppered mackerel, potted shrimps,
lemon & dill prawns, cockles

MEZZE PLATTER **ve*,v** 22

flat bread, vegetables, gordal olives,
halloumi, houmous, whipped feta

STARTER

SMOKED HAM HOCK &
GUINEA FOWL TERRINE

sticky pineapple **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

GARLIC TIGER PRAWNS

sourdough, red pepper butter **gf** 14

BEETROOT CARPACCIO

pecorino, crispy artichokes, rocket **ve, gf*** 12

ROAST PORTOBELLO MUSHROOM
& SHERRY SOUP

pickled mushrooms **ve,gf** 9.5

GOAT'S CHEESE

chicory, walnut, honey **v,gf** 14

PASTA

SEAFOOD LINGUINE clams, brown shrimp, crab **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

BRAISED LAMB SHOULDER

ras el hanout parsnips, kale,
pomegranete **gf** 25

BEEF CHEEK BOURGUIGNON

buttered mash potato, parsley **gf** 25

COD FILLET

potato terrine, savoy cabbage,
pancetta, chestnut veloute **gf** 24

SOLE MEUNIERE

capers, lemon butter **gf** 22

WHITBY FISH

& TRIPLE COOKED CHIPS
tartare sauce, mushy peas **gf*** 24

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

steak served with rocket, fries and a sauce:

24oz SALT AGED COTE DE BOEUF

(for two) includes 2 sauces **gf** 120

9oz DRY-AGED RIB-EYE STEAK

Limousin Hereford Cross **gf** 42.50

8OZ DRY-AGED BEEF FILLET

Limousin Hereford Cross **gf** 55

MINUTE STEAK **gf** 26

pink or well done

SAUCE

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

ROAST CHICKEN **gf**

Sauce: jus roti with fine herbs
Allow 30mins cooking time

Half 27, Whole 50

FAMILY FAVOURITE

Inspired by all generations
of the Mackaness family,
owners of Rudding Park.

'BIG MACK' BURGER

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

Also available as a child's portion,
because good taste clearly
runs in the family!

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

STICKY TOFFEE PUDDING **v** 11

CREME BRULEE **v, gf*** 11

CARAMEL & CHOCOLATE TART

creme chantilly **v** 11

PINA COLADA PANNA COTTA

coconut sorbet **gf*** 11

AFFOGATO, almond amaretti **ve*, v, gf*** 10

ICE CREAM & SORBET

sorbet: mango, raspberry, lemon **ve, gf**
ice cream: vanilla, strawberry, chocolate,
salted caramel, cherry ripple **ve*,v,gf** 10

CHEESE BOARD

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

BARON BIGOD

Fen Farm, Suffolk, brie

HARROGATE BLUE

Shepherds Purse Dairy, Yorkshire
blue cheese

DOORSTONE

Sevenoaks Dairy, Herefordshire, goat's cheese

YOREDALE

Castle Bolton Estate, Yorkshire
wensleydale

HAFOD

Bwlchwnern Fawr, Wales, cheddar

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.

08.01.26