



CLOCKTOWER

BRASSERIE

SUNDAY LUNCH

12PM–5PM

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

STARTER

GARLIC TIGER PRAWNS
sourdough, red pepper butter gf* 14
SMOKED HAM HOCK &
GUINEA FOWL TERRINE
sticky pineapple gf* 13

BEETROOT CARPACCIO
pecorino, crispy artichokes, rocket ve*, gf 12
SEVERN & WYE SMOKED SALMON
brown bread gf* 14

ROAST PORTOBELLO MUSHROOM &
SHERRY SOUP
pickled mushrooms ve, gf 9.5
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

COD FILLET
potato terrine, savoy cabbage, pancetta,
chestnut veloute gf 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
STICKY TOFFEE PUDDING v 11
PINA COLADA PANNA COTTA
coconut sorbet gf* 11

SALTED CARAMEL & CHOCOLATE TART
creme chantilly ve* 11
CREME BRULEE v, gf* 11
BLACK FOREST CHOCOLATE
MOUSSE, cherry brandy v, gf 11

ICE CREAM & SORBET
sorbet: mango, raspberry, lemon ve, gf
ice cream: vanilla, strawberry, chocolate,
salted caramel, cherry ripple ve*, v, gf 10
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
HARROGATE BLUE
Shepherds Purse Dairy, Yorkshire
blue cheese

DOORSTONE
Sevenoaks Dairy, Herefordshire, goat's cheese
YOREDALE
Castle Bolton Estate, Yorkshire
wensleydale

HAFOD
Bwlchwernen 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.

19.12.25