



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**

MARGARITA **16**
classic or spicey
NEGRONI **16**
classic, white, rose, sbagliato
OLD FASHIONED **16**
bourbon whiskey, angostura bitters, sugar

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,
garlic prawns, cockles

STARTER

GARLIC KING 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.

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