



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 spicy

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,
haloumi, humous, 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

BEETROOT CARPACCIO

pecorino, crispy artichokes, rocket ve*, gf 12

ROAST PORTOBELLO MUSHROOM &

SHERRY SOUP

pickled mushrooms ve, gf 9.5

SMOKED HAM HOCK &

GUINEA FOWL TERRINE

sticky pineapple gf* 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

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

(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.

15.01.26



SCAN
for allergen
information