



# CLOCKTOWER

## BRASSERIE

SERVED 12PM – 9PM

### WHILE YOU WAIT

ARTICHOKES <span>ve,v,gf</span> 7.5	LINDISFARNE OYSTERS <span>gf</span> half dozen <b>36</b> , or <b>6</b> per oyster mignonette, lemon, tabasco	MARGARITA 16 classic or spicey
GORDAL OLIVES <span>ve,v,gf</span> 7	TAITTINGER CHAMPAGNE Brut 16, Rose 17.5, Prelude 25	NEGRONI 16 classic, white, rose, sbagliato
SMOKED MIXED NUTS <span>ve,v,gf</span> 6.5		OLD FASHIONED 16 bourbon whiskey, angostura bitters, sugar
SOURDOUGH & BUTTER <span>v,gf*</span> 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, oysters, peppered mackerel, potted shrimps, garlic prawns, cockles	MEZZE PLATTER <span>ve*,v</span> 22 flat bread, vegetables, gordal olives, halloumi, hourmous, whipped feta
--	---	---

### STARTER

SMOKED HAM HOCK & GUINEA FOWL TERRINE sticky pineapple 13	SCOTTISH QUEEN SCALLOPS baked with garlic butter <span>gf*</span> 16	BEETROOT CARPACCIO pecorino, crispy artichokes, rocket <span>ve, gf*</span> 12
SHETLAND MUSSELS white wine, crusty bread <span>gf*</span> 10.5/main <b>19.50</b>	GARLIC KING PRAWNS sourdough, red pepper butter <span>gf</span> 14	ROAST PORTOBELLO MUSHROOM & SHERRY SOUP pickled mushrooms <span>ve,gf</span> 9.5
SEVERN & WYE SMOKED SALMON brown bread <span>gf*</span> 14		GOAT'S CHEESE chicory, walnut, honey <span>v,gf</span> 14

### PASTA

SEAFOOD LINGUINE clams, brown shrimp, crab, mussels 25.5
VENISON MEATBALL PAPPARDELLE tomato ragu 25.5
PUMPKIN & SAGE TORTELLINI pine nuts, parmesan <span>ve*,v</span> 20

### SALAD

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

### MAIN

BRAISED LAMB SHOULDER ras el hanout parsnips, kale, pomegranete <span>gf</span> 25	WHITBY FISH & TRIPLE COOKED CHIPS tartare sauce, mushy peas <span>gf*</span> 24
BEEF CHEEK BOURGUIGNON mash potato, pancetta, parsley <span>gf</span> 25	COURGETTE & COMTE GALETTE tomato fondue <span>v</span> 18
COD FILLET potato terrine, savoy cabbage, pancetta, chestnut veloute <span>gf</span> 24	HALLOUMI MUSHROOM BURGER red onion, relish, fries <span>ve*,v, gf*</span> 20
SOLE MEUNIERE capers, lemon butter <span>gf</span> 22	MUSHROOM RISOTTO wild mushrooms, tarragon <span>ve*,v, gf</span> 18
GRILL steak served with rocket, fries and a sauce:	
24oz SALT AGED COTE DE BOEUF (for two) includes 2 sauces <span>gf</span> 120 allow 20-30 mins cooking time	MINUTE STEAK <span>gf</span> 26 pink or well done
9oz DRY-AGED RIB-EYE STEAK Limousin Hereford Cross <span>gf</span> 42.50	SAUCE: bearnaise <span>v,gf</span> chimichurri <span>v,gf</span> garlic butter <span>v,gf</span> wild mushroom <span>gf</span> peppercorn
8OZ DRY-AGED BEEF FILLET Limousin Hereford Cross <span>gf</span> 55	ROAST CHICKEN jus roti with fine herbs <span>gf</span> Half 27, Whole 50 allow 30mins cooking time

### 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 <span>v,gf</span> 6.75
GREEN BEANS shallots <span>ve,v, gf</span> 6.75
TRUFFLE MAC & CHEESE <span>v</span> 6.75
MIXED LEAF SALAD <span>ve,v,gf</span> 6.75
CHICORY SALAD walnuts <span>ve,v,gf</span> 6.75
BUTTERED MASH <span>v,gf</span> 5.75
TARTIFLETTE pancetta <span>gf</span> 6.75
FRIES <span>ve,v,gf</span> 5.75

### PUDDING

CHOCOLATE & CARAMEL CHOUX BUNS <span>v</span> 11	CARAMEL & CHOCOLATE TART creme chantilly <span>v</span> 11	CREME BRULEE <span>v, gf*</span> 11
STICKY TOFFEE PUDDING <span>v</span> 11	PINA COLADA PANNA COTTA coconut sorbet <span>gf*</span> 11	ICE CREAM & SORBET sorbet: mango, raspberry, lemon <span>ve, gf</span> ice cream: vanilla, strawberry, chocolate, salted caramel, cherry ripple <span>ve*,v,gf</span> 10
BLACK FOREST CHOCOLATE MOUSSE cherry brandy <span>v, gf</span> 11		AFFOGATO, almond amaretti <span>ve*, v, gf*</span> 10

### 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
HARROGATE BLUE Shepherds Purse Dairy, Yorkshire blue cheese	YOREDALE Castle Bolton Estate, Yorkshire wensleydale	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.