



CLOCKTOWER

— BRASSERIE —

SUNDAY LUNCH SET MENU

12PM–5PM TWO COURSE – 36.00 / THREE COURSE 43.50

STARTER

- GARLIC KING PRAWNS sourdough, red pepper butter gf*
- SMOKED HAM HOCK & GUINEA FOWL TERRINE sticky pineapple gf*
- BEETROOT CARPACCIO pecorino, crispy artichokes, rocket ve*, gf
- PORTOBELLO MUSHROOM & SHERRY SOUP pickled mushrooms ve, gf

TABLE SHARER

ANTI PASTI PLATTER FOR TWO

Lishman's cured meats, Mrs Bell's Salad Cheese, pickles, focaccia, oil & balsamic

SALMON WELLINGTON

spinach & garden herbs, beurre blanc
(Serves 2) supplement 16.00

THOR'S HAMMER & BEEF STRIPLOIN

24 hour slow cooked beef
chimichurri, jus, horseradish (gf*)
(Serves 4) supplement 48.00

MAIN

served family style with: yorkshire pudding, roast potatoes, seasonal vegetables, jus

ROAST ABERDEEN ANGUS BEEF horseradish, pink or well done gf*

ROAST BELLY PORK crackling, apple compote gf*

ROAST FREE RANGE HALF CHICKEN sage & onion stuffing gf*

MUSHROOM LENTIL PISTACHIO ROAST ve, gf

CATCH OF THE DAY beurre blanc gf

SIDE 5.00

- CREAMED SPINACH v, gf
- CAULIFLOWER CHEESE v
- TRUFFLE MAC & CHEESE v
- PIGS IN BLANKETS gf
- BUTTERED MASH v, gf
- BUTTERED KALE & PANCETTA gf

PUDDING BUFFET

MINI PUDDING SELECTION

Sunday lunch favourites (v*, gf*)

BRITISH CHEESE SELECTION

chutneys, quince paste, grapes,
crackers (v*, gf*)



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, shell 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.