



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

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| <p>SALMON WELLINGTON</p> <p>spinach & garden herbs, beurre blanc</p> <p>(Serves 2) supplement 16.00
please allow 30mins cooking time</p> | <p>THOR’S HAMMER & BEEF STRIPLOIN</p> <p>24 hour slow cooked beef
chimichurri, jus, horseradish (gf*)</p> <p>(Serves 4) supplement 48.00
please allow 30mins cooking time</p> |
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MAIN

served family style with: Yorkshire pudding, roast potatoes, seasonal vegetables, jus
choose Yorkshire pudding stuffed with braised beef shin (supplement 5.00)

- 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	PUDDING
CREAMED SPINACH v, gf	STICKY TOFFEE PUDDING v
CAULIFLOWER CHEESE v	CREME BRULEE shortbread v, gf*
TRUFFLE MAC & CHEESE v	YORKSHIRE RHUBARB CRUMBLE custard, vanilla ice cream v
PIGS IN BLANKETS gf	WARM CHOCOLATE BROWNIE vanilla ice cream v
BUTTERED MASH v, gf	
BUTTERED KALE & PANCETTA gf	
GRILLED HISPI CABBAGE ve, gf	

CHEESE BOARD

served with crackers, seasonal chutney, gf*
choose three supplement 4.00

<p>BARON BIGOD</p> <p>Fen Farm, Suffolk, brie</p>	<p>YOREDALE</p> <p>Castle Bolton Estate, Yorkshire wensleydale</p>
<p>HARROGATE BLUE</p> <p>Shepherds Purse Dairy, Yorkshireblue cheese</p>	<p>HAFOD</p> <p>Bwlchwernen Fawr, Wales, cheddar</p>
<p>DOORSTONE</p> <p>Sevenoaks Dairy, Herefordshire, goat’s cheese</p>	<p>KILLEEN</p> <p>Killeen Dairy, Galway, Ireland, goat’s gouda</p>



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.