



CLOCKTOWER

— BRASSERIE —

SEASONAL SET MENU

THREE COURSES 34.00

12PM – 3PM, MONDAY–SATURDAY

5PM – 7PM, MONDAY–FRIDAY

STARTER

PORTOBELLO MUSHROOM & SHERRY SOUP pickled mushrooms ve, gf

SHETLAND MUSSELS white wine, crusty bread v, gf*

SMOKED HAM HOCK & GUINEA FOWL TERRINE sticky pineapple gf*

MAIN

6oz MINUTE STEAK skinny fries, peppercorn sauce gf

COD FILLET potato terrine, savoy cabbage, pancetta, chestnut veloute gf

'BIG MACK' BURGER aged beef, cheese, relish, fries gf*

COURGETTE & COMTE GALETTE tomato fondue v

SIDE

CREAMED SPINACH v, gf 6.75

GREEN BEANS shallots ve, v, gf 6.75

BUTTERED MASH v, gf 5.75

TARTIFLETTE pancetta gf 6.75

FRIES ve, v, gf 5.75

PUDDING

STICKY TOFFEE PUDDING

butterscotch sauce v

CLASSIC CREME BRULEE

shortbread v, gf*

PINA COLADA PANNA COTTA

coconut sorbet 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, 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.

12.02.26