



CLOCKTOWER BRASSERIE

MOTHER'S DAY

12PM-5PM Two Course – 43.50 / Three Course 52.50

STARTER

SMOKED SALMON & PRAWN TERRINE watercress & chive, caviar buttermilk dressing gf

CREAM CAULIFLOWER SOUP caramelised onion and cheddar crostini v, ve*

PORK, PISTACHIO, MOREL PATE EN CROUTE cumberland sauce, parsley salad

TWICE BAKED CHEDDAR CHEESE SOUFFLÉ spinach, watercress & caper salad v

MAIN

served family style with: Yorkshire puddings, roast potatoes, roast parsnips, peas with wild garlic & leek, honey & butter glazed carrots

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

STUFFED & ROLLED LEG OF LAMB apricots, rosemary, confit garlic gf* (supplement 6.00)

HALF ROAST CORN FED CHICKEN carved table-side, wild garlic & herb stuffing gf*

MUSHROOM & CELERIAC WELLINGTON, sherry sauce ve, gf*

SALMON EN CROUTE white asparagus, brown shrimp beurre blanc

SIDE 6.00 each

CREAMED SPINACH v, gf

CAULIFLOWER CHEESE v

BUTTERED MASH v, gf

BUTTERED KALE & PANCIETTA gf

GRILLED HISPI CABBAGE ve, gf

TENDERSTEM BROCCOLI
& ASPARAGUS ve*, gf

PUDDING

CHOCOLATE MARQUISE

roast vanilla ice cream

GARIGUETTE STRAWBERRY PAVLOVA

floral cream, pink pepper meringue v, gf

RHUBARB & CUSTARD MILLE-FEUILLE

Yorkshire rhubarb v

PARIS-BREST CHOUX

caramel, hazelnut, almond v

ICE CREAM & SORBET SELECTION v, gf, ve*



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.



CLOCKTOWER BRASSERIE

MOTHER'S DAY CHILDREN'S MENU

12pm-5pm

STARTERS 5.00

TOMATO SOUP ve, gf

BUTTERED CORN ON THE COB ve, gf

CHEESY GARLIC BREAD v

ROASTS 14.00

served with yorkshire pudding, roast potatoes, seasonal vegetables and jus.

ROAST ABERDEEN ANGUS BEEF gf*

ROAST CHICKEN BREAST gf*

ROAST MUSHROOMS, LENTILS AND PISTACHIO ROAST ve, gf

MAINS 8.00

served with two sides, choose from:
chips, peas, sweetcorn or beans

MINI CHEESE BURGER gf*

CRISPY FRIED CHICKEN

MINI FISH & CHIPS gf

YORKSHIRE PORK SAUSAGES

MAKE YOUR OWN PIZZA

create your own pizza at the table
choose 4 toppings from the following;
ham, mushroom, mozzarella, pepperoni,
sweetcorn, olives, chicken, peppers

PUDDINGS 5.00

BROWNIE gf

vanilla ice cream

FRUIT SALAD ve

WAFFLE v

vanilla ice cream,
strawberry or chocolate sauce

DRINKS 2.00

FRUIT JUICE

orange or apple

CORDIAL

orange or blackcurrant

COKE OR LEMONADE FLOAT 3.00

vanilla ice cream

GLASS OF MILK

strawberry, chocolate or banana

DOTTYCINO

with our compliments

frothy milk, chocolate sprinkles

served in an espresso cup

perfect for the little grown up



(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.



SCAN
for allergen
information

15.01.26