



# CLOCKTOWER

## BRASSERIE

SERVED 12PM – 9PM

### WHILE YOU WAIT

- ARTICHOKES *ve,v,gf* 7.5
- GORDAL OLIVES *ve,v,gf* 7
- SMOKED MIXED NUTS *ve,v,gf* 6.5
- SOURDOUGH & BUTTER *v,gf\** 5.5

- LINDISFARNE OYSTERS *gf*  
half dozen 36, or 6 per oyster  
mignonette, lemon, tabasco
- TAITTINGER CHAMPAGNE  
Brut 16, Rose 17.5, Prelude 25

- MARGARITA 16  
classic or spicy
- NEGRONI 16  
classic, white, rose, sbagliato
- OLD FASHIONED 16  
bourbon whiskey, angostura bitters, sugar

### TABLE SHARER FOR TWO

- ANTI PASTI PLATTER 25  
Yorkshire Lishman's cured meats, focaccia,  
Mrs Bell's Salad Cheese, pickles,  
chutney, oil, balsamic

- FISH PLATTER 32  
Severn & Wye smoked salmon, oysters,  
peppered mackerel, potted shrimps,  
garlic prawns, cockles

- MEZZE PLATTER *ve\*,v* 22  
flat bread, vegetables, gordal olives,  
halloumi, houmous, whipped feta

### STARTER

- SMOKED HAM HOCK &  
GUINEA FOWL TERRINE  
sticky pineapple 13
- SHETLAND MUSSELS  
white wine, crusty bread *gf\** 10.5/main 19.50
- SEVERN & WYE SMOKED SALMON  
brown bread *gf\** 14

- SCOTTISH QUEEN SCALLOPS  
baked with garlic butter *gf\** 16
- CHICKEN LIVER PARFAIT  
melba toast 14

- BETROOT CARPACCIO  
pecorino, crispy artichokes, rocket *ve, gf\** 12
- ROAST PORTOBELLO MUSHROOM  
& SHERRY SOUP  
pickled mushrooms *ve,gf* 9.5
- GOAT'S CHEESE  
chicory, walnut, honey *v,gf* 14

### PASTA

- SEAFOOD LINGUINE clams, brown shrimp, crab, mussels 25.5
- VENISON MEATBALL PAPPARDELLE tomato ragu 25.5
- PUMPKIN & SAGE TORTELLINI pine nuts, parmesan *ve\*,v* 22

### SALAD

- CLASSIC CAESAR anchovies *gf\** 15 add chicken 20
- SPELT TABBOULEH roast squash, kale, feta,  
miso sesame dressing *v,ve\** 17

### MAIN

- BRAISED LAMB SHOULDER  
ras el hanout parsnips, kale,  
pomegranete *gf* 25
- BEEF CHEEK BOURGUIGNON  
mash potato, pancetta, parsley *gf* 26
- COD FILLET  
potato terrine, savoy cabbage,  
pancetta, chestnut veloute *gf* 24
- SOLE MEUNIERE  
capers, lemon butter *gf* 22

- WHITBY FISH  
& TRIPLE COOKED CHIPS  
tartare sauce, mushy peas *gf\** 24
- COURGETTE & COMTE GALETTE  
tomato fondue *v* 18
- HALLOUMI MUSHROOM BURGER  
red onion, relish, skin-on chips *ve\*,v, gf\** 20
- MUSHROOM RISOTTO  
wild mushrooms, tarragon *ve\*,v, gf* 18

### FAMILY FAVOURITE

Inspired by all generations of the Mackaness family, owners of Rudding Park.

'BIG MACK' BURGER  
aged beef, cheese, relish,  
skin-on chips *gf\** 23

Also available as a child's portion,  
because good taste clearly  
runs in the family!

### GRILL

steak served with rocket, skin-on chips and a sauce:

- 24oz SALT AGED COTE DE BOEUF  
(for two) includes 2 sauces *gf* 120  
allow 20-30 mins cooking time
- 9oz DRY-AGED RIB-EYE STEAK  
Limousin Hereford Cross *gf* 48
- 8OZ DRY-AGED BEEF FILLET  
Limousin Hereford Cross *gf* 55

- MINUTE STEAK *gf* 26  
pink or well done
- SAUCE: bearnaise *v,gf* chimichurri *v,gf*  
garlic butter *v,gf* wild mushroom *gf*  
peppercorn
- ROAST CHICKEN BREAST  
parsnip puree, tenderstem broccoli,  
jus *gf* 24

### SIDE

- CREAMED SPINACH *v,gf* 6.75
- GREEN BEANS shallots *ve,v, gf* 6.75
- TRUFFLE MAC & CHEESE *v* 6.75
- MIXED LEAF SALAD *ve,v,gf* 6.75
- CHICORY SALAD walnuts *ve,v,gf* 6.75
- BUTTERED MASH *v,gf* 5.75
- TARTIFLETTE pancetta *gf* 6.75
- SKIN-ON CHIPS *ve,v,gf* 5.75
- TRIPLE COOKED CHIPS *ve,v,gf* 5.75

### PUDDING

- CHOCOLATE & CARAMEL  
CHOUX BUNS *v* 11
- STICKY TOFFEE PUDDING *v* 11
- BLACK FOREST CHOCOLATE MOUSSE  
cherry brandy *v, gf* 12

- CARAMEL & CHOCOLATE TART  
creme chantilly *v* 12
- PINA COLADA PANNA COTTA  
coconut sorbet *gf\** 11

- CREME BRULEE *v, gf\** 11
- ICE CREAM & SORBET  
sorbet: mango, raspberry, lemon *ve, gf*  
ice cream: vanilla, strawberry, chocolate, salted  
caramel, cherry ripple *ve\*,v,gf* 10
- AFFOGATO, almond amaretti *ve\*, v, gf\** 10

### CHEESE BOARD

served with crackers, seasonal chutney, *gf\** Three 16 or Six 25

- BARON BIGOD  
Fen Farm, Suffolk, brie
- HARROGATE BLUE  
Shepherds Purse Dairy, Yorkshire  
blue cheese

- DOORSTONE  
Sevenoaks Dairy, Herefordshire, goat's cheese
- YOREDALE  
Castle Bolton Estate, Yorkshire  
wensleydale

- HAFOD  
Bwlchwernen Fawr, Wales, cheddar
- 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, shell or shell.

A discretionary 12.5% service charge will be added to your bill.

Our service charge is optional and is calculated on the pre-discount total of your bill.

01.03.26