



CLOCKTOWER

BRASSERIE

EASTER SUNDAY

12PM-5PM TWO COURSE – 43.50 / THREE COURSE 52.50

STARTER

- YORKSHIRE ASPARAGUS hollandaise, crab, trout roe dressing, garden herbs gf
PORK & PISTACHIO PATE EN CROUTE cumberland sauce, parsley salad
WILD GARLIC & POTATO VELOUTE jersey royal potato salad ve, gf
TWICE BAKED HAFOD 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 glazed carrots

- ROAST ABERDEEN ANGUS BEEF horseradish, pink or well done gf*
ROLLED LEG OF LAMB apricots, rosemary, confit garlic (£6 supplement) gf*
HALF ROAST CORN FED CHICKEN carved table side, herb, wild garlic 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 & PANCETTA gf
GRILLED HISPI CABBAGE ve, gf
TENDERSTEM BROCCOLI
& ASPARAGUS ve*, gf

PUDDING

- WHITE CHOCOLATE EGG v
mango, white chocolate ganache, baklava
STRAWBERRY PAVLOVA v, gf
floral cream, pink pepper meringue
RHUBARB AND CUSTARD MILLE-FEUILLE v
Yorkshire rhubarb
STICKY TOFFEE PUDDING
toffee sauce, vanilla ice cream
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, 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.

05.04.26