



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 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 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 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

CHOCOLATE MARQUISE

roast vanilla ice cream

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, 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.

15.03.26