



# CLOCKTOWER

OUTDOOR KITCHEN  
& TERRACE

## CHAMPAGNE & SPARKLING 125ml

TAITTINGER BRUT VINTAGE, REIMS	25.00
TAITTINGER BRUT ROSE, REIMS	17.50
TAITTINGER BRUT RESERVE, REIMS	16.00
DOMAINE EVREMOND, KENT	18.00
PROSECCO ROSE DOC, VENETO	13.00
PROSECCO DOC, VENETO	12.00

## ROSE 175ml

CHATEAU SAINTE MARGUERITE, COTE DE PROVENCE	16.50
NINA PINOT GRIGIO BLUSH, VENETO	10.00

## WOOD-FIRED NEAPOLITAN PIZZA

All pizzas use fior di latte and san marzano tomato (gluten free bases available on request)

'HARROGATE BLUE' SUMMER 17.00   
harrogate blue, speck ham, rocket

GOATS CHEESE 17.00  
goats cheese, caramelised onions, rocket, parmesan

NEAPOLITAN <sup>v\*</sup> 17.00  
capers, olives, anchovies, rocket

PEPPERONI 16.00  
pepperoni, hot honey

MARGHERITA <sup>v</sup> 14.00  
basil

## FLATBREAD

TARTE FLAMBEE 12.00  
caramelised onions, pancetta lardons, gruyere cheese, creme fraiche

GARLIC & TOMATO 11.00  
marinara sauce, garlic, olive oil, oregano

GARLIC & CHEESE <sup>ve\*,v</sup> 11.00  
fior de latte cheese, olive oil, oregano

## EXTRA

BURRATA 10.00

GARLIC BUTTER 6.00

HOT HONEY 4.00

PARMESAN 4.00

## SPRITZ

APEROL SPRITZ 16.00  
aperol, prosecco, soda water

HUGO SPRITZ 16.00  
st germain, elderflower, prosecco, soda water

LIMONCELLO SPRITZ 16.00  
limoncello, prosecco, soda water

CAMPARI SPRITZ 16.00  
campari, prosecco, soda water



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.

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.

03.04.25

