



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	17.00	
harrogate blue, speck ham, rocket		
GOATS CHEESE	17.00	
goats cheese, caramelised onions, rocket, parmesan		
NEAPOLITAN ^{v*}	17.00	
capers, olives, anchovies, rocket		
PEPPERONI	16.00	
pepperoni, hot honey		
MARGHERITA ^v	14.00	
basil		

FLATBREAD

TARTE FLAMBEE	12.00
caramelised onions, pancetta lardons, gruyere cheese, creme fraiche	
GARLIC & TOMATO ^{ve*,v}	11.00
marinara sauce, garlic, olive oil, oregano	
GARLIC & CHEESE ^{ve*,v}	11.00
fior de latte cheese, olive oil, oregano	

EXTRAS

burrata	10.00
garlic butter	4.00
parmesan	2.00
additional toppings	2.50

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