



CLOCKTOWER

BRASSERIE

PUDDING MENU

PUDDING

PARIS-BREST

hazelnut, caramel, white chocolate 11

NOAYLA 70% DARK CHOCOLATE MOUSSE

croutons with cream or olive oil v 11

CREME BRULEE

shortbread v,gf* 11

LEMON TART

raspberry sorbet v 11

STICKY TOFFEE PUDDING

butterscotch sauce,
vanilla ice cream 11

YORKSHIRE RHUBARB TRIFLE 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,
vanilla ice cream ve*,v,gf* 10

CHEESE BOARD

served with crackers, seasonal chutney, gf* Three 16 or Six 28

BARON BIGOD

Fen Farm, Suffolk, brie

HARROGATE BLUE

Shepherds Purse Dairy, Yorkshire
blue cheese

DOORSTONE

Sevenoaks Dairy, Herefordshire,
goat's cheese

YOREDALE

Castle Bolton state, Yorkshire
wensleydale

HAFOD

Bwlchwernen Fawr, Wales, cheddar

KILLEEN

Killeen Dairy, Galway, Ireland,
goat's gouda

PORT

FERREIRA LBV 5.5

FERREIRA TAWNY 10 YEARS 7.5

COFFEE

IRISH COFFEE 10

whiskey

FRENCH COFFEE 10

brandy

ITALIAN COFFEE 10

amaretto

LATTE 4.5

FLAT WHITE 4.5

CAPPUCCINO 4.5

DOUBLE ESPRESSO 4.5

DIGESTIF 25 ML

MACALLAN DOUBLE CASK 18YR 29

MACALLAN DOUBLE CASK 15YR 18

JOHNNIE WALKER BLUE LABEL 18

MACALLAN DOUBLE CASK 12YR 12

HINE XO 28

HINE RARE 14

BAILEYS 5

AMARETTO 5



(v) vegetarian, (ve) vegan, (gf) gluten free, (*) adaptable on request

Please inform your server of any allergens or special dietary requirements.

SCAN
for allergen
information

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.

03.04.26