



CLOCKTOWER

BRASSERIE

SERVED 12PM – 9PM

WHILE YOU WAIT

FOCACCIA

olive oil & balsamic **ve,v 5.5**

CHEDDAR GOUGERES v 7.5

GORDAL OLIVES ve,v,gf 7.5

SMOKED MIXED NUTS ve,v,gf 6.5

SOURDOUGH & BUTTER v 5.5

LINDISFARNE OYSTERS gf

half dozen 36, or 6 per oyster
mignonette, lemon, tabasco

TAITTINGER CHAMPAGNE

Brut 16, Rose 17.5, Prelude 25

NEGRONI 16

classic, white, rose, sbagliato

TABLE SHARER FOR TWO

ANTI PASTI PLATTER gf* 26

Yorkshire Lishman's cured meats, focaccia,
feta, pickles, chutney, oil, balsamic

FISH PLATTER gf* 39

served cold

oysters, argentinian pink prawn, potted crab,
marinated mussels, smoked salmon &
caviar bellinis

MEZZE PLATTER ve*,v, gf* 23

flat bread, fresh vegetables, gordal olives,
halloumi, roast garlic houmous, whipped feta

STARTER

AGED BEEF TARTARE

sourdough, cornichon,
caper, shallot **19.5/main 37**

SHETLAND MUSSELS

white wine, crusty bread **gf* 10.5/main 19.5**

DRESSED SMOKED SALMON

caper, shallot **gf 14**

SCOTTISH QUEEN SCALLOPS

baked with garlic butter **gf* 16**

CHICKEN LIVER PARFAIT

orange jelly, toasted brioche **14**

SPILMAN ASPARAGUS

hollandaise, toasted sunflower seeds,
garden herbs **ve*,v,gf 16**

CREAM OF CAULIFLOWER SOUP

caramlised onion & cheddar crostini **v,gf* 9.5**

CHEESE SOUFFLE

spinach, watercress **v,gf 18**

HANDMADE PASTA

SEAFOOD TAGLIATELLE clams, brown shrimp,
crab, mussels **gf* 25.5**

WILD GARLIC PESTO CAMPANELLE stracciatella **v,gf* 18**

CACIO E PEPE black pepper, pecorino **v,gf* starter 8/main 16**
add chicken **14/main 18**

SALAD

CLASSIC CAESAR anchovies **gf* 8/main 15**

add chicken **14/main 18**

HERITAGE TOMATO burrata, sumac, basil **ve*,v,gf* 14.5**

MAIN

VEAL SCHNITZEL

mustard sauce, garlic butter,
caper & parsley salad **gf* 25**

CONFIT DUCK LEG

bean & morteau sausage cassoulet **gf 25**

SALMON EN CROUTE

herb salad, beurre blanc **27**

WHITBY FISH & TRIPLE COOKED CHIPS

tartare sauce, mushy peas **gf 24**

WHOLE SOLE MEUNIERE

capers, lemon butter **gf 37**

ROAST CHICKEN BREAST

salsa verde, crispy chicken skin,
beer braised pearl barley **22**

HALLOUMI MUSHROOM BURGER

red onion, relish, skin-on fries **ve*,v, gf* 20**

TOMATO TART TATIN

romesco, basil, fennel **ve 18**

BROAD BEAN AND PEA RISOTTO

goats cheese, pea shoots **ve*,v 18**

FAMILY FAVOURITE

Inspired by all generations
of the Mackaness family,
owners of Rudding Park.

'BIG MACK' BURGER

aged beef, cheese, relish,
skin-on fries **gf* 23**

Also available as a child's portion,
because good taste clearly
runs in the family!

SIDE

CREAMED SPINACH v,gf 6.75

GREEN BEANS shallots ve,v, gf 6.75

TRUFFLE MAC & CHEESE v 6.75

MIXED LEAF SALAD ve,v,gf 6.75

SPROUTING BROCCOLI garlic ve,v,gf 6.75

BUTTERED NEW POTATOES v,gf 6.75

SPILMAN ASPARAGUS ve*,v,gf 8

CHIPS & FRIES

add parmesan & truffle oil **2**

SKIN-ON FRIES ve,v,gf 6.75

TRIPLE COOKED CHIPS v 6.75

GRILL

24oz SALT AGED COTE DE BOEUF

(for two) includes 2 sauces **gf 120**
allow 20-30 mins cooking time

9oz DRY-AGED RIB-EYE STEAK gf 48

8oz DRY-AGED BEEF FILLET gf 55

8oz FLAT IRON STEAK gf 32

6oz MINUTE STEAK gf 26
pink or well done

SAUCE: bearnaise **v,gf** chimichurri **v,gf**
garlic butter **v,gf** wild mushroom **gf**
peppercorn

All of our Steaks are from R & J Yorkshire's Finest Farmers and Butchers who are sixth generation farmers in the Yorkshire Dales. Their beef is aged for up to 45 days in carefully controlled conditions with the purest salt in the world in their Himalayan Salt Chamber to dry age to perfection and to lock in a true, quality meaty flavour.

Steaks are served with a tomato, rocket salad & skin on fries:



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.