



# CLOCKTOWER

BRASSERIE

## LUNCH MENU

SERVED MONDAY TO THURSDAY  
12PM-4PM

### WHILE YOU WAIT

#### FOCACCIA

olive oil & balsamic **ve,v 4.5**

**CHEDDAR GOUGERES v 5.5**

**GORDAL OLIVES ve,v,gf 5.5**

**SMOKED MIXED NUTS ve,v,gf 5**

**SOURDOUGH & BUTTER v 4.5**

**LINDISFARNE OYSTERS gf**

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

**TAITTINGER CHAMPAGNE**

Brut 16, Rose 17.5, Vintage 25

**NEGRONI 16**

classic, white, rose, sbagliato

### TABLE SHARER FOR TWO

**ANTI PASTI PLATTER gf\* 23**

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

**FISH PLATTER gf\* 35**

served cold

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

**MEZZE PLATTER ve\*,v, gf\* 19**

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

### STARTER

**AGED BEEF TARTARE**

sourdough, cornichon,  
caper, shallot **17/main34**

**SHETLAND MUSSELS**

white wine, crusty bread **gf\*8/main16**

**DRESSED SMOKED SALMON**

caper, shallot, sourdough **gf\* 12**

**SCOTTISH QUEEN SCALLOPS**

baked with garlic butter **gf\* 14**

**CHICKEN LIVER PARFAIT**

orange jelly, toasted brioche **12**

**SPILMAN ASPARAGUS**

hollandaise, toasted sunflower seeds,  
garden herbs **ve\*,v,gf 14**

**CREAM OF CAULIFLOWER SOUP**

caramelised onion & cheddar crostini **v,gf\* 9.5**

**CHEESE SOUFFLE**

spinach, watercress **v,gf 15**

### HANDMADE PASTA

**SEAFOOD TAGLIATELLE**

clams, brown shrimp, crab, mussels **gf\* 23**

**WILD GARLIC PESTO CAMPANELLE stracciatella v,gf\* 15**

**CACIO E PEPE** black pepper, pecorino **v,gf\***  
starter **7** /main **12**, add chicken **11** /main **15**

### SALAD

**CLASSIC CAESAR** anchovies **gf\* 8** /main **13**

add chicken **11** /main **15**

**HERITAGE TOMATO**

burrata, sumac, basil **ve\*,v,gf\* 12**

### MAIN

**VEAL SCHNITZEL**

mustard sauce, garlic butter,  
caper & parsley salad **gf\* 24**

**CONFIT DUCK LEG**

bean & morteau sausage cassoulet **gf 22**

**SALMON EN CROUTE**

herb salad, beurre blanc **24**

**WHITBY FISH  
& TRIPLE COOKED CHIPS**

tartare sauce, mushy peas **gf 19**

**WHOLE SOLE MEUNIERE**

capers, lemon butter **gf 37**

**ROAST CHICKEN BREAST**

salsa verde, crispy chicken skin,  
beer braised pearl barley **19**

**HALLOUMI MUSHROOM BURGER**

red onion, relish, skin-on fries **ve\*,v, gf\* 18**

**TOMATO TART TATIN**

romesco, basil, fennel **ve 16**

**BROAD BEAN AND PEA RISOTTO**

onions, cheese, pea shoots **ve\*,v 15**

### 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\* 19**

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

### SIDE

**CREAMED SPINACH v,gf 5**

**GREEN BEANS shallots ve,v, gf 5**

**TRUFFLE MAC & CHEESE v 5**

**MIXED LEAF SALAD ve,v,gf 5**

**SPROUTING BROCCOLI garlic ve,v,gf 5**

**BUTTERED NEW POTATOES v,gf 5**

**SPILMAN ASPARAGUS ve\*,v,gf 7**

### CHIPS & FRIES

add parmesan & truffle oil **2**

**SKIN-ON FRIES ve,v,gf 5**

**TRIPLE COOKED CHIPS v 5**

### GRILL

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:

**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

SAUCES:

bearnaise, chimichurri or garlic butter **v, gf**  
wild mushroom **gf**  
peppercorn



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.

15.06.26