



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**

TEMPURA VEGETABLES

romesco sauce, **ve,v,gf 14**

CREAM OF CAULIFLOWER SOUP

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

HANDMADE PASTA

SEAFOOD TAGLIATELLE

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

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 Ridding 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

BUTTERED MASH ve,v,gf 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

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

CHIPS & FRIES

add parmesan & truffle oil **2**

SKIN-ON FRIES ve,v,gf 5

TRIPLE COOKED CHIPS v 5



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.