



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, Vintage 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, sourdough **gf* 14**

SCOTTISH QUEEN SCALLOPS

baked with garlic butter **gf* 16**

CHICKEN LIVER PARFAIT

orange jelly, toasted brioche **14**

TEMPURA VEGETABLES

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

CREAM OF CAULIFLOWER SOUP

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

HANDMADE PASTA

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

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* 27**

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

BUTTERED MASH v,gf 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

CHIPS & FRIES

add parmesan & truffle oil **2**

SKIN-ON FRIES ve,v,gf 6.75

TRIPLE COOKED CHIPS v 6.75



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.