



# CLOCKTOWER

BRASSERIE

## PUDDING MENU

### PUDDING

**STRAWBERRY & WHITE  
CHOCOLATE CHEESECAKE**  
elderflower 11

**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

**STICKY TOFFEE PUDDING**  
butterscotch sauce,  
vanilla ice cream 11

**PEACH MELBA**  
brown butter v,gf 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.

24.06.26