



CLOCKTOWER

OUTDOOR KITCHEN
& TERRACE

SPRITZ

APEROL SPRITZ aperol, prosecco, soda water	17.00
HUGO SPRITZ st germain, elderflower, prosecco, soda water	17.00
LIMONCELLO SPRITZ limoncello, prosecco, soda water	17.00
CAMPARI SPRITZ campari, prosecco, soda water	17.00

ROSE 175ml

CHATEAU SAINTE MARGUERITE, COTE DE PROVENCE	17.50
NINA PINOT GRIGIO BLUSH, VENETO	12.00

WOOD-FIRED NEAPOLITAN PIZZA

All pizzas use fior di latte and san marzano tomato
(gluten free bases available on request)

HARROGATE BLUE harrogate blue, speck ham, rocket	17.00	
GOATS CHEESE goats cheese, caramelised onions, rocket, parmesan	17.00	
NEAPOLITAN v* capers, olives, anchovies, rocket	17.00	
PEPPERONI pepperoni, hot honey	16.00	
MARGHERITA v basil	14.00	

FLATBREAD

TARTE FLAMBEE caramelised onions, pancetta lardons, gruyere cheese, creme fraiche	12.00
GARLIC & TOMATO ve*,v marinara sauce, garlic, olive oil, oregano	11.00
GARLIC & CHEESE ve*,v fior de latte cheese, olive oil, oregano	11.00

EXTRAS

burrata	10.00
garlic butter	4.00
parmesan	2.00
additional toppings	2.50

NORTHERN BLOC 4.00 ICE CREAM TUB

MADAGASCAN BOURBON VANILLA v, gf
STRAWBERRIES & CREAM v, gf
DOUBLE CHOCOLATE v, gf
PEPPERMINT CHIP v, gf
ALPHONSO MANGO & PASSIONFRUIT SORBET ve, v, gf
SICILIAN LEMON SORBET ve, v, gf



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.

27.06.25