



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
caramlised 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
coats 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

BUTTERED MASH ve,v,gf 5

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:

21oz SALT AGED CHATEAUBRIAND
(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.