



CLOCKTOWER

BRASSERIE

SERVED 12PM – 9PM

SNACKS

FOCACCIA
olive oil & balsamic **ve,v** 5.5
GORDAL OLIVES **ve,v,gf** 7.5

CHEDDAR GOUGERES **v** 7.5
LINDISFARNE OYSTERS **gf**
half dozen 36, or 6 per oyster
mignonette, lemon, tabasco

SMOKED MIXED NUTS **ve,v,gf** 6.5
SOURDOUGH **v** 5.5
whipped beef fat butter

SANDWICHES

all served with vegetable crisps & mixed leaf salad

REUBEN **gf*** 16
wholemeal pastrami beef, emmental
cheese, mustard, sauerkraut
YORKSHIRE BEEF **gf*** 16
ciabatta, beef dripping, horseradish, red
onion marmalade, rocket

PESTO CHICKEN **gf*** 16
ciabatta, red pepper, mozzarella, rocket
PRAWN MAYONNAISE **gf*** 15
white loaf, avocado

YORSHIRE RAREBIT **v,gf*** 8
sourdough, pickles
SMOKED SALMON BAGEL **gf*** 12.50
cream cheese
YORKSHIRE HONEY & MUSTARD **gf*** 13
white loaf, ham, pickles, tomato, emmental
cheese

PASTA/RISOTTO

LOBSTER RISOTTO **gf** 27.5
ARTICHOKE & CAVOLO NERO **gf*** 16
campanelle, parmesan, walnut

SHARING

ANTI PASTI PLATTER **gf*** 26
Lishman's cured meats, focaccia,
feta, pickles, chutney, oil, balsamic
MEZE PLATTER **ve*,v,gf*** 23
flat bread, fresh vegetables, gordal olives,
halloumi, roast garlic hummus, whipped feta

SALAD

CLASSIC CAESAR anchovies **gf*** 15
add chicken 18
ROAST BEETROOT **ve*,v,gf** 14
burrata, endive, honey & cabernet
sauvignon dressing

STARTER

ROAST GARLIC & MUSCAT
PUMPKIN SOUP **ve,v,gf*** 9.5
sage, focaccia
SHETLAND MUSSELS **gf*** 10.50
white wine, crusty bread
CHICKEN LIVER PARFAIT 14
orange jelly, toasted brioche

MAIN

ROAST CHICKEN BREAST **gf** 22
sweetcorn polenta, pancetta, sherry jus
MUSHROOM KIEV **ve,v,gf** 19
spinach, cordyceps
SOLE MEUNIERE **gf** 37
capers, lemon butter
WHITBY FISH
& **TRIPLE COOKED CHIPS** **gf** 24
tartare sauce, mushy peas

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:

9oz DRY-AGED RIB-EYE STEAK **gf** 48
8oz FLAT IRON STEAK **gf** 32
SAUCE: bearnaise **v,gf** wild mushroom **gf**
chimichurri **v,gf** garlic butter **v,gf** peppercorn

'BIG MACK' BURGER **gf*** 23
aged beef, cheese, relish, skin-on fries
HALLOUMI MUSHROOM BURGER **ve*,v,gf*** 20
red onion, relish, skin-on fries

PUDDING

CREME BRULEE **v,gf*** 11
shortbread
STICKY TOFFEE PUDDING 11
butterscotch sauce, vanilla ice cream
NOAYLA 70% DARK
CHOCOLATE MOUSSE **v** 11
croutons with cream or olive oil

ICE CREAM & SORBET 10
sorbet: mango, raspberry, lemon **ve,gf**
ice cream: vanilla, strawberry,
chocolate, salted caramel,
cherry ripple **ve*,v,gf**
AFFOGATO 10
almond amaretti,
vanilla ice cream **ve*,v,gf***

CHEESE

served with crackers, seasonal chutney **gf***
Three 16 or Six 28

BARON BIGOD
HAFOD
DOORSTONE

YOREDALE
HARROGATE BLUE HAFOD
KILLEEN

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
POMME PUREE **v,gf** 6.75

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.