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 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, pine nuts, 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 v 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, walnut, honey & cabernet sauvignon dressing

STARTER

ROAST GARLIC & MUSCAT PUMPKIN SOUP ve,v,gf* 9.5
sage, focaccia

SHETLAND MUSSELS gf* 12.5
white wine, focaccia

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.

02.10.26