



menu of the day

lunch

two courses **22.50**, three courses **27.50**

starter

seasonal soup of the day **v**

guinea fowl & pistachio terrine, artichoke crisps

beetroot and vodka cured salmon, potato pancake, cream cheese

portobello mushroom, celeriac butter, sourdough **v**

main

pork fillet, parsnips, hazelnut crumb, port & juniper

cod fillet, cauliflower croquette, brown shrimp, parsley sauce

pumpkin risotto, crispy potato skins, sage, confit onions **v**

fish & chips, pea puree, tartar sauce

clocktower beef burger* 8oz (225g), brioche bun, skinny chips, plus two of the following:
mature cheddar; blue cheese; avocado; red onion marmalade; fried egg or bacon

*served well done

side

chips, chunky or skinny **4.50** **v**

crispy onion rings **4.50** **v**

caesar salad, cos, parmesan, anchovy **4.50**

braised red cabbage **4.50**

clocktower mixed salad, sun blushed tomatoes,
crispy onions **4.50** **v**

carrot & swede puree **4.50**

pink fir new potatoes, herb butter **4.50** **v**

pudding

honey parfait, milk sorbet, honeycomb

earl grey creme brulee, biscuit selection

dark chocolate mousse, salted caramel,
honeycomb

glace selection choose three from

Ice cream: chocolate, strawberry, salted caramel,
cherry, almond & coconut

sorbet: raspberry, lemon, mango, grapefruit

v suitable for vegetarians

Please speak to a member of staff if you have any special dietary requirements. Our dishes are freshly prepared so many of them can be adapted to be gluten free. It is the responsibility of the guest to inform the manager of any special dietary requirements 48 hours prior to ordering. Allergen information relating to all our dishes is available; however, due to preparation it is not possible to guarantee the total segregation of any allergens. Due to the nature of our ingredients, some dishes may contain bones, shot or shell. Prices include VAT at current rate.

26.12.18