



a la carte

lunch

starter

seasonal soup of the day V 8.50

country terrine 9.50
pickles, onion puree, pistachio

cured & smoked salmon 9.50
cod roe, buttermilk, salsify

isle of wight tomatoes V 9.50
burrata cheese, za'atar, sesame seeds

side

4.50

chips V
chunky or skinny

crispy onion rings V

clocktower mixed salad V
sun blushed tomatoes, crispy onions

main

clocktower beef burger
8oz (225g) 18.50
allow 25 minutes, served well done
brioche bun, skinny chips

plus two of your choice:
mature cheddar, blue cheese, avocado,
red onion marmalade, fried egg, bacon

fish & chips 18.50
pea puree, tartar sauce

truffle macaroni V 18.50
button mushrooms, truffle oil

chicken breast 21.00
king oyster mushroom, cured ham,
pommes paillasson

cod fillet 21.00
asparagus,
truffled new potatoes

clocktower bowl

16.50

crayfish
mango, chilli, coriander,
puffed wild rice, mixed baby leaf

roast chicken
avocado, giant couscous,
pine nut pesto, cos lettuce

salt beef
comte cheese, balsamic onions,
gherkins, pickles, sour cream

roast goats cheese V
heritage tomato, watermelon

halloumi caesar salad
anchovies, cos lettuce, croutons

salt baked beetroot V
yellison goats cheese,
candied pecans, red chicory

grill

fillet steak* 8oz (225g) 39.00
served with field mushrooms,
roast tomato, skinny chips and salad

choice of sauce:

bearnaise, peppercorn or mushroom

*cooking guide:

blue (very red)

rare (cooler red centre)

medium rare (warm pink centre)

medium (hot pink centre)

well done (no pink)

V suitable for vegetarian

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 please be aware that allergens are present in our kitchen. The nature of some of our ingredients means that some dishes may contain bones, shot or shell. Prices include VAT at current rate. Service not included.



CLOCKTOWER

a la carte

pudding

9.50

strawberry & poppy seed panna cotta

cereal cluster, macerated berries, mixed nuts

chocolate mousse

brown butter chocolate truffles, marshmallow

ice cream trio

choose three from: chocolate, strawberry, salted caramel

three british cheeses:

cheese biscuits contain nuts

yorkshire blue V mild, soft, blue veined

ribblesdale V mature, nutty, hard goats

rothbury red V firm, butterscotch notes

tea and coffee

served with home made petit fours 5.00

yorkshire tea

cafetiere for one

espresso / double espresso / macchiato

cappuccino / latte / flat white / mocha



FoodHeroes

CLOCKTOWER CHEFS create dishes featuring ingredients sourced in Yorkshire within a 75 mile radius of Ridding Park.

Our **MENUS** draw inspiration from local producers, products and suppliers including >>>



1 Holme Farm Thorpe Underwood

Producer of the finest quality venison. The deer are reared naturally, grazing on wild grass pastures guaranteeing a beautifully flavoured lean and tender red meat.



2 Ridding Park Kitchen Garden Follifoot

Supplements Clocktower Restaurant with ingredients during late spring, summer and autumn.



3 Yellison Goats Cheese Skipton

Produced 20 miles from Ridding Park, the Parker family use only milk from their small herd of Saanen, Nubian and Toggenburg goats which graze on the hills surrounding the farm. Both cheese and crowdie are zingy with a smooth creamy texture.



4 Spirit of Harrogate Harrogate

A range of premium craft spirits, taking inspiration from Harrogate's rich heritage and the restorative powers of Harrogate Spa water. Slingsby Gin uses a selection of botanicals from the Ridding Park Kitchen Garden.