

lunch

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

starter

seasonal soup of the day **v**

duck terrine, yorkshire rhubarb, duck liver, ginger

cured & smoked salmon, cod roe, buttermilk, salsify

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

main

pork fillet, parsnips, hazelnut crumb, port & juniper

cod fillet, heritage carrot, oxtail cottage pie

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 4.50

chips, chunky or skinny **v**

clocktower mixed salad, sun blushed tomatoes,
crispy onion rings

crispy onion rings **v**

caesar salad, cos, parmesan, anchovy

purple sprouting broccoli,
hollandaise & hazelnuts **v**

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

pudding

poached rhubarb, vanilla cream,
caramelised puff pastry

glace selection choose three from

lemon posset, pepper meringue, grapefruit sorbet

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

chocolate mousse, brown butter chocolate truffles,
marshmallow

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 please be aware that allergens are present in our kitchen.

The nature of some of our ingredients means that some dishes may contain bones, shell or shell.

Prices include VAT at current rate. Service not included.

08.03.2019