

clocktower lunch

starter

9.50

ham hock terrine *gf

roasted wensleydale cheese,
pickled onions

smoked salmon *gf

greenland prawns, buttermilk, dill

roasted white onion soup v, ve

caramelised red onion tart

wild mushroom vol-au-vent v, ve

tarragon, watercress

sandwich

served on white, wholemeal,
honey & spelt, ciabatta
or gluten free bread

rudding park BLT

bacon, baby gem, sun blushed
tomatoes 9.50

free-range egg mayonnaise v

mustard cress
7.00

greenland prawns

cocktail sauce, rocket
8.00

honey roast ham

mature cheddar, piccalilli
8.00

main

clocktower beef burger

(200g)

allow 25 minutes, served well done
brioche bun, skin-on fries

plus two of your choice:

mature cheddar, blue cheese,
fried egg, bacon

19.50

east coast fish & chips gf

pea puree, tartar sauce
19.50

butternut squash ravioli v

sage, yorkshire fettle
19.50

herb potato cake ve, gf

coconut curry, courgette,
almond
19.50

side

4.50

skin-on fries gf

roast potatoes v, ve, gf

braised red cabbage v, ve, gf

glazed chantenay carrots v, ve, gf

kitchen garden salad ve

crispy shallots, vinaigrette

clocktower bowl

14.00

roast chicken caesar *gf

anchovies, croutons, parmesan

ras el hanout lamb shoulder

couscous, mint yogurt

smoked mackerel gf

thai salad, papaya, peanut sauce,
lime, coriander

roast pumpkin v

arancini, rocket, gremolata

grill

fillet steak (200g) gf

served with flat mushrooms,
plum tomato, skin-on fries, rocket
39.00

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 vegetarian, ve vegan, gf gluten free, * adaptable on request

please advise a member of our team if you have any food allergies or special dietary requirement (see over)

pudding

9.50

pear & blackberry crumble **ve, gf**

vanilla custard

malted chocolate mousse

honeycomb, baileys truffle

rhubarb & custard tart **v**

ginger nut crumb, yoghurt ice cream

apple panna cotta **gf**

salted caramel, apple compote

chocolate brownie **v, gf**

salted caramel ice cream, compressed strawberry

ice cream & sorbet selection **gf**

vanilla, strawberry & yuzu, belgian choc chip,
salted caramel, orange sorbet

*

three british cheeses

kitchen garden chutney, oat biscuits

tea and coffee

5.00

served with petit fours

yorkshire tea

cafetiere for one

espresso / double espresso

macchiato / cappuccino

latte / flat white / mocha

v vegetarian, **ve** vegan, **gf** gluten free, ***** adaptable on request

It is the responsibility of the guest to inform the manager of any allergens or special dietary requirements 72 hours prior to ordering as well as each time you place an order. Allergen information relating to all our dishes is available however please note, although your meal is prepared with care, due to the handling of allergens in our kitchens we cannot guarantee that it will be allergen free, even after requests to remove ingredients. The nature of some of our ingredients means some dishes may contain bones, shell or shell.

An optional 10% service charge will be added to your bill. Please speak to a member of the team if you would like this to be removed. Prices include VAT at current rate.