

clocktower dinner

starter

9.50

tempura squid

garlic mayonnaise, lemon

ham hock terrine *gf

roasted wensleydale cheese,
pickled onions

smoked salmon *gf

greenland prawns, buttermilk, dill

kitchen garden

beetroot salad v, gf

watercress, yellison's goats cheese
mousse

roasted white onion soup v, ve

caramelised red onion tart

wild mushroom vol-au-vent v, ve

tarragon, watercress

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

main

yorkshire lamb rump gf

turnips, rainbow chard,
olive tapanade

26.00

cod fillet

crab cake, leeks, shellfish bisque

26.00

roast pork belly gf

truffle mash potato, kale, sweet
onion jus

24.00

east coast fish & chips gf

tartar sauce, pea puree

19.50

butternut squash ravioli v

sage, yorkshire fettle

19.50

herb potato cake ve, gf

coconut curry, courgette,
almond

19.50

braised beef gf

pomme puree, crispy onions,
roast parsnips

24.00

grill

dry aged cote de boeuf gf

35oz (1kg) for 2 people

110.00

fillet steak 8oz (225g) gf

39.00

sirloin steak 10oz (280g) gf

37.00

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

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)

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

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.