

sunday lunch at clocktower

two courses 25.00, three courses 30.00

- white onion soup** caramelised red onion tart v
smoked salmon & greenland prawns buttermilk, dill
ham hock terrine roasted wensleydale cheese, pickled onions
wild mushroom & tarragon vol-au-vent watercress v
smoked haddock & gruyere tart rocket, chive oil

roasts served with yorkshire puddings
and a selection of vegetables 'family style'

- roast beef striploin** horseradish
roast chicken bread sauce *gf
roast pork belly crackling, apple sauce
cod fillet crab cake, leeks, shellfish bisque
herb potato cake coconut curry, courgette, almonds v

-
- malted chocolate mousse** honeycomb, baileys truffle
rhubarb & custard tart ginger nut crumb, yoghurt ice cream
chocolate & coffee opera vanilla chantilly, walnut crisp
british cheese selection figs, oat cakes

tea, coffee & petit fours
5.00

* adaptable on request

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. It is the responsibility of the guest to inform the manager of any allergens or special dietary requirements 72 hours prior to ordering. 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, shot or shell.