



CLOCKTOWER

BRASSERIE

SAMPLE MENU

DINNER

6PM-9PM

Please advise a member of our team if you have any food allergies or special dietary requirements
v-vegetarian, ve-vegan, gf-gluten free, *-adaptable
m/p-market price

STARTERS

KING SCALLOPS <i>gf</i> thermidor	18.00
CHARCUTERIE BOARD <i>gf*</i> chutney, pickles, focaccia	13.00
CRISPY TIGER PRAWNS <i>gf</i> coconut, chilli, coriander	12.50
TRADITIONAL SMOKED SALMON <i>gf*</i> preserved lemon, capers, soda bread	10.00
MARBLED GAME TERRINE <i>gf*</i> endive, pistachio, cumberland dressing	10.00

VEGAN / VEGETARIAN

STARTERS

ROASTED PLUM TOMATO SOUP <i>ve*, gf</i> mozzarella & basil dumpling	9.50
BEETROOT & GOATS CHEESE <i>ve*, gf</i> candied pecans, truffle honey, beetroot cracker	10.00
SWEETCORN & FETA CHEESE TART <i>ve</i> basil oil	10.00

MAINS

WILD MUSHROOM RAVIOLI <i>v</i> asparagus, feta	21.00
RED PEPPER SCHNITZEL <i>ve</i> roasted cous cous, roquette butter	21.00
AUBERGINE SATAY <i>ve</i> peanuts, jasmine rice, pak choi, sesame	21.00

GRILL

Served with a sauce. We recommend ordering an accompaniment from our selection of sides

HANGER 10oz <i>gf</i> served medium rare	23.00
SIRLOIN 10oz <i>gf</i>	35.00
FILLET 8oz <i>gf</i>	38.00

choice of sauce:
bearnaise, peppercorn or diane

Our beef is 28-day dry aged in himalayan rock salt chambers and grass fed from northern farms

cooking guide:
blue (very red)
rare (cooler red centre)
medium rare (warm pink centre)
medium (hot pink centre)
well done (no pink)

GRILLED KING PRAWN SKEWER garlic & herb butter, lemon	22.00
CLOCKTOWER BURGER 8oz <i>gf*</i> served well done toasted brioche bun plus two of your choice: fried egg, bacon, mature cheddar, blue cheese	17.00
KATSU CHICKEN BURGER <i>gf*</i> katsu curry, mayonnaise, brioche	17.00

MAINS

MAIN OF THE DAY	m/p
HOLME FARM VENISON CUTLET potato scallops, roast shallots, braised cos	30.00
LOBSTER & CRAYFISH TAGLIATELLE tomato, chilli, basil, parmesan	28.00
COD KIEV <i>gf</i> fondant potato, charred tender stem broccoli	28.00
ROAST CHICKEN BREAST <i>gf</i> cured ham, potato, baby gem, edamame beans (soya)	24.00
FISH & CHIPS <i>gf</i> crushed peas, tartare sauce	21.00

SHARING

We recommend ordering an accompaniment from our selection of sides

TOMAHAWK 35oz <i>gf</i>	105.00
SURF & TURF <i>gf</i> whole grilled lobster, herb butter 18oz T-bone	105.00

all sharing steaks come with:
bearnaise, peppercorn and diane sauces

SIDES

SKIN-ON FRIES <i>gf</i>	4.50
HARROGATE BLUE CHEESE <i>gf</i> DAUPHINOISE	5.00
GREEN BEANS <i>gf, ve</i> CRISPY ONIONS	5.00
HERITAGE CARROTS <i>gf</i> RUDDING PARK HONEY	5.00
MASH <i>gf</i>	4.50
KITCHEN GARDEN SALAD <i>ve, gf</i>	5.00

PUDDINGS

PUDDING OF THE DAY	10.00
TREACLE TART raspberries, clotted cream	10.50
BISCOFF CHEESECAKE banana, caramelised white chocolate	10.00
TROPICAL FRUIT MOUSSE passion fruit, raspberry sorbet	10.00
CHOCOLATE & PEANUT BUTTER CAKE <i>ve</i> salted caramel ice cream	10.00
ICE CREAM & SORBET SELECTION <i>gf</i>	7.50
BRITISH CHEESE SELECTION <i>gf*</i> chutney, fruit cake	12.00

Hotel guests with dinner included with their experience have a food allowance of £43 per person