



CLOCKTOWER

BRASSERIE

SAMPLE MENU

LUNCH

12PM-2.30PM

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 gf thermidor	18.00
CHARCUTERIE BOARD gf* chutney, pickles, focaccia	13.00
CRISPY TIGER PRAWNS gf coconut, chilli, coriander	12.50
MARbled GAME TERRINE gf* endive, pistachio, cumberland dressing	10.00
ROASTED PLUM TOMATO SOUP ve, gf mozzarella & basil dumpling	10.00
SWEETCORN & FETA CHEESE TART ve basil oil	10.00

MAINS

LOBSTER & CRAYFISH TAGLIATELLE tomato, chilli, basil, parmesan	28.00
FISH & CHIPS gf crushed peas, tartare sauce	21.00
RED PEPPER SCHNITZEL ve, gf roasted cous cous, roquette butter	21.00
AUBERGINE SATAY ve peanuts, jasmine rice, pak choi, sesame	21.00

GRILL

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

SIRLOIN 10oz gf	35.00
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 gf* served well done on toasted brioche bun plus two of your choice: fried egg, bacon, mature cheddar, blue cheese	17.00

WINES BY THE GLASS

WHITE	
Sauvignon Blanc, Chile	8.00
Chardonnay, South Africa	8.00
RED	
Merlot, Chile	8.00
Shiraz, Australia	8.00
ROSE	
Pinot Grigio Blush, Italy	9.00

SANDWICHES

served on white, wholemeal, ciabatta honey & spelt or gluten free bread, served with root vegetable crisps	
CLOCKTOWER BLT bacon, baby gem, sun blushed tomatoes	12.00
FREE-RANGE EGG MAYONNAISE mustard cress	10.00
PRAWN MAYONNAISE avocado	10.00
HONEY ROAST HAM english mustard	10.00
CORONATION CHICKEN almonds, sultanas	10.00

BOWLS

15.00

TUNA POKE gf sesame rice, avocado, pickled cucumber	
BUTTERNUT ARANCINI ve, gf confit shallots, crispy sage	
HARISSA ROAST HALLOUMI v tabbouleh salad, yoghurt	
CRISPY BARBECUED BEEF RIB gf red cabbage slaw, blue cheese dressing	
VIETNAMESE CHICKEN SALAD peanuts, sweet chilli	

SIDES

HARROGATE BLUE CHEESE gf DAUPHINOISE	5.00
GREEN BEANS gf, ve crispy onions	5.00
SKIN-ON FRIES gf	4.50
MASH gf	4.50
KITCHEN GARDEN SALAD ve, gf	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 ve salted caramel ice cream	10.00
ICE CREAM & SORBET SELECTION gf	7.50
BRITISH CHEESE SELECTION gf* chutney, fruit cake	12.00

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