



# CLOCKTOWER

BRASSERIE

## SUNDAY LUNCH

12PM-3PM

2 COURSES £28 3 COURSES £36

Tea, coffee & home made petit fours included

### STARTERS

ROASTED PLUM TOMATO SOUP *ve, gf*  
mozzarella & basil dumpling

BEETROOT & GOATS CHEESE *v, gf\**  
candied pecans, truffle honey, beetroot cracker

MARbled GAME TERRINE *gf\**  
endive, pistachio, cumberland dressing

TRADITIONAL SMOKED SALMON *gf\**  
preserved lemon, capers, soda bread

### ROASTS

Served family style with yorkshire pudding, roast potatoes, gravy and seasonal vegetables.

ROAST BEEF *gf\**  
horseradish

ROAST BELLY PORK *gf\**  
apple sauce

### MAINS

RED PEPPER SCHNITZEL *ve*  
roasted cous cous, rocket butter

WILD MUSHROOM RAVIOLI *v*  
asparagus, feta

AUBERGINE SATAY *ve*  
peanuts, jasmine rice, pak choi, sesame

COD KIEV *gf*  
fondant potato, charred tender stem broccoli

### PUDDINGS

TROPICAL FRUIT MOUSSE  
passion fruit, raspberry sorbet

CHOCOLATE & PEANUT BUTTER CAKE  
salted caramel ice cream *ve*

ICE CREAM & SORBET SELECTION *gf*

BRITISH CHEESE SELECTION *gf\**  
chutney, fruit cake

### TEA & COFFEE

Served with petit fours

*v* vegetarian, *ve* vegan, *gf* gluten free, \* adaptable  
Please advise a member of our team if you have any food allergies or special dietary requirements

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.

It is the responsibility of the guest to advise us of any allergens or special dietary requirements 72 hours prior to ordering as well as each time an order is placed. Allergen information relating to all our dishes is available however please note that 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 that some dishes may contain bones, shell or shell.