



CLOCKTOWER

BRASSERIE

SUNDAY LUNCH BBQ

12PM – 3PM £35 per person

FROM THE BARBEQUE

STRIPLOIN BEEF gf
chimmichurri sauce

CHICKEN gf
lemon & basil

CHOIZO SAUSAGE gf
hot honey

PIRI PIRI KING PRAWNS gf

PUDDING

STRAWBERRY EATON MESS v, gf*
strawberry ice cream

BARBECUED PINEAPPLE v, gf*
rum syrup, basil sorbet

WARM CHOCOLATE CAKE v, gf
rasberries, clotted cream

ENGLISH CHEESE BOARD SELECTION v, gf*
sourdough crackers, chutney

VEGAN / VEGETARIAN

CORN ON THE COB ve, gf*
lime & harissa butter

TAMARIND, SQUASH & HALLOUMI SKEWERS v

STUFFED RED PEPPERS ve, gf*

SALAD SERVED AT THE TABLE

JERSEY ROYAL POTATO SALAD ve, gf
curry mayonnaise, crispy onions

ISLE OF WIGHT TOMATO PANZELLA SALAD v, gf

YELLISON GOATS CHEESE ve, gf
beetroot, smoked almonds

MINI BAKED POTATOES gf
soft herb butter

DRINKS

JUG OF PIMMS 36.00
traditionally served

SELECTION OF SUMMER SPRITZ 16.00
aperol, hugo, yorkshire

JUG OF SANGRIA 24.00
red wine, brandy, fresh fruit

ICED COFFEE 4.00
vanilla, caramel

(v) vegetarian, (ve) vegan, (gf) gluten free, (*) adaptable

It is the responsibility of the guest to advise us of any allergens or special dietary requirements. 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, shot or shell.