



# CLOCKTOWER

BRASSERIE

## DINNER

6PM-9PM

### STARTERS

PEA AND WATERCRESS SOUP v, gf jersey royal salad	12.50
CHARCUTERIE BOARD gf cured meats, stuffed peppers, pickles, chutneys	15.00
ISLE OF WIGHT TOMATOES v, ve*, gf* fried sourdough, tomato butter, parmesan	12.50
SALT & PEPPER KING PRAWNS gf crispy garlic, chilli, yuzu mayonnaise, sesame	16.00
KING SCALLOPS gf cauliflower, black garlic, lime	22.00
STICKY BEEF TACO gf crispy taco, green salsa, pickled radish	14.00
BRITISH ASPARAGUS v, ve*, gf* wild garlic, old winchester cheese	15.00
OAK SMOKED SALMON gf* egg, shallots, capers, creme fraiche, lemon, wholemeal bread	18.00

### GRILL

DRY AGED SIRLOIN 10oz gf	42.00
DRY AGED FILLET 8oz gf	52.00
Served with jenga chips, peppercorn sauce, baby gem, caesar dressing, crispy onion.	
WAGYU BURGER gf* gouda, relish, skin-on-fries	25.00
extra toppings:	2.50 each
crispy bacon	
field mushroom	
red onion marmalade	
tomato, gherkin, baby gem	

### CHEESE

sourdough crackers, chutney	
THREE CHEESES gf*	14.00
FOUR CHEESES gf*	17.00
FIVE CHEESES gf*	20.00
please choose from the following cheeses: STICHELTON FLATCAPPER NORTHERN BRIE SUSSEX BLOSSOM EH UP YORKSHIRE KING CHARLES III	

### MAINS

CORN FED CHICKEN BREAST gf crispy potato gnocchi, sage butter	26.00
LAMB RUMP gf confit lamb hash brown, goats cheese, charred baby leeks	36.00
HOLME FARM VENISON LOIN (PINK) gf maple and carrot puree, blackberries, wild mushroom, jus, kale	39.00
HERB CRUSTED COD FILLET gf* parsley potato terrine, shetland mussels, spring greens	29.00
PEA & SHALLOT RAVIOLI ve confit shallots, parmesan crumble	23.00
FISH & CHIPS gf crushed peas, tartare sauce, lemon	25.00
BARBECUED PAK CHOI ve, gf romesco sauce, pecans, quinoa, crispy potatoes	23.00
BUBBLE & SQUEAK RISOTTO v, ve*, gf mascarpone, crispy poached egg	23.00

### SIDES 6.00

PARMENTIER LYONNAISE POTATOES ve, gf
CREAMED SPINACH v, gf
TENDER STEM BROCCOLI gf parmesan, lemon
CHANTENAY CARROTS v, gf orange, honey
SKIN-ON FRIES gf
CAESAR SALAD gf* parmesan, croutes (anchovies on request)

### PUDDINGS 12.50

WHITE CHOCOLATE & PASSIONFRUIT v CHEESECAKE roasted white chocolate
WARM CHOCOLATE CAKE v, gf raspberries, condensed milk
BANOFFEE TART ve caramel ice cream
CARAMELIZED HONEY CREME BRULEE v, gf* macadamia nut biscotti biscuits
ICE CREAM SELECTION v, gf* choose from vanilla, chocolate, strawberry or salted caramel
ANNABEL'S YORKSHIRE STRAWBERRIES v, gf* tonka bean cream

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  
Hotel guests with dinner included have a food allowance of £36, £42 or £49 depending on the experience  
booked.

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.  
Price includes VAT at current rate.