



# CLOCKTOWER

— BRASSERIE —

## SUNDAY LUNCH BBQ

12pm-3pm  
£35 per person

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### SALADS

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all salads will be served to your 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

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### PUDDINGS

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one per person.

STRAWBERRY ETON MESS v, gf\*  
strawberry ice cream

BARBECUED PINEAPPLE v, gf\*  
rum syrup, raspberry sorbet

CHOCOLATE & HAZELNUT TART ve  
peanut ice cream

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

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### FROM THE BARBEQUE

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please head to see the chefs.

STRIPLOIN BEEF gf  
garlic butter

CHICKEN gf  
lemon and basil

BELLY PORK gf  
hot honey

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### SPECIALITY DRINKS

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CARAFE OF PIMMS 22.00

SPICEY MANGO MARGARITA 16.00

ICED COFFEE 4.00

Vanilla or caramel syrup 50p

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### VEGAN AND VEGETARIAN

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CORN ON THE COB ve, gf\*  
lime and harissa butter

TAMARIND, SQUASH AND HALLOUMI SKEWERS v

(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.