



CLOCKTOWER

BRASSERIE

DINNER 6PM-9PM

CHEF'S CHOICE

CURED MACKEREL <i>gf</i> damson jam, mirco herb salad	14.00	SEA BASS FILLET <i>gf</i> courgetti, king prawns, swiss chard	30.00
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STARTERS

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

GRILL

PORK TOMAHAWK <i>gf (sharing)</i> please allow at least 30 minutes cooking time	48.00
DRY AGED SIRLOIN 10oz <i>gf</i>	42.00
DRY AGED FILLET 8oz <i>gf</i> jenga chips, peppercorn sauce, baby gem, crispy onion, caesar dressing	52.00
WAGYU BURGER <i>gf*</i> gouda, relish, skin-on-fries extra toppings 2.50 each: crispy bacon, flat mushroom, baby gem, red onion marmalade, tomato, gherkin	25.00

CHEESE

served with sourdough crackers, chutney

THREE CHEESES <i>gf*</i>	14.00
FOUR CHEESES <i>gf*</i>	17.00
FIVE CHEESES <i>gf*</i>	20.00

please choose from the following:
stichelton, flatcapper northern brie
sussex blossom, eh up yorkshire, king charles III

MAINS

CORN FED CHICKEN BREAST <i>gf</i> crispy potato gnocchi, sage butter	26.00
LAMB RUMP (pink) <i>gf</i> confit lamb hash brown, goats cheese, charred baby leeks	36.00
HOLME FARM VENISON LOIN (pink) <i>gf</i> beetroot fondant, beef fat cavalo nero	39.00
HERB CRUSTED COD FILLET <i>gf*</i> parsley potatoes, shetland mussels, spring greens	29.00
PEA & SHALLOT RAVIOLI <i>ve</i> confit shallots, parmesan crumble	23.00
FISH & CHIPS <i>gf</i> crushed peas, tartare sauce, lemon	25.00
BARBECUED PAK CHOI <i>ve, gf</i> romesco sauce, pecans, quinoa, crispy potatoes	23.00
WILD MUSHROOM RISOTTO <i>ve, gf</i> crispy enoki mushrooms	23.00

SIDES 6.00

PARMENTIER LYONNAISE POTATOES <i>ve, gf</i>
GREEN BEANS <i>ve, gf</i> confit shallots, garlic
TENDER STEM BROCCOLI <i>gf</i> parmesan, lemon
CHANTENAY CARROTS <i>v, gf</i> orange, honey
SKIN-ON FRIES <i>gf</i>
CAESAR SALAD <i>gf*</i> parmesan, croutes (anchovies on request)

PUDDINGS 12.50

WHITE CHOCOLATE & PASSIONFRUIT CHEESECAKE <i>v</i> roasted white chocolate
CHOCOLATE & HAZELNUT TART <i>ve</i> peanut ice cream
CHILLED COCONUT RICE PUDDING <i>ve, gf</i> sticky pineapple, coconut sorbet, coconut crumb
CARAMELIZED HONEY CREME BRULEE <i>v, gf*</i> macadamia nut biscotti biscuits
ICE CREAM SELECTION <i>v, gf*</i> choose from vanilla, chocolate, strawberry or salted caramel
ANNABEL'S YORKSHIRE STRAWBERRIES <i>v, gf*</i> chantilly 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 £50. 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.