



CLOCKTOWER

BRASSERIE

DINNER 6PM-9PM

CHEF'S CHOICE

MUSHROOM & PEDRO XIMENEZ PARFAIT <i>ve, gf*</i> pickled mushrooms, sourdough	12.50	BRAISED FEATHERBLADE OF BEEF <i>gf*</i> celeriac fondant, sprouts, pancetta	28.00
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STARTERS

CAULIFLOWER SOUP <i>ve*, v, gf</i> cheddar cheese croquette	12.50
CHARCUTERIE BOARD <i>gf*</i> cured meats, stuffed peppers, pickles, chutneys	15.00
HAM HOCK & GUINEA FOWL TERRINE <i>gf</i> bacon jam, balsamic onions	14.00
CLOCKTOWER PRAWN COCKTAIL <i>gf*</i> sun blushed tomatoes, sesame prawn toast	14.00
KING SCALLOPS <i>gf*</i> tikka masala, cashew nuts, puffed rice, oyster leaf	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 goats cheese, pecans, chicory	14.00
OAK SMOKED SALMON <i>gf*</i> egg, shallots, capers, creme fraiche, lemon, wholemeal bread	18.00

GRILL

DRY AGED SIRLOIN 10oz <i>gf</i>	42.00
DRY AGED FILLET 8oz <i>gf</i> above grills are served with 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; red onion marmalade; baby gem, tomato, gherkin	25.00

HOT STONE DISHES

TOMAHAWK (1kg sharing dish) <i>gf</i> beef tomato, mushroom, skin on fries, peppercorn sauce	105.00
SURF & TURF <i>gf*</i> 4oz fillet steak (pink or well done), king prawns, garlic butter and a choice of two sides	45.00

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



THE MUSCLE HELP FOUNDATION

During November £5 from every Meatball dish sold will be donated to the Meatballs for Muscular Dystrophy campaign

DRY AGED BEEF MEATBALLS <i>gf*</i> tomato fondue, linguine, basil pesto	25.00
CHICKEN BREAST <i>gf</i> crispy potato gnocchi, spinach, sage butter	25.00
DUCK BREAST <i>gf</i> butternut squash dauphinoise, braised chicory, crispy kale	34.00
BRAISED VENISON SHANK <i>gf</i> saffron risotto, gremolata	36.00
SEA BASS FILLET <i>gf</i> shellfish fondue, crushed potatoes, seaweed butter sauce	30.00
BUTTERNUT SQUASH TORTELLINI <i>ve</i> sage, parmesan	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

SIDES 6.00

PARMENTIER LYONNAISE POTATOES <i>ve, gf</i>
GREEN BEANS <i>ve, gf</i> confit shallots, garlic
TENDERSTEM 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
PECAN & TREACLE TART <i>ve*</i> raspberries, vanilla ice cream
KITCHEN GARDEN APPLE & PEAR CRUMBLE <i>v, ve*, gf</i> crème anglaise
CHOCOLATE & SALTED CARAMEL MOUSSE <i>v</i> honeycomb
VANILLA & RASPBERRY CREME BRULEE <i>v, gf*</i> shortbread

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.