



CLOCKTOWER

BRASSERIE

ALL DAY MENU

SNACKS

TRUFFLE 'QUAVERS' v truffle dip	7.00
CRISPY SQUID salt, vinegar, lime	7.00
CONFIT DUCK SPRING ROLLS hoisin sauce, spring onions	7.00

STARTERS

CAULIFLOWER SOUP ve*, v, gf cheddar cheese croquette	12.50
CLOCKTOWER PRAWN COCKTAIL gf* sun blushed tomatoes, sesame prawn toast	16.00
OAK SMOKED SALMON gf* egg, shallots, capers, creme fraiche, lemon, wholemeal bread	18.00
CHARCUTERIE BOARD gf* stuffed peppers, pickles, chutney	15.00
SALT BAKED BEETROOT v, ve*, gf yellinsons goats cheese, pecans, chicory	14.00

SANDWICHES

Served on your choice of ciabatta, honey & spelt,
sliced white, wholemeal or gluten free bread

DUCK EGG MAYONNAISE v mustard cress	12.50
GREENLAND PRAWN MAYONNAISE avocado	15.00
MONTGOMERY CHEDDAR CHEESE SAVOURY v tomato jam	12.50
STEAK SANDWICH red onion jam, rocket	16.00
HONEY ROASTED HAM english mustard relish	12.50
CLOCKTOWER CLUB chicken, bacon, egg mayonnaise, tomato, baby gem lettuce	17.00

SIDES 6.00

SKIN-ON FRIES gf	
TENDERSTEM BROCCOLI, parmesan, lemon gf	
CHANTENAY CARROTS, orange, honey v, gf	
CAESAR SALAD, parmesan, croutes gf* (anchovies on request)	

MAINS



THE MUSCLE HELP FOUNDATION

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

DRY AGED BEEF MEATBALLS gf* tomato fondue, linguine, basil pesto	25.00
FISH & CHIPS gf crushed peas, tartare sauce, lemon	25.00
CHICKEN BREAST gf crispy potato gnocchi, spinach, sage butter	25.00
BUTTERNUT SQUASH TORTELLINI ve sage, parmesan	23.00
DRY AGED SIRLION STEAK 10oz gf jenga chips, peppercorn sauce, baby gem, caesar dressing, crispy onions	42.00
WAGYU BURGER gf* gouda, relish, skin on fries extra toppings: 2.50 each crispy bacon field mushroom red onion marmalade tomato, gherkin, baby gem	25.00
CAESAR SALAD v, gf* chicken or halloumi, parmesan, croutons (anchovies on request)	22.00

PUDDINGS 12.50

WHITE CHOCOLATE & PASSIONFRUIT CHEESECAKE v roasted white chocolate	
PECAN & TREACLE TART ve* raspberries, vanilla ice cream	
CHOCOLATE & SALTED CARAMEL MOUSSE v honeycomb	
VANILLA & RASPBERRY CREME BRULEE v, gf* shortbread	

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

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.