



# CLOCKTOWER

BRASSERIE

## DINNER 6PM-9PM

### CHEF'S CHOICE

SALT BAKED BEETROOT v, ve\*, gf 14.00  
yellinsons goats cheese, pecans, chicory

CHICKEN BREAST gf 25.00  
crispy potato gnocchi, spinach, sage butter

#### STARTERS

CAULIFLOWER SOUP ve\*, v, gf 12.50  
cheddar cheese croquette

CHARCUTERIE BOARD gf\* 15.00  
cured meats, stuffed peppers,  
pickles, chutneys, sesame crackers

HAM HOCK & GUINEA FOWL 14.00  
TERRINE gf  
bacon jam, balsamic onions

CLOCKTOWER PRAWN COCKTAIL gf\* 14.00  
sun blushed tomatoes, sesame prawn toast

KING SCALLOPS gf\* 22.00  
tikka masala, cashew nuts, puffed rice,  
oyster leaf

STICKY BEEF TACO gf 14.00  
crispy taco, green salsa, pickled radish

MUSHROOM & PEDRO 14.00  
XIMENEZ PARFAIT v, ve, gf\*  
pickled mushrooms, sourdough

OAK SMOKED SALMON gf\* 18.00  
egg, shallots, capers, creme fraiche,  
lemon, wholemeal bread

#### GRILL

DRY AGED SIRLOIN 10oz gf 42.00

DRY AGED FILLET 8oz gf 52.00  
above grills are served with jenga chips,  
peppercorn sauce, baby gem,  
crispy onion, caesar dressing

WAGYU BURGER gf\* 25.00  
gouda, relish, skin-on-fries  
extra toppings: 2.50 each  
crispy bacon; flat mushroom;  
red onion marmalade;  
baby gem, tomato, gherkin

#### HOT STONE DISHES

TOMAHAWK (1kg sharing dish) gf 105.00  
beef tomato, mushroom, skin on fries,  
peppercorn sauce

SURF & TURF gf\* 45.00  
4oz fillet steak (pink or well done),  
king prawns, garlic butter  
and a choice of two sides

#### CHEESE

served with sourdough crackers, chutney

THREE CHEESES gf\* 14.00

FOUR CHEESES gf\* 17.00

FIVE CHEESES gf\* 20.00

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

#### MAINS

BRAISED FEATHERBLADE OF BEEF gf 28.00  
celeriac fondant, sprouts, pancetta

ROAST TURKEY gf\* 26.00  
traditionally served, bread sauce

DUCK BREAST gf 34.00  
butternut squash dauphinoise,  
braised chicory, crispy kale

BRAISED VENISON SHANK gf 36.00  
saffron risotto, gremolata

SEA BASS FILLET gf 30.00  
shellfish fondue, crushed potatoes,  
seaweed butter sauce

BUTTERNUT SQUASH TORTELLINI ve 23.00  
sage, parmesan

FISH & CHIPS gf 25.00  
crushed peas, tartare sauce, lemon

BARBECUED PAK CHOI ve, gf 23.00  
romesco sauce, pecans, quinoa,  
crispy potatoes

#### SIDES 6.00

HONEY ROASTED ROOT VEGETABLES v, gf

ROAST POTATOES ve, gf  
garlic butter

TENDERSTEM BROCCOLI gf  
parmesan, lemon

BRAISED RED CABBAGE ve, gf

SKIN-ON FRIES gf

CAESAR SALAD gf\*  
parmesan, croutes (anchovies on request)

#### PUDDINGS 12.50

CHRISTMAS PUDDING v, ve\*, gf  
brandy sauce

WHITE CHOCOLATE & PASSIONFRUIT  
CHEESECAKE v  
roasted white chocolate

PECAN & TREACLE TART ve\*  
raspberries, vanilla ice cream

KITCHEN GARDEN APPLE &  
PEAR CRUMBLE v, ve\*, gf  
creme anglaise

CHOCOLATE & SALTED CARAMEL MOUSSE v  
honeycomb

VANILLA & RASPBERRY CREME BRULEE v, gf\*  
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.