

## ALL DAY MENU

SNACKS	
TRUFFLE 'QUAVERS' v truffle dip	7.00
CRISPY SQUID salt, vinegar, lime	7.00
PIGS IN BLANKETS gf honey mustard dressing	7.00
STARTERS	
CAULIFLOWER SOUP ve*, v, gf cheddar cheese croquette	12.50
CLOCKTOWER PRAWN COCKTAIL gf* sun blushed tomatoes, sesame prawn to	14.00 ast
OAK SMOKED SALMON gf* egg, shallots, capers, creme fraiche, lemon, wholemeal bread	18.00
CHARCUTERIE BOARD gf* stuffed peppers, pickles, chutney, sesame crackers	15.00
MUSHROOM & PEDRO XIMENEZ PARFAIT v, ve, gf* pickled mushrooms, sourdough	14.00
SANDWICHES	
Served on your choice of ciabatta, honey sliced white, wholemeal or gluten free bre	1 C C C C C C C C C C C C C C C C C C C
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	16.00

## MAINS

BRAISED FEATHERBLADE OF BEEF celeriac fondant, sprouts, pancetta	gf 28.00
FISH & CHIPS gf crushed peas, tartare sauce, lemon	25.00
CHICKEN BREAST gf crispy potato gnocchi, spinach, sage butter	25.00
BUTTERNUT SQUASH TORTELLINI v sage, parmesan	/e 23.00
DRY AGED SIRLION STEAK 10oz gf jenga chips, peppercorn sauce, baby gem, caesar dressing, crispy of	42.00 nions
WAGYU BURGER gf* gouda, relish, skin on fries	25.00
extra toppings: crispy bacon field mushroom red onion marmalade tomato, gherkin, baby gem	2.50 each

CAESAR SALAD v, gf\* 22.00 chicken or halloumi, parmesan, croutons (anchovies on request)

## 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

12.50

17.00

sourdough crackers, chutney

THREE CHEESES gf*	14.00
FOUR CHEESES gf*	17.00

CLOCKTOWER CLUB chicken, bacon, egg mayonnaise, tomato, baby gem lettuce

SIDES 6.00

red onion jam, roquette HONEY ROASTED HAM

english mustard relish

SKIN-ON FRIES gf

TENDERSTEM BROCCOLI, parmesan, lemon gf

BRAISED RED CABBAGE ve, gf

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

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.

FIVE CHEESES gf\* 20.00

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

26.12.24