



CLOCKTOWER

BRASSERIE

DINNER 6PM-9PM

CHEF'S CHOICE

CURED MACKEREL FILLET gf forecd rhubarb, pickled shallots	12.50	LOBSTER RAVIOLI caviar sauce, spinach. parmesan	30.00
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STARTERS

CAULIFLOWER SOUP ve*, v, gf cheddar cheese croquette	12.50
CHARCUTERIE BOARD gf* cured meats, pickles, chutneys, sesame crackers	15.00
HAM HOCK & GUINEA FOWL TERRINE gf bacon jam, balsamic onions	14.00
TUNA TARTARE gf* sesame prawn toast, tomato ponzu	16.00
KING SCALLOPS gf* tikka masala, cashew nuts, puffed rice, oyster leaf	22.00
STICKY BEEF TACO gf crispy taco, green salsa, pickled radish	14.00
MUSHROOM & PEDRO XIMENEZ PARFAIT v, ve, gf* pickled mushrooms, sourdough	14.00
OAK SMOKED SALMON gf* egg, shallots, capers, creme fraiche, lemon, wholemeal bread	18.00

GRILL

DRY AGED SIRLOIN 10oz gf jenga chips, peppercorn sauce, baby gem, crispy onion, caesar dressing	42.00
WAGYU BURGER gf* 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) gf beef tomato, mushroom, skin on fries, peppercorn sauce	105.00
SURF & TURF gf* 4oz sirlion 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 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 celeriac fondant, sprouts, pancetta	28.00
CHICKEN BREAST gf crispy potato gnocchi, spinach, sage butter	25.00
DUCK BREAST gf butternut squash dauphinoise, braised chicory, crispy kale	34.00
BRAISED VENISON SHANK gf saffron risotto, gremolata	36.00
SEA BASS FILLET gf shellfish fondue, crushed potatoes, seaweed butter sauce	30.00
BUTTERNUT SQUASH TORTELLINI ve sage, parmesan	23.00
FISH & CHIPS gf crushed peas, tartare sauce, lemon	25.00
BARBECUED PAK CHOI ve, gf romesco sauce, pecans, quinoa, crispy potatoes	23.00

SIDES 6.00

ROAST POTATOES garlic butter ve, gf
CHANTENAY CARROTS honey, orange v, gf
TENDERSTEM BROCCOLI parmesan, lemon gf
CAULIFLOWER CHEESE v
SKIN-ON FRIES gf
CAESAR SALAD parmesan, croutes gf* (anchovies on request)

PUDDINGS 12.50

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

GOLDEN DARK CHOCOLATE BOMB v 24.00

Our signature sharing pudding for two,
where a pour of hot toffee sauce reveals...
salted caramel macarons, yorkshire parkin,
chocolate marquise, chocolate doughnut,
toffee sauce

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.