

# ALL DAY MENU

SNACKS	
TRUFFLE 'QUAVERS' v truffle dip	7.00
SQUID INK CROQUETTES aioli	7.00
HOT HONEY CHORIZO SAUSAGES gf	7.00
STARTERS	
CAULIFLOWER SOUP ve*, v, gf cheddar cheese croquette	12.50
SHETLAND MUSSELS gf cider, chorizo, spring onions	15.00
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
SMOKED GARLIC OYSTER MUSHROOMS ve*, gf* celeriac butter, cloud bread	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, roquette	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 CAULIFLOWER CHEESE v

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

#### MAINS

ROAST PORK LOIN gf parsnip, kale, apple jus	25.00
FISH & CHIPS gf crushed peas, tartare sauce, lemon	25.00
CHICKEN BREAST gf crispy potato gnocchi, spinach, sage	25.00 butter
BUTTERNUT SQUASH TORTELLINI v sage, parmesan	e 23.00
DRY AGED SIRLION STEAK 10oz gf jenga chips, peppercorn sauce, baby gem, caesar dressing, crispy or	42.00 nions
WAGYU BURGER gf*	25.00
gouda, relish, skin on fries 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, crouto (anchovies on request)	ons

## PUDDINGS 12.50

WHITE CHOCOLATE &
PASSIONFRUIT CHEESECAKE v
roasted white chocolate
PECAN & TREACLE TART ve\*
raspberries vanilla ice cream

raspberries, vanilla ice cream
WARM CHOCOLATE CAKE v, gf

white chocolate mousse, chocolate ice cream

VANILLA & RASPBERRY CREME BRULEE v, gf\*

#### CHEESE

shortbread

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.