



CLOCKTOWER

BRASSERIE

DINNER 6PM-9PM

CHEF'S CHOICE

CORONATION CRAB VOL AU VENT smoked almonds	16.00	BARBECUED COD FILLET creamed leeks, hasselback potatoes	28.00
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STARTERS

SPINACH, LEEK & POTATO SOUP ve* , v , gf blue cheese dumpling	12.50
CHARCUTERIE BOARD gf* cured meats, pickles, chutneys, sesame crackers	15.00
CHICKEN LIVER PARFAIT gf* blood orange, fig chutney, brioche	14.00
SHETLAND MUSSELS gf cider, chorizo, spring onions	15.00
KING SCALLOPS gf* tikka masala, cashew nuts, puffed rice, oyster leaf	22.00
SMOKED GARLIC OYSTER MUSHROOMS ve* , gf* celeriac butter, cloud bread	14.00
OAK SMOKED SALMON gf* egg, shallots, capers, creme fraiche, lemon, wholemeal bread	18.00

GRILL

DRY AGED SIRLOIN 10oz gf	42.00
DRY AGED FILLET 8oz gf above grills are served with jenga chips, peppercorn sauce, baby gem, crispy onion, caesar dressing	55.00
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 sirloin steak (pink or well done), king prawns, garlic butter, skin-on fries	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

ROAST PORK LOIN gf parsnip, kale, apple jus	25.00
DUCK BREAST gf butternut squash dauphinoise, braised chicory, crispy kale	34.00
MISO SALMON FILLET gf charred sesame choy sum, sticky rice	25.00
ROAST CHICKEN BREAST gf maple carrots, piri piri polenta	25.00
BUTTERNUT SQUASH TORTELLINI ve sage, parmesan	23.00
FISH & CHIPS gf crushed peas, tartare sauce, lemon	25.00
BEETROOT & SHALLOT TART v , ve* goats cheese, watercress	24.00

SIDES 6.00

RATTE POTATOES chimichurri ve , v , 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* vanilla ice cream
FORCED RHUBARB v , gf lemon & ginger posset
WARM CHOCOLATE CAKE v , gf white chocolate mousse, chocolate ice cream
EARL GREY CREME BRULEE v , gf* shortbread

GOLDEN DARK CHOCOLATE BOMBE **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.