



CLOCKTOWER  
— BRASSERIE —

DRINKS

# cocktails

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cocktails 16.00

## Passion Fruit Martini

vodka, passoa, lime juice, vanilla, pineapple, passion fruit syrup

## Espresso Martini

vodka, coffee liqueur, espresso

## Daiquiri

white rum, lime juice, sugar syrup

## French Martini

vodka, pineapple juice, framboise

## Manhattan

bourbon, vermouth, angostura bitters

## Mojito

white rum, sugar, lime juice, soda water, mint leaves

## Cosmopolitan

vodka, lime juice, cranberry juice, triple sec

## Margarita

classic, tommy's or spicy

## Bellini

prosecco, peach puree, lemon juice

## French 75

gin, lemon, sugar syrup, champagne

## Tom Collins

old tom gin, sugar syrup, lemon juice

## Spritz (Aperol, Hugo, Campari or Gin)

spirit, prosecco, soda water

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## Negroni

classic, white, rose, sbagliato

## Old Fashioned

bourbon whiskey, angostura bitters, sugar

## Sours

(amaretto, whiskey or gin), lemon juice, sugar syrup

## Moscow Mule

vodka, lime juice, ginger beer

## Caipirinha

cachaça, sugar syrup

## Pina Colada

coconut rum, cream, pineapple, lime juice, sugar

## Paloma

tequila, grapefruit juice, lime juice, sugar syrup, soda water

## Bramble

gin, lemon juice, creme de mure, sugar syrup

## bartender's choice

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cocktails16.00

## Cinnamon Maple Whiskey Sour

bourbon, lemon juice, maple syrup

## Mango Paloma

tequila, grapefruit juice, mango puree, lime juice, agave syrup

## Sunset Spritz

blood orange gin, passion fruit syrup, lime juice, soda water

## mocktails

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mocktails 10.00

### Nojito

apple, sugar, lime juice, soda water, mint leaves

### Faux Fizz

peach, lemon juice, alcohol free prosecco

### Pina Nolada

0% coconut rum, cream, pineapple, lime juice, sugar

### Garden Spritz

0% Aperol, alcohol free prosecco, soda water

### Key-Oui

apple, kiwi, lime

## champagne & sparkling

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	125ml
Taittinger Brut Reserve, Reims	16.00
fine pale gold bubbles with aromas of biscuit and brioche	
Taittinger Reserve Rose, Reims	17.50
a blend with elegance and finesse	
Prosecco DOC, Veneto	12.00
flavours such as green apple, melon, pear and honeysuckle	
Prosecco Rose DOC, Veneto	13.00
flavours of strawberries, raspberries, passionfruit and rose	

## wine by the glass

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white 175ml

Vidal Sauvignon Blanc, New Zealand 10.50  
aromas of gooseberry, passion fruit and grapefruit

Nina Pinot Grigio, Veneto 8.00  
delicately structured infused with fresh pear & almond notes

Coral Do Mar, Albarino, Rias Baixas 10.00  
intense, fruity aromas and delicate hints of flowers

First Fleet Chardonnay, South East Region 8.50  
red apple & melon fill a palate that is dry: yet well-rounded

### rose

Chateau La Coste, Cote de Provence 16.00  
aromas of white peach, yellow apple, pear and white grapefruit, with a gentle lining of red berries

Nina Pinot Grigio Blush, Veneto 9.50  
light-bodied dry rose, delightfully refreshing with an aroma of acacia flowers

### red

El Camino Malbec, Mendoza 9.50  
a well-balanced wine with aromas of plum jam, through to a fresh juicy palate

Les Argelieres Pinot Noir, Languedoc 9.50  
fresh red berries with a slight presence of chocolate

Mancura Merlot, Central Valley 9.00  
delivers deep flavours of blackberries and dark cherries

Ondarre Rioja Reserva, Rioja 9.50  
fine grained tannins & concentrated dark fruits flavour

## alcohol free sparkling/wine

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	175ml
Teetotaler Sparkling	7.00
delivers a dry, yet refreshing experience with notes of apples and roses	
Teetotaler White	5.00
crisps notes of apple and roses and is smooth on the finish	
Teetotaler Red	5.00
a dry, full bodied wine with notes of oak, cherries and plum, the finish is smooth and has the perfect amount of tannins	
Teetotaler Rose	5.00
subtle notes of apricots and strawberries	

## snacks

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Truffle 'Quavers', truffle dip v	7.00
Squid Croquettes aioli	7.00
Hot Honey Chorizo Sausages gf	7.00
Charcuterie Board gf* cured meats, pickles, chutney, sesame crackers	15.00
Yorkshire Crisps natural sea salt cheddar & caramelised onion chutney chardonnay wine vinegar	6.00
Yorkshire Popcorn mixed (sweet & salty)	5.00

## beer & cider

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draught	Pint	Half
Salt Jute Hazy IPA (4.2%)	6.50	3.25
Pravha (4%)	6.00	3.00
Madri (4.6%)	7.00	3.50
Timothy Taylors Landlord (4.3%)	5.00	2.50
Guinness (4.1%)	7.00	3.50
Aspalls (4.5%)	6.00	3.00
bottled		
Peroni (5.1%) 330ml	6.00	
Corona (4.5%) 330ml	6.00	
Rudgate Battleaxe (4.2%) 500ml	7.00	
Rudgate Jorvik Blonde (4.2%) 500ml	7.00	
Bulmers Original (4.5%) 500ml	7.00	
Rekorderlig Strawberry & Lime (4.0%) 500ml	7.00	
Rekorderlig Passionfruit (4.0%) 500ml	7.00	
Peroni Gluten Free (5.1%) 330ml	6.00	
Cold Bath Pilsner (4.8%) 330ml	6.00	
alcohol free		
Peroni Libera (0%) 330ml	6.00	
Guinness (0%) 568ml	6.00	

## vodka, rum & tequila

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vodka	25ml
Smirnoff	5.00
Zubrowka	5.50
Ketel One	6.00
Dutch Barn	6.00
Grey Goose	8.00
Reyka	7.00

rum	25ml
Bacardi Blanco	5.00
Bacardi Coconut	5.00
Bacardi Spiced	5.00
Bacardi Negra	5.00
Kraken Spiced	6.00
Gosling's Black Seal	6.50
Planteray Pineapple	8.50
Ron Zacapa 23	10.00

tequila	
Olmecca Blanco	5.00
818 Blanco	7.50
818 Reposado	7.50
818 Anejo	8.00
Eight Reserve by 818	20.00



# gin

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	25ml
The Botanist	6.00
Forest Earl	7.00
Forest Earl Grey	7.00
Genever	6.00
Gunpowder	7.00
Monkey 47	9.00
Nordes	6.50
Tanqueray	6.00
Tanqueray 10	7.00
Slingsby Dry	7.00
Slingsby Rhubarb	7.00
Slingsby Gooseberry	7.00
Slingsby Marmalade	7.00
Slingsby Blackberry	7.00
Martin Millers	6.00
Roku	6.00
Gordons London Dry	5.00
Gordons Pink	5.00
Hendricks	6.50
Malfy Lemon	6.50
Malfy Blood Orange	6.50
Malfy Pink Grapefruit	6.50
Spirit of Hven	6.50
Aviation	7.00
Bombay Sapphire	6.00
No.3 London Dry	7.00

## whisky & brandy

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blended scotch 25ml

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Copper Dog	6.00
Johnnie Walker Black Label	6.00
Johnnie Walker Blue Label	20.00
Bells	5.00
Famous Grouse	5.00

single malt whisky 25ml

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Old Pulteney 12yr	6.50
Glenkinchie 12yr	7.00
Singleton Tailfire	6.50
Kilchoman Machir Bay	6.50
Talisker Skye	7.00
Isle of Jura 10yr	6.00
Aberfeldy 16yr	11.00
Filey Bay Flagship	10.00
Filey Bay STR Finish	10.00
Filey Bay Peated	10.00
Oban 14yr	10.00
Ardbeg 10yr	7.50
Macallan Double Cask 12yr	12.00
Macallan Double Cask 15yr	18.00
Macallan Double Cask 18yr	27.00
Laphroaig	8.50
Glenfarclas 25yr	25.00
Lagavulin 16yr	12.00

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american whiskey	25ml
Jack Daniels	5.00
Four Roses Bourbon	6.00
Woodford Reserve	6.50
Wild Turkey Rye	6.50
Willett Reserve	10.00
imported whisky	25ml
Jameson (Ireland)	5.00
Kyro (Finland)	9.00
Mackmyra (Sweden)	12.00
Chita (Japan)	8.50
Togouchi (Japan)	9.00
Nikka from the Barrel (Japan)	14.00
Canadian Club (Canada)	6.00
brandy	25ml
Courvoisier VS	6.00
Courvoisier VSOP	7.50
Courvoisier XO	17.50
Janneau VSOP	7.00
Remy Martin VSOP	8.00
Louis XIII	110.00

## soft drinks

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soft drinks	4.00
Coca-Cola	4.00
Diet Coca-Cola	4.00
Coca-Cola Zero	4.00
Lemonade	4.00
Appletiser	4.00
Fever Tree (275ml)	4.00
raspberry lemonade	
cloudy apple	
J2O (275ml)	4.00
orange & passionfruit	
apple & mango	
apple & raspberry	
fresh juice	4.00
orange	
cranberry	
apple	
pineapple	

## omnia water

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Bottled at source Ridding Park, Harrogate. Naturally filtered through our own aquifer, Omnia is a premium drinking water rich in important minerals. The bottle is reusable and is washed and refilled on site.

	375ml	750ml
still	3.25	6.50
sparkling	3.25	6.50

## mixers

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Fever Tree (200ml) 4.00

tonic water

naturally light tonic

mediterranean tonic

elderflower tonic

soda water

ginger ale

ginger beer

## coffee

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espresso	2.00
double espresso	4.00
americano	4.00
latte *	4.00
cappuccino *	4.00
flat white	4.00
mocha	4.00
macchiato	4.00
decaf coffee	4.00
iced coffee *	4.00
matcha latte	4.00
hot chocolate	4.00
milk selection soya, oat, almond	
* syrup shot	0.50
caramel, vanilla, hazelnut	
speciality coffee	10.00
irish, calypso, french, jamaican, spanish	

## tea

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Taylors of Harrogate	4.00
english breakfast	4.00
decaf breakfast	4.00
assam	4.00
darjeeling	4.00
earl grey	4.00
chamomile	4.00
green	4.00
mint	4.00
red fruit	4.00
iced tea	4.00

Prices include VAT at current rate.

Please inform the manager of any allergens prior to ordering as well each time you place an order. It is the responsibility of the guest to inform us of any allergens 72 hours prior to ordering any drinks.

08.02.25