



# CLOCKTOWER

BRASSERIE

## DINNER 6PM-9PM

### CHEF'S CHOICE

PRAWN & SALMON RAVIOLI spinach & caviar	16.00	SEABASS FILLET gf* artichoke puree, savoy cabbage, tomato & gorgonzola fondue	28.00
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### STARTERS

ROAST FIORENTINO TOMATO & BASIL SOUP ve, v, gf* panzanella	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
BABY BEETROOT ve*, v, gf* manchego cheese, ajo blanco, smoked almonds	14.00
OAK SMOKED SALMON gf* 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
CLOCKTOWER BURGER gf* dry aged beef, barbecued ox cheek, burger cheese, crispy pickle, skin-on fries	22.00

### HOT STONE DISHES

TOMAHAWK (1kg sharing dish) gf beef tomato, mushroom, skin-on fries, peppercorn sauce	105.00
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### 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 chive pomme puree, green beans, sauce chasseur	23.00
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

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.