



CLOCKTOWER

BRASSERIE

DINNER 6PM-9PM

CHEF'S CHOICE

PRAWN & SALMON RAVIOLI spinach & caviar	16.00	ROAST COD seafood chowder, tenderstem broccoli	26.00
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STARTERS

ROAST FIORENTINO TOMATO & BASIL SOUP <i>ve, v, gf*</i> panzanella	12.50
CHARCUTERIE BOARD <i>gf*</i> cured meats, pickles, chutneys, sesame crackers	15.00
CHICKEN LIVER PARFAIT <i>gf*</i> blood orange, fig chutney, brioche	14.00
SHETLAND MUSSELS <i>gf</i> cider, chorizo, spring onions	15.00
KING SCALLOPS <i>gf*</i> tikka masala, cashew nuts, puffed rice, oyster leaf	22.00
BABY BEETROOT <i>ve*, v, gf*</i> manchego cheese, ajo blanco, smoked almonds	14.00
OAK SMOKED SALMON <i>gf*</i> capers, creme fraiche, lemon, wholemeal bread	18.00

GRILL

SIRLOIN 8oz <i>gf</i>	40.00
FILLET 8oz <i>gf</i>	55.00
above grills are served with skin-on fries, watercress, peppercorn sauce	
CLOCKTOWER BURGER <i>gf*</i> dry aged beef, barbecued ox cheek, burger cheese, crispy pickle, skin-on fries	22.00

HOT STONE DISHES

TOMAHAWK (1kg sharing dish) <i>gf</i> beef tomato, mushroom, skin-on fries, peppercorn sauce	105.00
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CHEESE

served with sourdough crackers, chutney

THREE CHEESES <i>gf*</i>	14.00
FOUR CHEESES <i>gf*</i>	17.00
FIVE CHEESES <i>gf*</i>	20.00

please choose from the following:

stichelton, flatcapper northern brie
sussex blossom, eh up yorkshire,
king charles III

MAINS

ROAST PORK LOIN <i>gf</i> parsnip, kale, apple jus	25.00
DUCK BREAST <i>gf</i> butternut squash dauphinoise, braised chicory, crispy kale	34.00
SEABASS FILLET <i>gf*</i> artichoke puree, savoy cabbage, tomato & gorgonzola fondue	28.00
ROAST CHICKEN BREAST <i>gf</i> chive pomme puree, green beans, sauce chasseur	23.00
BUTTERNUT SQUASH TORTELLINI <i>ve</i> sage, parmesan	23.00
FISH & CHIPS <i>gf</i> crushed peas, tartare sauce, lemon	25.00
BARBECUED PAK CHOI <i>ve, gf</i> romesco sauce, pecans, quinoa, crispy potatoes	23.00

SIDES 6.00

RATTE POTATOES chimichurri <i>ve, v, gf</i>
CHANTENAY CARROTS honey, orange <i>v, gf</i>
TENDERSTEM BROCCOLI parmesan, lemon <i>gf</i>
CAULIFLOWER CHEESE <i>v</i>
SKIN-ON FRIES <i>gf</i>
CAESAR SALAD parmesan, croutes <i>gf*</i> (anchovies on request)

PUDDINGS 12.50

WHITE CHOCOLATE & PASSIONFRUIT CHEESECAKE <i>v</i> roasted white chocolate
PECAN & TREACLE TART <i>ve*</i> vanilla ice cream
FORCED RHUBARB <i>v, gf</i> lemon & ginger posset
WARM CHOCOLATE CAKE <i>v, gf</i> white chocolate mousse, chocolate ice cream
EARL GREY CREME BRULEE <i>v, gf*</i> 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.