

# THE CLOCK TOWER

## SEAFOOD

East and west coast oysters,  
cocktail sauce, shallot vinaigrette\*  
*served with wild boar sausages*  
½ doz 19 1 doz 37

Native lobster, shaved fennel,  
mussel and apple salad\* 26

Maine scallop crudo, black olive  
and lemon, jalapeño ice\* 22

## STARTERS

Marinated yellowtail, seaweed custard,  
bonito gelée, spring onion and ginger salad\* 21

Aged creekstone beef tartare, wasabi cream,  
pickled radish, crispy beef tendons\* 19

Crab and uni risotto, shaved bottarga 22

Hudson Valley foie gras and chicken liver parfait,  
London stout, lentils, smoked duck\* 18

## SALADS

Brooklyn burrata, smoked cucumber,  
green strawberries, heirloom tomatoes 19

Snow pea salad, ricotta salata, shiso,  
black garlic, lemon mustard dressing 18

## SOCIAL

Braised short rib, chimichurri sauce 55

Berners Tavern macaroni and cheese,  
wild mushrooms, slow-cooked ox cheek 26

“Pignic Basket”  
sausage roll, ham hock,  
eggs and soldiers, piccalilli 38

## BRUNCH

Patisserie  
Breakfast pastries 18

Homemade granola, winter fruits,  
Greek style yogurt 14

Overnight oats,  
granny smith apple, cinnamon 19

Buttermilk pancakes, seasonal fruit compote,  
bourbon vanilla cream 18

Brunch Burger, aged burger, brioche roll,  
fried egg, tomato jam, bacon\* 26

Dry aged ½ lb burger, bacon, cheddar,  
Churchill sauce, red onion, chips\* 25

Lancaster baked chicken with truffle,  
variation of radishes, chicken gravy 25

Fish and chips, mushy peas,  
triple cooked chips, tartar sauce 25

## EGGS

Avocado on toast, poached eggs\* 16

Spinach and Lancashire  
cheddar omelette 18

Lobster omelette, watercress,  
lobster bisque hollandaise\* 24

Eggs benedict,  
Canadian bacon, hollandaise\* 20

Mushrooms on toast, fried eggs\* 22

Two eggs any style with toast\* 16

Full English breakfast 19  
scrambled eggs, braised pork belly,  
tomato, mushroom