

THE CLOCK TOWER

SEAFOOD

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

Boston lobster cocktail* 26

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

STARTERS

Santa Barbara uni, orange braised daikon,
lime, botarga and oscietra caviar* 20

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

Aged creekstone beef tartare, wasabi cream,
pickled radish, crispy beef tendons* 21

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

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

Whole Lancaster baked chicken
with truffle, variation of radishes,
English muffins, chicken gravy* 90

40 day dry aged prime côte de boeuf 32 oz,
green bean and foie gras salad,
bone marrow jus, potato gratin* 135

BRUNCH

Homemade granola, winter fruits,
Greek style yogurt 14

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