

THE CLOCK TOWER

STARTERS

Selection of east and west coast oysters
served hot or cold with seaweed butter
or spicy chorizo sausage
1/2 dozen 19, dozen 37

Morel risotto, new season green asparagus,
crispy quail egg 24

Lancaster chicken pot pie,
foie gras sauce 20

“Salmagundi” salad, poached chicken,
endive, pickled beets, fennel pollen,
horseradish and lemon 18

Brooklyn burrata, English walnuts,
green grapes, Williams pear,
Sauternes consommé 20

TOASTS

Welsh rarebit,
Coleman’s mustard, rabbit loin 18

Mushrooms on toast,
fried duck egg, onion crumb* 22

Crab on toast, avocado,
uni, lime dressing 26

SWEETS AND TREATS

Raspberry Bakewell tart,
clotted cream 7

Victorian trifle, English custard 7

Seasonal fruit tart,
crème pâtissière 7

EGGS AND OMELET

Spinach and Lincolnshire
cheddar omelette 20

Soft scrambled eggs with rye toast 15
Add oscietra caviar 20

Arnold Bennett omelet,
smoked fish, parmesan 21

Eggs Royale, lightly cured
Loch Duart salmon, muffins 24

FISH

Dover sole, brown butter potatoes,
rock shrimp 76

Cornish fish stew, saffron mash,
sourdough, aioli 32

Fish and chips, mushy peas,
triple cooked chips 26

ROASTS AND MEATS

Fillet 10 oz, Creekstone prime,
bone marrow sauce, potato gratin 54

Skirt steak and chips,
pink peppercorn sauce 38

Aged burger, Churchill sauce,
bacon, Cabot cheddar, chips 27

English muffin, chicken sausage,
spicy mayo, cheddar, fried egg 22

Beef Wellington, creamed cabbage, roasted
carrots, shallot and red wine sauce 40