

# 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

Royal Seafood Tower  
east & west coast oysters, king crab,  
Maya shrimp, lobster, oscietra caviar,  
scallop crudo, shrimp salad, crab trifle\* 125

## STARTERS

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

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

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

Hudson Valley foie gras and  
chicken liver parfait, London stout,  
lentils, smoked duck\* 19

Loch Duart smoked salmon,  
English cucumber soup,  
potted salmon, horseradish\* 19

Roasted Maine scallops,  
caramelized cauliflower, brown butter,  
lime, cilantro, green grapes\* 23

Dry aged Creekstone beef tartare,  
pickled wild mushrooms, soy nuts,  
penny bun biscuit\* 21

Quail and pigeon pie, waldorf salad  
with truffle, foie gras sauce\* 38

## SALADS

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

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

## MAIN COURSES

Roasted Montauk sea bass, seaweed  
potatoes, stewed fennel, lobster sauce\* 38

Rack of Colorado lamb, braised baby  
gem, crispy quinoa, Lancashire hotpot,  
peppermint relish\* 45

Butter-roasted Dover sole, capers,  
lemon, parsley, breadcrumbs 76

Braised Atlantic halibut, chestnut gnocchi,  
baby artichokes, hen of the woods  
mushroom, barigoule sauce\* 41

Dry aged ½ lb burger, bacon, cheddar,  
Churchill sauce, red onion, chips\* 26

Roasted Long Island duck, plum  
and shallot preserve, foie gras skewer,  
yellow chanterelles\* 39

Berkshire pork chop, pumpkin purée,  
blood orange, pink peppercorn,  
gingerbread and onion crumb\* 37

## SOCIAL

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

## STEAKS

*Our steaks are served with  
triple-cooked chips and mixed leaf salad*

Creekstone prime filet mignon 10 oz\* 54

Bone in 40 day dry aged prime  
NY strip 20 oz\* 65

Creekstone prime skirt steak 10 oz\* 38

## SIDES

*\$8 each*

Sautéed carrots  
Mixed leaf salad  
Potato gratin  
Steamed green vegetables