

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

Smoked cucumber and melon salad,
fresh ricotta, lardo, green tomatoes 18

Brooklyn burrata, candy cane beets,
crispy kale, English walnuts,
blackberry-plum gelée 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, truffle and
mushroom purée, roasted bone marrow,
parsley sauce* 41

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

Long Island duck breast, plum
and shallot chutney, foie gras skewer,
yellow chanterelles, lemon thyme jus* 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

Roasted carrots
Mixed leaf salad
Potato gratin
Steamed green vegetables