

# 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,  
meyer shrimp, lobster, osietra 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 osietra 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\* 18

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

Roasted scallops, white corn,  
aged parmesan, crackling crumb\* 23

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

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

## SALADS

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

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

## MAIN COURSES

Montauk striped sea bass, zucchini  
blossoms, king crab and lobster sauce\* 36

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, mussels  
and saffron minestrone, artichoke,  
green olive tapenade\* 41

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

Long Island duck, roasted hen of  
the woods mushroom, confit leg,  
kohlrabi and peach salad\* 39

Berkshire pork chop, beetroot,  
watermelon radish, charcuterie sauce\* 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