

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* 32

Scottish langoustine tartare,
grapefruit gelée, avocado,
finger lime, anise leaves* 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

Riesling-cooked white asparagus,
candied pink peppercorns, pine nuts, crispy
chicken skin, chive citrus sour cream 26

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,
braised baby gem lettuces, English peas,
smoked clam vinaigrette* 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* 44

Dry aged ½ lb burger, bacon, cheddar,
Churchill sauce, red onion, chips* 27

Long Island duck breast,
salad of confit leg and watermelon radish,
burnt onion purée, caramelized kumquats,
orange consommé* 39

Berkshire pork chop, cider, roasted apples,
fennel pollen, ginger, apple sauce* 37

SOCIAL

Whole Lancaster baked chicken,
lightly smoked hearts of palm, braised
Oregon morels, pickled Swiss chard,
buttermilk chicken sauce 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