

THE CLOCK TOWER

SEAFOOD

Old fashioned bucket of oysters, bits and bobs*
½ doz 19 1 doz 37

Native lobster, shaved fennel,
mussel and apple salad* 25

Scallop crudo, black olive
and lemon, jalapeño ice* 22

Seafood tower 125

STARTERS

Green asparagus, egg salad,
black sesame crumble,
truffle dressing 19

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

Foie gras and chicken liver parfait,
London stout, lentils du puy,
smoked duck vinaigrette* 17

London gin cured salmon, salt baked beets,
fennel pollen, horseradish ice* 18

Roasted scallops, green sauce,
lardo di Colonnata, English pea,
girolle mushroom vinaigrette* 23

Aged Creekstone beef tartare, wasabi cream,
pickled radish, crispy beef tendons* 19

Quail and pigeon pie, waldorf salad
with truffle, foie gras sauce* 28

SALADS

Snow pea salad, ricotta salata, shiso,
black garlic, lemon mustard dressing 17

Brooklyn burrata, bibb lettuce,
William pears, muscat gelée 19

MAIN COURSES

Pan-roasted striped bass,
caramelized cauliflower, smoked cucumber,
dulse seaweed* 36

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

Roasted Dover sole, capers,
lemon, parsley, breadcrumbs 76

Butter poached Atlantic halibut, heirloom
beans, smoked clams, fish fumet* 38

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

Macaroni and cheese,
wild mushrooms, slow-cooked ox cheek 26

Long Island duck, plum and shallot preserve,
roasted mousseron* 37

Berkshire pork chop, beetroot soubise,
watermelon radish, charcuterie sauce* 36

STEAKS

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

Creekstone prime filet mignon 10 oz* 49

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

Creekstone prime skirt steak 10 oz* 37

SOCIAL

Lancaster farm whole baked chicken,
fondant potato, ramp pesto and
pickled allium* 90

40 day dry aged prime côte de boeuf 32 oz,
green bean and foie gras salad,
bone marrow jus, potato gratin* 135