

THE CLOCK TOWER

SALADS

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

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

TO START

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

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

Crab and uni risotto, shaved bottarga 22

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

Green gazpacho, purple asparagus,
green strawberries and tomatoes 18

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

MAIN COURSES

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

Braised Montauk fluke,
mussels and saffron minestrone,
artichoke, green olive tapenade* 32

Pan-roasted Atlantic salmon, zucchini
blossoms, king crab and lobster sauce* 34

Lancaster farm chicken breast, fondant
potato, ramp pesto and pickled allium 25

Fish and chips, mushy peas,
triple cooked chips, tartar sauce* 25

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

Creekstone prime skirt steak,
triple cooked chips, mixed leaf salad* 33

Creekstone prime filet 8 oz,
triple cooked chips, mixed leaf salad* 39

FOR TWO

Braised short rib,
chimichurri sauce* 55