

THE CLOCK TOWER

SALADS

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

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

TO START

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

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

Santa Barbara uni, orange braised daikon,
lime, botarga and oscietra caviar* 20

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

Green gazpacho, purple asparagus,
green strawberries and tomatoes 18

Hudson Valley foie gras and
chicken liver parfait, London stout,
lentils, smoked duck* 18

MAIN COURSES

Braised Atlantic salmon,
mussels and saffron minestrone,
artichoke, green olive tapenade* 32

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

Lancaster baked chicken with truffle,
variation of radishes, chicken gravy 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

SOCIAL

Berners Tavern macaroni and cheese,
wild mushrooms, slow-cooked ox cheek 26

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