

THE CLOCK TOWER

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

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* 32

Scottish langoustine tartare, grapefruit gelée, avocado, finger lime, anise leaves* 22

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

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

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

Dry aged Creekstone beef tartare, pickled wild mushrooms, soy nuts, penny bun biscuit* 21

Risotto of morels, parmesan, green asparagus, crispy quail egg* 24

Hudson Valley foie gras and chicken liver parfait, London stout, lentils, smoked duck* 19

MAIN COURSES

Pan-roasted Atlantic salmon, braised baby gem lettuces, English peas, smoked clam vinaigrette 38

Braised Atlantic halibut, chestnut gnocchi, baby artichokes, hen of the woods mushroom, barigoule sauce* 44

Roasted Lancaster chicken, lightly smoked hearts of palm, braised Oregon morels, pickled Swiss chard, buttermilk chicken sauce 29

Fish and chips, mushy peas, triple cooked chips, tartar sauce* 26

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

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

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

SOCIAL

Whole roasted Lancaster 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

SIDES

\$8 each

Roasted carrots
Mixed leaf salad
Potato gratin
Steamed green vegetables