

# THE CLOCK TOWER

## SALADS

Smoked cucumber and melon salad,  
fresh ricotta, lardo, green tomatoes 18

Brooklyn burrata, candy cane beets,  
crispy kale, English walnuts,  
blackberry-plum gelée 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

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

Goat cheese gnocchi, mushroom purée,  
black garlic, lettuce sauce 18

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

## MAIN COURSES

Braised Atlantic salmon, truffle and  
mushroom purée, roasted bone marrow,  
parsley sauce\* 32

Roasted Montauk sea bass, seaweed  
potatoes, stewed fennel, 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

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

## SIDES

\$8 each

Roasted carrots  
Mixed leaf salad  
Potato gratin  
Steamed green vegetables