

# 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

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

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

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