

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 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* 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* 19

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* 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 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