

THE CLOCK TOWER

BRUNCH COCKTAILS

- AM Martini *vodka, citrus preserve, earl grey syrup, lemon* 17
British Mary *gin, spiced tomato, malt vinegar, black salt* 18
Proper Buzzin *mezcal, grapefruit, ginger, soda* 16

STARTERS

- Homemade Yogurt Parfait *granola, mixed berries* 16
Clocktower Scotch Egg *walnut ketchup* 12
Shrimp Cocktail *marie rose sauce* 23
Steak Tartare* *egg yolk jam, melba toast* 24
Petit Mixed Lettuces *fennel, blood orange, aged manchego* 17
Chicory Salad *“Caesar” dressing, shaved English cheddar, dill* 21
Seasonal Fruit Salad 16

MAIN COURSES

- Buttermilk Pancakes *mixed berries, Chantilly cream* 22
Two Eggs Any Style With Toast* *potatoes and mixed green salad* 22
Smoked Ham and Cheddar Omelette* *mixed green salad* 21
Avocado on Toast* *poached eggs, pickled red onion, radish* 23
“English Breakfast” *fried eggs, pork sausage, bacon, baked beans, fried bread, tomato & mushroom* 26
Clocktower Macaroni & Cheese *wild mushrooms, slow-cooked ox cheek* 26
Fish & Chips *ale battered cod, mushy peas, triple-cooked chips, seaweed tartar sauce* 32
Dry Aged Burger* *bacon, cheddar, churchill sauce, red onion, chips* 31
Skirt Steak & Eggs *potatoes, red wine jus* 33

BAKERY

- Croissant or Pain au Chocolat 5
Blueberry Muffin 4
Cream Puff 4
Homemade Pastry Basket 16

SIDES

- Half Avocado 6
Small Mixed Green Salad 8
Pork or Turkey Sausage 10
Bacon 10
Breakfast Potatoes 10