

THE CLOCK TOWER

BRUNCH COCKTAILS

- AM Martini *vodka, citrus preserve, earl grey syrup, lemon* 20
British Mary *gin, spiced tomato, malt vinegar, black salt* 20
Proper Buzzin *mezcal, grapefruit, ginger, soda* 20

STARTERS

- Homemade Yogurt Parfait *granola, mixed berries* 20
Scotch Egg *cucumber raita* 14
Shrimp Cocktail *marie rose sauce* 23
Steak Tartare* *egg yolk jam, melba toast* 24
Salad of Red Gem Lettuces *sheep's milk cheese, champignon de Paris, rye melba* 19
Crab Cakes *old bay aioli* 19
Seasonal Fruit Salad 16

MAIN COURSES

- Buttermilk Pancakes *seasonal berry compote, honey ricotta* 22
Two Eggs Any Style With Toast* *potatoes and mixed green salad* 22
Ham and Cheddar Omelette* *mixed green salad* 24
Avocado on Toast* *poached eggs, pickled red onion, radish* 23 *add salmon +6*
“English Breakfast” *fried eggs, pork sausage, bacon, baked beans, toast, tomato & mushroom* 26
Duck Benedict *confit duck, swiss chard, piquillo peppers, hollandaise* 26
Fish & Chips *ale battered cod, mushy peas, triple-cooked chips, seaweed tartar sauce* 33
Dry Aged Burger* *bacon, cheddar, churchill sauce, red onion, chips* 32 *add egg +5*
Steak & Eggs *hanger steak, potatoes, red wine jus* 33

BAKERY

- Pastry Basket 18
Croissant 6
Pain au Chocolat 6
Blueberry Crumb Muffin 6
Glazed Pecan Croissant 6

SIDES

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