

# 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  
Clocktower Scotch Egg *walnut ketchup* 12  
Shrimp Cocktail *marie rose sauce* 23  
Steak Tartare\* *egg yolk jam, melba toast* 24  
Mixed Lettuces *purple ninja radish, persian cucumber, aged cheddar* 18  
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* 21  
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 Cornmeal 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