

THE CLOCK TOWER

BRUNCH COCKTAILS

- AM Martini *vodka, citrus preserve, earl grey syrup, lemon* 25
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
Avocado on Toast* *poached eggs, pickled red onion, radish* 23 *add salmon +6*
Two Eggs Any Style* *with toast, roasted smashed potatoes, mixed green salad, charred tomatoes* 22
Omelette* *canadian bacon, sharp white cheddar, roasted smashed potatoes, mixed green salad, charred tomatoes* 24
“English Breakfast” *fried eggs, pork sausage, bacon, baked beans, toast, tomato & mushroom* 26
Classic Benedict *canadian bacon, poached eggs, hollandaise sauce, english muffin* 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, charred tomatoes, garlic-herb butter* 33

BAKERY

- Pastry Basket 18
Croissant 6
Pain au Chocolat 6
Apple 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