

THE CLOCK TOWER

RAW BAR

East Coast Oysters*

passion fruit mignonette

1/2 dozen 24

1 dozen 48

Tuna Tartare*

*gooseberries, nasturtium,
smoked paprika 24*

Shellfish Platter*

*1/2 chilled maine lobster,
oysters, shrimp, tuna*

89

1/2 Chilled Maine Lobster

lemon aioli 28

Shrimp Cocktail

marie rose sauce 23

STARTERS

Scotch Egg

cucumber raita 14

Salad of Red Gem Lettuces

*sheep's milk cheese,
champignon de paris, rye melba 19*

Seared Scallops

grape, aji dulce, caulilini 26

Roasted Beetroot Salad

goat cheese, petite chicories, dill 23

Celeriac "Velouté"

celery, leeks, truffles 22

Steak Tartare*

*egg yolk jam, melba toast,
horseradish 24*

Roasted Oysters

*spinach, breadcrumbs,
seaweed 26*

STEAKS

Bone-in Salmon Steak

*brown butter and capers
10 oz. 34*

Veal Chop

*spigarello, broccoli di ciccio,
zante currant
14 oz. 58*

Snake River Farms

American Wagyu Skirt Steak*
10 oz. 66

Prime NY Strip*

14 oz. 68

MAIN COURSES

Halibut

nebrodini, sunchokes, caviar 47

Dry Aged Burger*

*bacon, cheddar, churchill sauce,
red onion, pickles, chips 32*

Tandoori Chicken

*coconut basmati rice, almond, pistachio,
raisins, cucumber-cilantro yogurt 33*

Shepherd's Pie

*montgomery cheddar, pomme duchesse,
parsley and lemon bread crumbs 36*

Agnolotti

*honeynut squash, chestnut,
black truffle 32*

Fish & Chips

*ale battered cod, mushy peas,
triple-cooked chips, seaweed tartar sauce 33*

SIDES

Creamed Spinach 12

Whipped Potatoes 11

Triple-Cooked Chips 13

Brussels Sprouts

bacon, dates, hazelnuts 12

Macaroni & Cheese

wild mushrooms, slow-cooked ox cheek 19

Beef Wellington For 2*

*whipped potatoes, seasonal roasted
vegetables, sauce bordelaise*

128