

# THE CLOCK TOWER

## RAW BAR

**East Coast Oysters\***  
*bloody mary condiment*  
1/2 dozen 24 | 1 dozen 48

**Shrimp Cocktail**  
*marie rose sauce*  
23

### Shellfish Platter

1/2 Chilled Maine Lobster,  
Oysters, Shrimp  
68

**1/2 Chilled Maine Lobster**  
*lemon aioli*  
28

**Tuna Carpaccio**  
*remoulade sauce*  
24

## STARTERS

**Clocktower Scotch Egg**  
*walnut ketchup* 12

**Chicken Liver & Foie Gras Parfait**  
*apricot mostarda, marcona almonds*  
*and brioche* 24

**Celeriac Soup**  
*wild mushrooms* 16

**Petit Mixed Lettuces**  
*fennel, blood orange, aged manchego* 17

**Roasted Beetroot Salad**  
*goat cheese cream and petite chicories* 23

**Steak Tartare\***  
*egg yolk jam, melba toast* 24

**Coquilles Saint Jacques**  
*maine scallop and leek cream* 26

**Crab Cocktail Tart**  
*pink grapefruit, avocado, radish* 26

## STEAKS

**Bone-in Salmon Steak**  
*brown butter and capers* 34

**Snake River Farms**  
**American Wagyu Skirt Steak**  
10 oz.\* 66

**Prime NY Strip**  
14 oz.\* 68

**Dry Aged Ribeye**  
16 oz.\* 72

## MAIN COURSES

**Poached Halibut**  
*lemon butter sauce* 36

**Berkshire Pork Porterhouse**  
*potato cake, charred leek puree,*  
*bacon mustard vinaigrette* 39

**Dry Aged Burger\***  
*bacon, cheddar, churchill sauce, red onion, chips* 31

**Tandoori Chicken**  
*coconut basmati rice, almond, pistachio,*  
*raisins, cucumber cilantro yoghurt* 33

**Shepherd's Pie**  
*montgomery cheddar,*  
*parsley and lemon breadcrumbs* 36

**Parsnip Risotto**  
*raclette and walnut gremolata* 29

**Fish & Chips**  
*ale battered cod, mushy peas,*  
*triple-cooked chips, seaweed tartar sauce* 32

**Beef Wellington**  
*whipped potatoes, glazed carrots,*  
*bone marrow gravy*  
62

## SIDES

**Crispy Brussels Sprouts**  
*bacon maple vinaigrette* 12

**Whipped Potatoes** 11

**Triple-Cooked Chips** 13

**Little Gem Salad**  
*green goddess, dill* 12

**Macaroni & Cheese**  
*wild mushrooms, slow-cooked ox cheek* 19