

THE CLOCK TOWER

SNACKS

East Coast Oysters*
bloody mary condiment
½ doz 24
1 doz 48

Clocktower Scotch Egg
walnut ketchup 12

Potted Salmon
cream cheese, cucumber relish 19

Chicken Liver & Foie Gras Parfait*
spiced clementine jelly, brioche 20

STARTERS

Mushroom Velouté
porcini, trumpet de mort,
cippolini onion cream 16

Dandelion Salad
mixed greens & dandelion leaves,
cucumber, avocado, lemon vinaigrette 18

Steak Tartare
dripping toast, egg yolk jam, horseradish 24

Seared Diver Scallops*
green market vegetables,
brown butter sauce 26

Crab Cocktail Tart
pink grapefruit, avocado, radish 26

Berners Tavern Macaroni & Cheese
wild mushrooms, slow-cooked ox cheek 26

MAIN COURSES

Halibut
casserole of white beans &
smoked sausage, parsley liquor 39

Berkshire Pork Chop
bubble and squeak cake,
apple and fennel salad 34

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

Braised Lamb Shepherd's Pie
montgomery cheddar, parsley & lemon
breadcrumbs 36

Truffle Risotto
roasted wild mushrooms, parmesan 28

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

Beef Wellington
whipped potatoes, glazed carrots,
bone marrow gravy 58

CHOPHOUSE

*All of our steaks are served with Marmite butter,
a side salad and your choice of chips or whipped
potatoes*

Dry Aged Ribeye 16 oz.* 72

Prime NY Strip 14 oz.* 68

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

SIDES

Whipped potatoes 11

Mixed baby head lettuces,
green goddess, dill 8

Carrot & Swede Mash 10

Braised red cabbage 12

Triple-cooked chips 12