

THE CLOCK TOWER

RAW BAR

East Coast Oysters*
passion fruit mignonette
1/2 dozen 24
1 dozen 48

Shellfish Platter
1/2 Chilled Maine Lobster,
Oysters, Shrimp
68

1/2 Chilled Maine Lobster
lemon aioli
28

Shrimp Cocktail
marie rose sauce
23

STARTERS

Clocktower Scotch Egg
walnut ketchup 12

Foie Gras Torchon
poached apple, pecan, brioche 32

Potato Leek Soup
blue crab, lemon yogurt, brioche 22

Seared Scallops
baby yellow beets, madras curry, cauliflower 26

Mixed Lettuces
gorgonzola, D'anjou pear, walnut 18

Roasted Beetroot Salad
goat cheese cream and petite chicories 23

Steak Tartare*
egg yolk jam, melba toast 24

Tuna Carpaccio
sauce remoulade 24

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

45 Dry Aged Tomahawk For 2
*whipped potato,
bone marrow bordelaise **
175

MAIN COURSES

Poached Halibut
*fava beans, preserved artichokes,
bacon, and spring onion* 45

Dry Aged Burger*
*bacon, cheddar, churchill sauce,
red onion, chips* 32

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

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

Long Island Duck Breast
kumquats, pistachio, foie gras 45

Cavatelli
asparagus, beech mushrooms, gremolata 29

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

Beef Wellington
*whipped potatoes, glazed carrots,
bone marrow gravy*
64

SIDES

Creamed Spinach 12

Whipped Potatoes 11

Triple-Cooked Chips 13

Asparagus
burrata, pickled raisins, salsa verde 12

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