

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

Pea Soup
smoked salmon, pea pesto, lemon yogurt 22

Seared Scallops
kohlrabi, avocado, mint 26

Petit Mixed Lettuces
fennel, blood orange, aged manchego 18

Roasted Beetroot Salad
goat cheese cream and petite chicories 23

Steak Tartare*
egg yolk jam, melba toast 24

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.* 74

MAIN COURSES

Poached Halibut
lemon butter sauce 41

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

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

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

Long Island Duck Breast
rhubarb, braised swiss chard, pistachio 41

Cavatelli
blue crab, asparagus, preserved lemon 32

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

Lamb Saddle
artichokes barigoule, sunflower soubise 39

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

SIDES

Sugar Snap Peas
miso vinaigrette, ricotta salata 12

Whipped Potatoes 11

Triple-Cooked Chips 13

Little Gem Salad
green goddess, dill 12

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