

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

Scotch Egg
cucumber raita 14

Salad of Red Gem Lettuces
*sheep's milk cheese,
champignon de paris, rye melba* 19

Seared Scallops
baby yellow beets, madras curry, caulilini 26

Chilled Tomato Soup
*persian cucumbers, cherry tomatoes,
focaccia* 22

Roasted Beetroot Salad
goat cheese cream and petite chicories 23

Steak Tartare*
egg yolk jam, melba toast 24

Tuna Tartare
*gooseberries, nasturtium,
smoked paprika* 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

MAIN COURSES

Halibut
*summer squash, heirloom
tomatoes, basil* 41

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
caraflex cabbage, cherries, sorrel 45

Risotto
asparagus, beech mushrooms, gremolata 29

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

Asparagus
burrata, pickled raisins, salsa verde 12

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

Wellington For 2*
*whipped potatoes, seasonal roasted
vegetables, sauce bordelaise*
128