

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

English Pea Velouté
lemon crème fraîche and mint 16

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

Heirloom Tomatoes
shiro plum, clotted cream, picalilli, dill 23

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

SIDES

Grilled Summer Vegetables 15

Whipped potatoes 11

Mixed baby head lettuces,
green goddess, dill 8

Triple-cooked chips 12

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

MAIN COURSES

Poached Halibut
lemon butter sauce 36

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

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

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

Nightshade Gnocchi
tomato leaf pasta, cherry tomato pomodoro,
zucchini blossom 28

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

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

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

Bone in Fluke Chop
brown butter and capers 46