

THE CLOCK TOWER

RAW BAR

East Coast Oysters*
bloody mary condiment
½ dozen 24 | 1 dozen 48

1/2 Chilled
Maine Lobster
lemon aioli 28

Shrimp Cocktail
marie rose sauce 23

Tuna Crudo
sauce remoulade 24

Shellfish Platter
*½ chilled maine lobster,
oysters, shrimp* 68

SNACKS

Clocktower Scotch Egg
walnut ketchup 12

Chicken Liver & Foie Gras Parfait
spiced clementine jelly & brioche 24

STARTERS

Celeriac Soup
black trumpet mushrooms and cockles 16

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

Roasted Beetroot Salad
goats cheese cream and petite chicories 23

Steak Tartare
dripping toast, egg yolk jam, horseradish 24

Coquilles Saint Jacques
maine scallop and leek cream 26

Crab Cocktail Tart
pink grapefruit, avocado, radish 26

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

Roasted Squash Risotto
vadouvan curry oil and pickled kuri squash 29

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

CHOPHOUSE

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

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

Dry Aged Ribeye 16 oz.*
72

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

SIDES

Crispy Brussels Sprouts
bacon maple vin 12

Whipped Potatoes 11

Triple-Cooked Chips 12

Mixed Baby Head Lettuces
green goddess, dill 8

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