

THE CLOCK TOWER

RAW BAR

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

Tuna Tartare
*gooseberries, nasturtium,
smoked paprika* 24

Shellfish Platter
½ 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
grape, aji dulce, caulilini 26

Roasted Beetroot Salad
goat cheese, petite chicories 23

Celeriac "Velouté"
celery, leeks, truffles 22

Steak Tartare*
egg yolk jam, melba toast 24

Roasted Oysters
*spinach, breadcrumbs,
seaweed* 26

STEAKS

Bone-in Salmon Steak
brown butter and capers 34

Veal Chop
*spigarello, broccoli di ciccio,
zante currant* 58

Snake River Farms*
American Wagyu Skirt Steak
10 oz. 66

Prime NY Strip*
14 oz. 68

MAIN COURSES

Halibut
*chanterelle,
sunchokes, caviar* 47

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 bread crumbs* 36

Agnolotti
*honeynut squash, chestnut,
black truffle* 32

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

Brussels Sprouts
bacon, dates, hazelnuts 12

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

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