

THE CLOCK TOWER

STARTERS

Selection of east and west coast oysters,
wild boar sausages, cocktail sauce,
shallot vinaigrette*
1/2 dozen 24, dozen 48

Chilled maine lobster, white asparagus,
almond, orange* 32

Brooklyn burrata, wild strawberries,
fava beans, crispy milk 20

Crab on toast, avocado,
uni, lime dressing 26

Grain bowl
quinoa, charred avocado, cherry tomatoes,
baby gem lettuce 12
add chicken +10
add smoked salmon +10

SOMETHING SWEET

Choice of pastry 6
(croissant, pain au chocolat,
savory muffin)

Coffee Cake 8
Whipped crème fraîche

French toast, smoked bacon,
maple syrup 19

Buttermilk pancakes, seasonal
fruit compote, bourbon vanilla cream 18

Seasonal fruit salad 16

EGGS

Mushrooms on toast,
fried duck egg, onion crumb* 22

Spinach and Lincolnshire
cheddar omelette 20

Soft scrambled eggs with rye toast 17
add oscietra caviar 20

“English breakfast” 24
scrambled eggs, pork and garlic sausage,
bacon, black pudding, tomato, mushroom

Eggs Royale, lightly cured
Loch Duart salmon, muffins 24

Roasted mushroom, goat cheese
and spinach omelette 18

English muffin, chicken sausage, fried egg,
bacon, cheddar, spicy mayo 22

ROASTS

Skirt steak and chips,
pink peppercorn sauce 39

Dry aged burger, bacon, cabot cheddar,
Churchill sauce, red onion, chips* 27

Beef Wellington, creamed cabbage, roasted
carrots, shallot and red wine sauce 40

SIDES

10 each

Whipped potatoes
Baby gem lettuce, green goddess, dill
Roasted cauliflower, hazelnuts, parmesan
Chilled green asparagus, saffron yogurt
Triple-cooked chips

DESSERT TROLLEY