

THE CLOCK TOWER

APPETIZERS

Roasted Maine Scallop 21
lentils, Lincolnshire cheddar, smoked ham broth

Mixed Baby Head Lettuces 17
watermelon radishes, heirloom carrots, green goddess, dill
add chicken +10 add shrimp +12

Brooklyn Burrata 20
wild strawberries, fava beans, crispy milk

Marinated Mackerel 24
*green tomato, cucumber, chamomile**

Roasted Cauliflower 19
hazelnuts, parmesan, golden raisins

Toasted Grains 21
labne, roasted tomato, sprouts

Dry Aged Creekstone Beef Tartare* 23
anchovy, beef fat poached egg yolk, sourdough

ENTRÉES

Sautéed Skate 37
swiss chard, cultured cream, smoked tomato broth

Tagliatelle 26
green asparagus, poached hen's egg, fresh curds

Roasted Lancaster Chicken 34
heirloom carrots, green apple, farro

Pan Seared Cod 28
sourdough, lemon, sea herbs

Dry Aged Burger 27
*bacon, cheddar, Churchill sauce, red onion, chips**

Berners Tavern Macaroni and Cheese 26
wild mushrooms, slow-cooked ox cheek

Creekstone Prime Skirt Steak 10 oz* 39
triple-cooked chips, mixed leaf salad

DESSERTS

Rhubarb & Custard 15
pistachio financier, frozen yogurt

Chocolate Almond Mousse 15
salted feuilletine, orange blossom ice cream

Sweet English Pea 15
whipped ricotta, mint, white chocolate ice cream

Selection of English Cheeses 15

2 courses	38
3 courses	46
4 courses	55