

THE CLOCK TOWER

COLD APPETIZERS

Brooklyn Burrata 20
wild strawberries, fava beans, crispy milk

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

Toasted Grains 21
labne, roasted tomato, sprouts

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

Gem Lettuce Salad* 17
english peas, lemon, truffle asparagus vinaigrette

HOT APPETIZERS

Roasted Cauliflower 19
hazelnuts, parmesan, golden raisins

Maine Scallop 21
lentils, Lincolnshire cheddar, smoked ham broth

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

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

ENTREES

Pan Seared Cod 28
sourdough, lemon, sea herbs

Roasted Lancaster Chicken 34
heirloom carrots, green apple, farro

Mixed Baby Head Lettuces 29
gulf shrimp, heirloom carrots, green goddess, dill

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

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

DESSERTS

Rhubarb & Custard 15
pistachio financier, frozen yogurt

Black Forest Cake* 15
dark chocolate ganache, kirsch poached cherries, crème fraiche mousse

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

Chef's Selection of Cheeses 15

2 courses 38

3 courses 46

4 courses 55