

# THE CLOCK TOWER

## FIRST

Kent Dandelion 21  
*braised penny bun "porcini", whipped goat's milk, walnuts*

Cured Fluke\* 25  
*pickled Irish seaweed, Cornish squid, horseradish*

Toasted Grains 21  
*labne, roasted tomato, sprouts*

Heirloom Brassicas 19  
*black and white sesame, cornish milk tuille, pickled romanesco*

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

## NEXT

Roasted Cauliflower 19  
*hazelnuts, parmesan, golden raisins*

Maine Scallop\* 21  
*lentils, Lincolnshire cheddar, smoked ham broth  
supplement as entree +12*

Basil Tagliatelle 23  
*parmesan cream  
winter truffle supplement +20*

Berners Tavern Macaroni and Cheese 24  
*wild mushrooms, slow-cooked ox cheek*

## THEN

"Cod and Parsley sauce" 32  
*cockles and vinegar, celery root*

Roasted Lancaster Chicken "cock a leeky" 29  
*chicken shepherd's pie*

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

Dry Aged Burger\* 28  
*bacon, cheddar, Churchill sauce, red onion, chips*

Creekstone Prime Skirt Steak 10 oz\* 39  
*triple-cooked chips or mixed leaf salad  
supplement +11*

## FINALLY

Chocolate Custard 16  
*hazelnut wafer, tate and lyle black treacle, meyer lemon white chocolate ice cream*

Banoffee Pie 15  
*oat shortbread, pecan crunch, sheep's milk yogurt ice cream*

Bread and Butter Pudding 15  
*mulled wine, earl grey anglaise, nutmeg ice cream*

Treacle Tart 15  
*lemon mascarpone, brioche ice cream*

2 COURSES 40  
3 COURSES 53  
4 COURSES 64