

## RESTAURANT WEEK 2025

# APPETIZERS

Salad of Red Gem Lettuces sheep's milk cheese, champignon de paris, sherry vinaigrette

> Steak Tartare\* egg yolk jam, melba toast

Chilled Tomato Soup cherry tomato, cucumber, basil

## MAINS

choice of

Risotto beech mushrooms, asparagus, gremolata

Grilled Hanger Steak\* pommes purée, marinated broccolini, sauce bordelaise

> Roasted Salmon\* watercress, cucumber, sauce meunière

### DESSERTS

choice of

Mascarpone Panna Cotta roasted plum, lemon rosemary tuile

Warm Sticky Toffee Pudding crystallized pecans, toffee sauce, bird's custard ice cream

> Clocktower Ice Cream lemon curd, banoffee, shortbread

#### \$60 per person

beverages, tax and gratuity additional

\* Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness. 072225