

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 Boston lobster, shaved apple and
fennel salad, mussel mayonnaise* 32

Brooklyn burrata, daikon and finger lime
dressing, confit citrus, frozen Arbequina
olive oil 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)

Cinnamon roll 8

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,
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

Sautéed carrots
Green salad
Potato gratin
Steamed green vegetables
Triple-cooked chips

DESSERT TROLLEY