

# THE CLOCK TOWER

## SEAFOOD

East and west coast oysters,  
cocktail sauce, shallot vinaigrette\*  
served with wild boar sausages  
½ doz 24 1 doz 48

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

Maine scallop crudo  
jalapeno ice, green apple and  
cauliflower yogurt\* 24

## STARTERS

Berners Tavern macaroni and cheese,  
wild mushrooms, slow-cooked ox cheek 26

Butter roasted golden enoki mushroom,  
crisp veal sweetbreads, confit lemon,  
black truffle tea 25

Santa Barbara uni, orange-braised daikon,  
lime, bottarga\* 20  
*add oscietra caviar\* +10*

Marinated yellowtail, seaweed custard,  
bonito gelée, spring onion  
and ginger salad\* 21

Hudson Valley foie gras and  
chicken liver parfait, London stout,  
lentils, smoked duck\* 22

Roasted Maine scallops, orange and lemon  
balm chutney, lime quinoa,  
shellfish cappuccino\* 23

Dry aged Creekstone beef tartare,  
pickled wild mushrooms, soy nuts,  
penny bun biscuit\* 23

## SALADS

“Salmagundi” salad, poached chicken,  
endive, pickled beets, fennel pollen,  
horseradish and lemon 18

Brooklyn burrata, daikon and finger lime  
dressing, confit citrus, frozen Arbequina  
olive oil 20

## MAIN COURSES

Roasted highland venison loin,  
perfumed pumpkin with cider, candied  
orange and coriander 45

Braised Atlantic halibut, razor clams, Meyer  
lemon confit, sunchoke and brown butter  
sauce\* 44

Dry aged burger, bacon, cheddar,  
Churchill sauce, red onion, chips\* 27

Roasted Long Island duck, pretzel crusted,  
parsnip and bartlett pears cooked with  
citrus, mustard and foie gras sauce 42

Berkshire pork chop, beetroot soubise,  
white balsamic puffs, semi-dried Chioggia  
beets, black pudding, charcuterie sauce\* 37

Roasted dover sole, young fennel, smoked  
trout roe, cauliflower cream,  
sauternes, grapefruit sauce 50

## SOCIAL

North Atlantic turbot roasted on the bone,  
steamed brassicas and seaweed,  
caper hollandaise\* 110

40 day dry aged Prime côte de boeuf 32 oz,  
green bean and foie gras salad,  
bone marrow jus, potato gratin\* 155

## STEAKS

*Our steaks are served with  
your choice of a side*

Creekstone Prime filet mignon 8 oz\* 54

40 day dry aged Prime NY Strip 14 oz\* 65

Creekstone Prime skirt steak 10 oz\* 39

## SIDES

*\$10 each*

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