

THE CLOCK TOWER

SALADS

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

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

TO START

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

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

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

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

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

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

Autumn truffle risotto, parmigiano-reggiano 24

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

MAIN COURSES

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

Roasted Lancaster chicken, caramelized brussel’s sprouts, honey mead, golden raisins 34

Fish and chips, mushy peas, triple cooked chips, tartar sauce* 26

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

Creekstone prime skirt steak 10 oz, triple-cooked chips, mixed leaf salad* 39

Creekstone prime filet 8 oz, triple-cooked chips, mixed leaf salad* 54

SOCIAL

Dry aged duck for two, roasted chestnuts, spiced pear, foie gras and cornbread waffle* 115

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

SIDES

10 each

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