

# 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

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

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

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

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

Winter truffle risotto,  
parmigiano-reggiano 24

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

## MAIN COURSES

Golden tilefish, roasted celeriac,  
littleneck clams, pickled celery 39

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

North Atlantic turbot roasted on the bone,  
steamed brassicas and seaweed,  
caper hollandaise \* 95

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