

# 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, wild strawberries,  
fava beans, crispy milk 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,  
bacon, 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

Whipped potatoes  
Baby gem lettuce, green goddess, dill  
Roasted cauliflower, hazelnuts, parmesan  
Chilled green asparagus, saffron yogurt  
Triple-cooked chips

## DESSERT TROLLEY