

THE CLOCK TOWER

BRUNCH COCKTAILS

- AM Martini *vodka, citrus preserve, earl grey syrup, lemon* 17
British Mary *gin, spiced tomato, malt vinegar, black salt* 18
Proper Buzzin *mezcal, grapefruit, ginger, soda* 16

STARTERS

- Homemade Yogurt Parfait *granola, seasonal berries* 16
Clocktower Scotch Egg *walnut ketchup* 12
Potted Salmon *cream cheese, cucumber relish* 19
Steak Tartare* *dripping toast, egg yolk jam, horseradish* 24
Seasonal Fruit Salad 16

MAIN COURSES

- Buttermilk Pancakes *seasonal berries, Chantilly cream* 22
Two Eggs Any Style With Toast* *potatoes and mixed green salad* 22
Avocado On Toast* *poached eggs, pickled red onion, radish* 23
“English Breakfast” *fried eggs, pork sausage, bacon, baked beans, fried bread, tomato & mushroom* 26
Berners Tavern Macaroni & Cheese *wild mushrooms, slow-cooked ox cheek* 26
Fish & Chips *ale battered cod, mushy peas, triple-cooked chips, seaweed tartar sauce* 32
Dry Aged Burger* *bacon, cheddar, churchill sauce, red onion, chips* 31
Skirt Steak & Eggs *potatoes, red wine jus* 33 (6 oz.) | 46 (10 oz.)
Dandelion Salad *mixed greens & dandelion leaves, cucumber, avocado, lemon vinaigrette* 18
Chicory Salad *“Caesar” dressing, shaved English cheddar, dill* 21
Add chicken 9 or Shrimp 12 to any salad

BAKERY

- Croissant or Pain au Chocolat 5
Apple Muffin 4
Cream Puff 4
Homemade Pastry Basket 16

SIDES

- Chicken or Pork Sausage 10
Bacon 10
Breakfast Potatoes 10