

# THE CLOCK TOWER

## SNACKS

East Coast Oysters\*  
bloody mary condiment  
½ doz 24  
1 doz 48

Clocktower Scotch Egg  
walnut ketchup 12

Potted Salmon  
cream cheese, cucumber relish 19

Chicken Liver & Foie Gras Parfait\*  
spiced clementine jelly, brioche 20

## STARTERS

Mushroom Velouté  
porcini, trumpet de mort,  
cippolini onion cream 16

Dandelion Salad  
mixed greens & dandelion leaves,  
cucumber, avocado, lemon vinaigrette 18

Steak Tartare  
dripping toast, egg yolk jam, horseradish 24

Seared Diver Scallops\*  
green market vegetables,  
brown butter sauce 26

Crab Cocktail Tart  
pink grapefruit, avocado, radish 26

Berners Tavern Macaroni & Cheese  
wild mushrooms, slow-cooked ox cheek 26

## MAIN COURSES

Poached Halibut  
lemon butter sauce 36

Berkshire Pork Chop  
bubble and squeak cake,  
apple and fennel salad 34

Tandoori Chicken  
coconut basmati rice, almond, pistachio,  
raisins, cucumber cilantro yoghurt 33

Braised Lamb Shepherd's Pie  
montgomery cheddar, parsley & lemon  
breadcrumbs 36

Truffle Risotto  
roasted wild mushrooms, parmesan 28

Fish & Chips  
ale battered cod, mushy peas,  
triple-cooked chips, seaweed tartar sauce 32

Beef Wellington  
whipped potatoes, glazed carrots,  
bone marrow gravy 58

## CHOPHOUSE

*All of our steaks are served with Marmite butter,  
a side salad and your choice of chips or whipped  
potatoes*

Dry Aged Ribeye 16 oz.\* 72

Prime NY Strip 14 oz.\* 68

Dry Aged Burger\*  
bacon, cheddar, churchill sauce,  
red onion, chips 31

## SIDES

Whipped potatoes 11

Mixed baby head lettuces,  
green goddess, dill 8

Carrot & Swede Mash 10

Braised red cabbage 12

Triple-cooked chips 12