

# THE CLOCK TOWER

## BAKERY

Choice of pastry 6  
(croissant, pain au chocolat,  
savory muffin)

Cinnamon roll 8

Toasted bagel with cream cheese 7  
*add smoked salmon +10*

Steel cut organic oatmeal, honey,  
cinnamon sugar 14  
*add banana +2*  
*add seasonal berries +4*

## FAVORITES

French toast, smoked bacon,  
maple syrup 19

Buttermilk pancakes, seasonal  
fruit compote, bourbon vanilla cream 18

Seasonal fruit salad 16

“English breakfast” 24  
scrambled eggs, pork and garlic sausage,  
bacon, black pudding, tomato, mushroom

Grain bowl  
quinoa, charred avocado, cherry  
tomatoes, hard boiled egg,  
baby gem lettuce 12  
*add chicken +10*  
*add smoked salmon +10*

## EGGS

Two eggs any style with toast\* 18

Eggs benedict,  
Canadian bacon, hollandaise\* 21

Smoked salmon benedict\* 23

Avocado on toast, poached eggs\* 19

Mushrooms on toast, fried eggs\* 18

Lincolnshire cheddar  
and smoked ham omelette 18

Lobster omelette, watercress, bottarga,  
lobster bisque hollandaise 27

Roasted mushroom, goat cheese  
and spinach omelette 18

## SIDES

Bacon, chicken-apple sausage,  
pork-fennel sausage, black pudding 8

Toast with jam 4  
(white, whole wheat, rye or gluten-free)

Breakfast potatoes 8

## FRUIT JUICES

Orange 7

Pink grapefruit 7

Apple 7

Cranberry 7

# 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, parmesan-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

# THE CLOCK TOWER

## LUNCH PRIX FIXE MENU

two courses for \$36  
*(tax, gratuity not included)*

### APPETIZER

*(choice of one)*

Hudson Valley foie gras and chicken liver parfait, London stout,  
lentils and cured duck

Orange braised daikon, smoked trout roe, lime, botarga,  
seaweed vinaigrette

Champagne risotto, yuzu and lobster reduction, pink grapefruit, fennel

### ENTREE

*(choice of one)*

Braised ox cheek and ale pie, chopped oyster sauce

Long Island monkfish Blanquette, Paris brown mushrooms, parsley  
sauce

Roasted Lancaster Chicken, caramelized brussel sprouts, honey mead  
and golden raisins

### DESSERTS

*additional \$8*

'After Eight' chocolate mousse, mint marshmallow,  
Branca Menta ice cream

Honey tart, poached green apple, rosemary coulis,  
ginger ice cream

\* Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry,  
seafood or shellfish may increase your chances of foodborne illness. 122718

*Please alert your server of any allergies or dietary restrictions*

# THE CLOCK TOWER

## SEAFOOD

East and west coast oysters,  
cocktail sauce, shallot vinaigrette\*  
served with wild boar sausages  
1/2 doz 24 1 doz 48

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

Maine scallop crudo  
jalapeno ice, green apple and  
cauliflower yogurt\* 24

## STARTERS

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

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

Roasted Maine scallops, lentils, Lincolnshire  
cheddar, smoked ham broth\* 28

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

## SALADS

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

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

## MAIN COURSES

Roasted highland venison loin,  
perfumed pumpkin with cider, candied  
orange and coriander 45

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

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

Roasted Long Island duck, confit leg tarte,  
black grapes, lemon thyme 44

Berkshire pork chop, beetroot soubise,  
white balsamic puffs, semi-dried Chioggia  
beets, black pudding, charcuterie sauce\* 39

Roasted Dover sole, young fennel, smoked  
trout roe, cauliflower cream,  
sauternes, grapefruit sauce 50

## 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

## STEAKS

*Our steaks are served with  
your choice of a side*

Creekstone Prime filet mignon 8 oz\* 54

40 day dry aged Prime NY Strip 14 oz\* 65

Creekstone Prime skirt steak 10 oz\* 39

## SIDES

*10 each*

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

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## DESSERTS

Chocolate Almond Mousse  
salted feuilletine, orange blossom ice cream 15

Treacle Tart  
lemon mascarpone, brioche ice cream 15

Sweet Potato Panna Cotta  
hazelnut dacquoise, blood orange,  
chai ice cream 15

Honey Shortbread  
poached green apple, rosemary coulis,  
ginger ice cream 15

Earl Grey Soufflé  
cognac cream 20

Banoffee Tarte Tatin for Two  
hazelnut ice cream 25

Selection of six sorbets and ice creams 15

## CHEESES

Blue Bonnet  
*Westfield Farm, Massachusetts, USA*

Inviero  
*Vermont Shepherd, Vermont, USA*

Prairie Tomme  
*Green Dirt Farm, Missouri, USA*

Everton Reserve  
*Jacob and Brichford, Indiana, USA*

Shakerag Blue  
*Sequatchie Cove, Tennessee, USA*

Selection of three or five  
Served with spiced apple butter,  
raisin and walnut bread  
15 or 21

## TEA & INFUSIONS - 9

### BLACK TEA

Single Estate English Breakfast Lost Malawi  
*Satemwa Estate, Shire Highlands, Malawi*

2nd Flush Muscatel Sikkim  
*Temi Estate, Sikkim, India*

### GREEN TEA

Genmaicha  
*Shizuoka, Kyoto Prefecture, Japan*

### WHITE TEA

Malawi Antlers Tea (5 supplement)  
*Satemwa Estate, Shire Highlands, Malawi*

### INFUSIONS

English Peppermint  
*Tregothnan Estate, Cornwall, UK*

Cornish Manuka  
*Tregothnan Estate, Cornwall, UK*

We proudly pour tea from Rare Tea Company, London England

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## VEGETARIAN MENU

Orange braised daikon,  
carrot salad, cilantro, lime 18

Winter truffle risotto,  
parmigiano-reggiano 24

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

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

Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry,  
seafood or shellfish may increase your chances of foodborne illness. 113018