

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,
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

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
½ 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

THE CLOCK TOWER

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

Invierno
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
Temí 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

THE CLOCK TOWER

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