

THE CLOCK TOWER

FIRST

Brooklyn Burrata 20
wild strawberries, fava beans, crispy milk

Marinated Mackerel 24
*green tomato, cucumber, chamomile**

Toasted Grains 21
labne, roasted tomato, sprouts

Summer Squash 19
goat's milk, lemon verbena, pine nut miso

Gem Lettuce Salad 17
english peas, lemon, truffle asparagus vinaigrette

NEXT

Roasted Cauliflower 19
hazelnuts, parmesan, golden raisins

Maine Scallop 21
lentils, Lincolnshire cheddar, smoked ham broth

Tagliatelle 23
green asparagus, poached hen's egg, fresh curds

Berners Tavern Macaroni and Cheese 24
wild mushrooms, slow-cooked ox cheek

THEN

Pan Seared Cod 28
sourdough, lemon, sea herbs

Roasted Lancaster Chicken 34
heirloom carrots, green apple, farro

Mixed Baby Head Lettuces 29
gulf shrimp, heirloom carrots, green goddess, dill

Dry Aged Burger 27
*bacon, cheddar, Churchill sauce, red onion, chips**

Creekstone Prime Skirt Steak 10 oz* 39
*triple-cooked chips or mixed leaf salad
supplement \$5*

FINALLY

Mint Semifreddo 15
summer melon, speculoos biscuit, watermelon sorbet

Black Forest Cake 15
dark chocolate ganache, kirsch poached cherries, crème fraiche mousse

Peach Cobbler 15
oat crumble, thyme jam, kefir ice cream

Chef's Selection of Cheeses 15

2 courses 38

3 courses 46

4 courses 55