

# 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 Maine lobster, white asparagus,  
almond, orange\* 32

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

## STARTERS

Santa Barbara uni, orange-braised daikon,  
lime, bottarga\* 20  
*add oscietra caviar\* +10*

Cured fluke, pickled Irish seaweed, Cornish  
squid, horseradish\* 25

Hudson Valley foie gras “toad in a hole”,  
Yorkshire pudding, caramelized onion, green  
cabbage sauce\* 34

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

Dry aged Creekstone beef tartare,  
anchovy, beef fat poached egg yolk,  
sourdough\* 27

Berners Tavern macaroni and cheese,  
wild mushrooms, slow-cooked ox cheek 26

## SALADS

Kent dandelion, braised penny bun “porcini”,  
whipped goat’s milk, walnuts 21

Heirloom brassicas, black and white sesame,  
Cornish milk tuille, pickled romanesco 20

## CHEF’S MENU

4 courses  
115

## MAIN COURSES

“Cod and Parsley sauce”, cockles and  
vinegar, celery root 39

Dry aged burger, bacon, cheddar,  
Churchill sauce, red onion, chips\* 28

Roasted Lancaster chicken “cock a leeky”,  
chicken shepherd’s pie 29

Heritage farms pork tenderloin, braised  
cabbage, bacon, roasted shallot,  
“bubble & squeak”\* 32

Sautéed skate wing, swiss chard, cultured  
cream, smoked tomato broth 29

Honey glazed duck breast, red cabbage  
marmalade, poached pear, “bread sauce” 44

## SOCIAL *for sharing*

Whole roasted Dover sole, baby shrimp,  
potatoes, brown butter lemon caper sauce,  
roasted heirloom carrots\* 120

40 day dry aged Prime côte de boeuf 32 oz,  
Roasted carrots, sheep’s milk yogurt,  
turmeric, bone marrow jus, whipped potatoes\*  
155

## CHOPHOUSE

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

Creekstone Prime filet mignon 8 oz\* 62

40 day dry aged Prime NY Strip 14 oz\* 68

Creekstone Prime skirt steak 10 oz\* 42

## SIDES *10 each*

Whipped potatoes  
Mixed baby head lettuces, green goddess, dill  
Roasted carrots, sheep’s milk yogurt, turmeric  
Braised mixed mushrooms, poached and  
cured hen’s egg  
Triple-cooked chips