

THE CLOCK TOWER

CHILLED SEAFOOD

East Coast Oysters*
cocktail sauce, shallot vinaigrette
½ doz 24
1 doz 48

Shrimp Cocktail*
lemon, cocktail sauce 22

Tuna Tartare*
crème fraîche remoulade, toast points 26

Smoked Salmon & Trout Pâté
salted capers, lemon vinaigrette,
seeded toast 18

STARTERS

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

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

Beef Tartare
horseradish, quail egg yolk, mâché 24

Diver Scallops*
green market vegetables,
brown butter sauce 21

Chicken & Duck Liver Parfait*
grape chutney, cornichons, brioche toast 19

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

MAIN COURSES

Black Cod
charred caraflex cabbage,
beurre blanc 36

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

Rabbit Pie
oyster mushrooms, cipollini onions,
smoked bacon, grain mustard & white wine 32

Lamb Shepherd's Pie
ground lamb, potato mash, cheddar cheese,
root vegetables 30

Truffle Risotto
roasted wild mushrooms, parmesan 28

Fish & Chips
ale battered cod, mushy peas,
triple-cooked chips, tartar sauce 29

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

CHOPHOUSE

Our steaks are served with your choice of a side

Prime filet mignon 8 oz.* 62
40 day dry-aged Prime NY Strip 14 oz.* 68
Prime skirt steak 10 oz.* 42

SIDES

Whipped potatoes 11
Mixed baby head lettuces,
green goddess, dill 8
Roasted carrots,
sheep's milk yogurt, turmeric 10
Braised mixed mushrooms,
poached and cured hen's egg 14
Triple-cooked chips 12