

THE CLOCK TOWER

SNACKS

East Coast Oysters*
cocktail sauce, bloody mary condiment
½ doz 24
1 doz 48

Clocktower Scotch Egg
walnut ketchup 11

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

Pickled Cockles
beetroot, apple, malt vinegar 11

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

Seared Diver Scallops*
green market vegetables,
brown butter sauce 26

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

Berkshire Pork Chop
bubble and squeak cake,
apple and fennel salad 34

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, seaweed tartar sauce 31

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

Beef Wellington
horseradish mash, glazed carrots,
bone marrow gravy 55

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