

HIMALAYAN SALT AGED BEEF

ALL STEAKS ARE SERVED WITH TRIPLE COOKED CHIPS, ROASTED CHERRY VINE TOMATOES, GRILLED MUSHROOMS, CRAFT ALE SHOESTRING ONIONS, POMEGRANATE SALAD.

8oz SIRLOIN STEAK A delicate flavour with a firmer texture 20

10oz RIB EYE STEAK Nicely marbled, bursting with flavour 22.5

16oz RUMP STEAK Firm texture, and rich flavour 26

8oz FILLET STEAK The most tender steak, very lean 26.5

18oz T-BONE STEAK Prime sirloin & fillet steak on the bone 32

SURF & TURF! Add two garlic and chilli king prawn skewers to any dish for 7.5

SHARING STEAKS

SHARING STEAKS ARE SERVED WITH SIGNATURE THOUSAND LAYER FRIES, ROASTED CHERRY VINE TOMATOES, GRILLED MUSHROOMS, CRAFT ALE SHOESTRING ONIONS, POMEGRANATE SALAD

20oz CHATEAUBRIAND FOR 2 per person 29.5
Centre cut beef tenderloin, very tender

PREMIUM MIXED GRILL FOR 2 per person 26
Rump steak, pork sirloin, home cured gammon, minted lamb cutlet,
Lincolnshire sausage, calves liver (two of each)

PLEASE ALLOW EXTRA COOKING TIME FOR SHARING STEAKS.

OTHER MAIN COURSES

CRAFT BEER BATTERED HADDOCK 15
Triple cooked chips, mushy peas, chunky tartare sauce

TRIO OF LINCOLNSHIRE SAUSAGES (V/VE option available) 14.5
creamy mashed potatoes, vegetable medley, rich onion gravy

SUNDAY ROAST BURGER 16
7oz rump cap & brisket patty, topped with braised brisket beef & home cured gammon,
seeded brioche skewered with beef dripping Yorkshire pudding, with duck fat
roast potatoes & jug of gravy

HERB CRUSTED SALMON FILLET 19.5
Crushed lemon & herb new potatoes, tender stem broccoli & charred asparagus

SPINACH & RICOTTA TORTELLINI (V) 16
Spinach cream sauce



CLOCK HOUSE
— GASTROBAR —

Sunday
MENU



CLOCKHOUSEGASTROBAR.COM



ALL MEAT PRODUCTS
BUTCHERED AND PREPARED
IN-HOUSE

STARTERS

SEASONAL SOUP OF THE DAY *(V)* 6

Toasted garlic croutons

CHICKEN LIVER PARFAIT 7.5

Mulled red onion & cranberry chutney, wholemeal toast, rocket

SHREDDED DUCK BAO BUN 8

Peppers, spring onion, fresh chilli, plum glaze

TWICE BAKED LINCOLNSHIRE POACHER SOUFFLE *(V)* 7

Cranberry compote

SALMON & DILL FISHCAKES 8

Cucumber ribbon salad, lemon & cracked black pepper mayonnaise

HOMEMADE SEEKH KEBABS 7.5

Tender beef & lamb seasoned mincemeat, with onions, herbs, fresh coriander & chilli. Fresh salad, tzatziki.
(VE option available)

SHARING STARTERS

GARLIC & ROSEMARY BAKED CAMEMBERT BOWL FOR 2 *(V)* 15

Baked inside a whole rustic loaf to tear and share

SMOKED SALMON, DILL & LEMON PATE FOR 2 15.5

Garlic & rosemary doughballs

SIDES

OVEN BAKED CAULIFLOWER CHEESE *(V)* 4

DUCK FAT ROAST POTATOES 3.5

TRIPLE COOKED CHIPS *(V)* 3.5

SWEET CHILLI GLAZED CAULIFLOWER WINGS *(VE)* 4.5

MINI HONEY & WHOLEGRAIN SAUSAGES 5

GARLIC & ROSEMARY DOUGHBALLS *(V)* 5.5

STEAK SAUCES

PEPPERCORN *(V)* 3 CREAMY MUSHROOM *(V)* 3 BLUE CHEESE *(V)* 3

SUNDAY ROASTS

ALL SERVED WITH BEEF DRIPPING YORKSHIRE PUDDING, DUCK FAT ROAST POTATOES, BUTTERED MASH, ROASTED HONEY CARROTS, BRAISED RED CABBAGE WITH CRANBERRIES, CHARRED LEEKS, HOMEMADE STUFFING, AND CARROT & PARSNIP CRISPS

BREAST OF CHICKEN 15

Lincolnshire pork sausage meat stuffing

BRAISED BRISKET OF BEEF 15

Creamy horseradish

HOME CURED HORSESHOE GAMMON 15

Honey glaze

STUFFED LAMB NOISETTE 16.5

Garden mint marinade

CLOCK HOUSE ROAST 20

Choose any three of the above meats, served with all the trimmings

BEETROOT & BUTTERNUT SQUASH WELLINGTON *(VE)* 16.5

Braised savoy cabbage, vegan jus

GIANT YORKSHIRE PUDDING SUNDAY LUNCH

HOMEMADE GIANT YORKSHIRE PUDDING FILLED WITH YOUR CHOICE OF MEAT AND FRESH VEGETABLES, SERVED WITH DUCK FAT ROAST POTATOES AND CHEFS' GRAVY

BREAST OF CHICKEN 15

Lincolnshire pork sausage meat stuffing

BRAISED BRISKET OF BEEF 15

Creamy horseradish

HOME CURED HORSESHOE GAMMON 15

Honey glaze

STUFFED LAMB NOISETTE 16.5

Garden mint marinade

VEGETARIAN SAUSAGES *(V)* 15

Vegetarian gravy