

HIMALAYAN SALT AGED BEEF

ALL STEAKS ARE SERVED WITH TRIPLE COOKED CHIPS, CONFIT TOMATO, GRILLED PORTOBELLO MUSHROOM, LIME GLAZED CORN RIBLETS

8oz SIRLOIN STEAK A delicate flavour with a firmer texture 22.5

10oz RIB EYE STEAK Nicely marbled, bursting with flavour 25

8oz RUMP STEAK Firm texture, and rich flavour 20

16oz RUMP STEAK Firm texture, and rich flavour 28

8oz FILLET STEAK The most tender steak, very lean 29.5

18oz T-BONE STEAK Prime sirloin & fillet steak on the bone 35

SURF & TURF! Add a ramekin of creamy garlic king prawns to your dish 8.5

SHARING STEAKS

SHARING STEAKS ARE SERVED WITH SAUTÉED GARLIC & ROSEMARY POTATOES, CONFIT TOMATOES, GRILLED PORTOBELLO MUSHROOMS, LIME GLAZED CORN RIBLETS, DRESSED BALSAMIC SALAD

18-20oz CHATEAUBRIAND FOR 2 per person 34.5
Centre cut beef tenderloin, very tender

BUTCHER'S BOARD FOR 2 per person 32.5
Trio of steaks to share, 8oz Rump, 8oz Sirloin, 8oz Fillet

38oz TOMAHAWK FOR 2 per person 38
The ultimate Rib Eye experience, Himalayan salt aged on the bone

THE TOMAHAWK SHARING STEAK FOR TWO IS ALSO AVAILABLE AS A SHARING SUNDAY ROAST WITH ALL THE TRIMMINGS.

OTHER MAIN COURSES

CRAFT BEER BATTERED HADDOCK 16.5
Triple cooked chips, minted pea puree, lemon infused tartare

TRIO OF LINCOLNSHIRE SAUSAGES 15.5
Colcannon mashed potatoes, vegetable medley, rich onion gravy

SKIN ON HAKE FILLET 19.5
Fresh ratatouille, new potatoes, light herb oil

CARROT & SPICED MARMALADE WELLINGTON (VE) 17
Sautéed garlic & rosemary potatoes, balsamic salad, carrot & parsnip

PLEASE ASK TO SEE OUR CHILDREN'S SUNDAY MENU FOR THOSE UNDER 12



CLOCK HOUSE
— GASTROBAR —

Sunday
MENU



CLOCKHOUSEGASTROBAR.COM



ALL MEAT PRODUCTS
BUTCHERED AND PREPARED
IN-HOUSE

STARTERS

CREAMY GARLIC KING PRAWNS (V) 10

Warm bruschetta

SALT AGED SPICED BEEF KOFTAS 8.5

Leafy salad, honey mustard mayonnaise
(VE option available)

SOUP DU JOUR 6.5

Carrot & parsnip crisps, freshly baked ciabatta

CHILLED BRIE & CRANBERRY FILO TART (V) 7.5

Dressed leaf

PORK & BLACK PUDDING TERRINE 7

Chunky piccalilli, wholemeal toast

PHILLY CHEESE STEAK SPRING ROLLS 11

Rump, mushrooms, peppers, chilli cheese sauce

SHARING STARTERS

ASSIETTE SHARING PLATE FOR 2 per person 9

Creamy garlic king prawn bruschetta, brie wedges with cranberry,
Pork & black pudding terrine, dressed salad garnish

SIDES

OVEN BAKED CAULIFLOWER CHEESE (V) 4

HOME ROAST POTATOES (VE) 3.5

TRIPLE COOKED CHIPS (VE) 3.5

SALT & PEPPER CAULIFLOWER WINGS (VE) 5

MAPLE GLAZED MINI SAUSAGES 5.5

SIGNATURE ONION ROSE, CRAFT BEER BATTER,

GARLIC AIOLI ...A MUST WITH STEAKS! (V) 6.5

STEAK SAUCES

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

BLUE STILTON (V) 3 **CHIMICHURRI (VE)** 3.5

SUNDAY ROASTS

ALL SERVED WITH HOMEMADE YORKSHIRE PUDDING, HOME ROAST POTATOES,
COLCANNON MASH, ROASTED HONEY CARROTS, GREEN BEANS,
SAGE & ONION STUFFING, CHEFS' GRAVY AND CARROT & PARSNIP CRISPS

BALLOTINE OF CHICKEN 15.5

Wrapped in dry cured bacon

BRAISED BRISKET OF BEEF 16

Creamy horseradish

HAND CARVED RUMP OF LAMB 19

Mint glaze

CLOCK HOUSE ROAST 23.5

All three of the above with all the trimmings

ROASTED CAULIFLOWER STEAK (VE) 15.5

Homemade vegan Yorkshire pudding

CLOCK HOUSE YORKSHIRE WRAP

ALL SERVED WITH SEASONAL VEGETABLES, HOME ROAST POTATOES,
SAGE & ONION STUFFING, CHEFS' GRAVY

BALLOTINE OF CHICKEN 15.5

Wrapped in dry cured bacon

BRAISED BRISKET OF BEEF 16

Creamy horseradish

HAND CARVED RUMP OF LAMB 19

Mint glaze

LINCOLNSHIRE SAUSAGES 15.5

Made by our in house butcher

PLANT BASED SAUSAGES (V) 15.5

Herb seasoning

PLEASE ASK TO SEE OUR GLUTEN FREE OPTIONS

PLEASE MAKE STAFF AWARE OF ANY ALLERGIES OR INTOLERANCES PRIOR TO ORDERING.

MORE MENU OPTIONS 