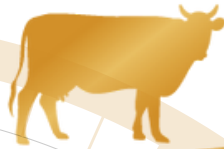




CLOCK HOUSE

SUNDAY MENU

THE MEATERY



A CUT ABOVE

ALL MEAT PRODUCTS BUTCHERED AND
PREPARED IN-HOUSE

STARTERS

Soup Du Jour

Vegetable crisps, herb oil
ADD freshly baked ciabatta

Moules Mariniere

White wine & shallot jus, garlic ciabatta

Confit Belly Pork

Honey & soy, spring onions

Deep Fried Brie In Artisan Breadcrumbs (v)

Cranberry compote, leafy garnish

Duck & Cointreau Parfait

Spiced orange chutney, wholemeal toast, dressed leaf

Philly Cheese Steak Spring Rolls

Rump, mushrooms, peppers, chilli cheese sauce

***Vegan options available upon request**

SHARING STARTER

Assiette Sharing Slate For Two **10 pp**

Confit belly pork, artisan breaded brie with cranberry compote, duck & Cointreau parfait, spiced orange chutney, wholemeal toast

STEAK SAUCES

Our sauces are homemade from scratch, and the perfect accompaniment to any steak

Peppercorn (v)

Bone Marrow Jus

Blue Stilton (v)

Chimichurri (v)

Béarnaise (v)

Top Your Steak?

3

Homemade garlic, parsley & truffle butter

HIMALAYAN SALT AGED BEEF

6.5

All steaks are served with triple cooked chips, confit tomato, sautéed mushrooms, caramelised shallots, honey mustard dressed salad

+1

9.5

8oz Sirloin Steak

25

A delicate flavour with a firmer texture

8

10oz Rib Eye Steak

28.5

Nicely marbled, bursting with flavour

7.5

8oz Rump Steak

20

Firm texture and rich flavour

9

16oz Rump Steak

29.5

Firm texture and rich flavour

11.5

8oz Fillet Steak

32.5

The most tender steak, very lean

18oz T-Bone Steak

39.5

Prime sirloin & fillet steak on the bone

Surf And Turf?

8.5

ADD Chimichurri Mussels to any steak dish

SHARING STEAKS

Priced per person

Sharing steaks are served with truffle, parmesan & parsley chips, confit tomatoes, sautéed mushrooms, caramelised shallots, honey mustard dressed salad

18-20oz Chateaubriand For Two

34.5 pp

Centre cut beef tenderloin, very tender, served sliced with rock salt

3.5

38oz Tomahawk For Two

38 pp

The ultimate Rib Eye experience, salt aged on the bone, served with chimichurri

3.5

3.5

Philly Steak Sandwich

30 pp

Pocketed 20oz sirloin steak, stuffed with Monterey Jack and sautéed peppers & onions, marinated in Argentinian glaze

3.5

3.5

Signature Shoestring Onions...

A must with steaks!

5

Craft beer battered shredded onions, served with garlic aioli

SUNDAY ROASTS

All served with homemade Yorkshire pudding, home roast potatoes, smashed carrot & swede, roasted honey parsnips, tender stem, sage & onion stuffing, chefs' gravy and vegetable crisps

Roasted Half Chicken

Crispy chicken skin

Braised Shoulder of Beef

Creamy horseradish

French Garlic Glazed Leg of Lamb

Mint puree

Clock House Roast

All three of the above with all the trimmings

Butternut Squash & Lentil Wellington (ve)

Served with roasted root vegetables, red wine jus

CLOCK HOUSE YORKSHIRE WRAPS

All served with seasonal vegetables, home roast potatoes, chefs' gravy

Braised Shoulder of Beef

Creamy horseradish

French Garlic Glazed Leg of Lamb

Mint puree

Lincolnshire Sausages

Made in house in our butchery

Plant Based Lincolnshire Sausages (v)

SPECIALITY BEEF

Braised Beef Short Rib

22

Fondant potato, tender stem, bone marrow jus

MAIN COURSES

Meantime IPA Battered Hake Fillet

17

Crushed peas, triple cooked chips, homemade curry sauce

16

Trio of Lincolnshire Sausages

15

Creamy mashed potatoes, vegetable medley, rich onion gravy

16.5

Five Bean Chilli Tacos (v) (ve option available)

16

Soft shell tacos, smoked cheddar, rainbow slaw, honey mustard dressed salad

18.5

Grimsby Fish Pie

18

Cheese & chive crumb, roasted root vegetables

23.5

Gloucester Old Spot Pork Chop

20

Homemade black pudding, dauphinoise, garden vegetables, apple puree

16

SIDES

Oven Baked Cauliflower Cheese (v)

4

Home Roast Potatoes (ve)

3.5

Maple Glazed Pigs in Blankets

5.5

Tempura Cauliflower Bites, sweet chilli (ve)

5

Signature Shoestring Onions, garlic aioli (v)

5

16

Truffle Macaroni Cheese (v)

6.5

18.5

Triple Cooked Chips (ve)

3.5

ADD truffle oil, parmesan & parsley

1.5

15

15

Children's Menu (For those under 12 years old)

Main Course £8 Two Courses £11.50 Three Courses £15

STARTERS

Cheesy Garlic Bread (v), tomato dipping sauce

Soup of the Day, vegetable crisps

Panko Coated Chicken Goujons, garlic mayonnaise

MAIN COURSE

Duo of Lincolnshire Sausages, mashed potatoes, pork gravy

Flat Bread Baked Pizza (v), cheese & tomato topping, triple cooked chips

Two Philly Cheese Steak Spring Rolls, macaroni cheese

Kids Roast Dinner, beef or chicken, vegetables, Yorkshire pudding, gravy

DESSERT

Two Scoops of Vanilla Ice Cream (v), chocolate drops, marshmallows, caramel sauce

THURSDAY'S TOMAHAWK EXPERIENCE

Every Thursday, 12pm - 9pm

38oz sharing tomahawk steak
for two, steak sauce, three
sides AND a bottle of wine to
share

ONLY £70.00 FOR TWO

www.clockhousegastrobar.com