



CLOCK HOUSE

A LA CARTE MENU



ALL MEAT PRODUCTS BUTCHERED AND
PREPARED IN-HOUSE

STARTERS

Soup Du Jour

Vegetable crisps, herb oil
ADD freshly baked ciabatta

Confit Belly Pork

Honey & soy, spring onions

Moules Marinere

White wine & shallot jus, garlic ciabatta

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

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

6.5

+1

8oz Sirloin Steak 25

A delicate flavour with a firmer texture

8

10oz Rib Eye Steak 28.5

Nicely marbled, bursting with flavour

9.5

8oz Rump Steak 20

Firm texture and rich flavour

7.5

16oz Rump Steak 29.5

Firm texture and rich flavour

9

8oz Fillet Steak 32.5

The most tender steak, very lean

11.5

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

Butchers Board For Two 35 pp

Three dry aged, 8oz steaks, including Sirloin, Fillet and Rump. Served sliced with rock salt

3.5

3.5

Signature Shoestring Onions... A must with steaks! 5

Craft beer battered shredded onions, served with garlic aioli

MAINS

Grimsby Fish Pie

Cheese & chive crumb, roasted root vegetables

Southern Blackened Chicken

Cajun coated breast of chicken, creamy mashed potatoes, tender stem, roasted carrot, chimichurri

Braised Beef Short Rib

Fondant potato, tender stem, bone marrow jus

Meantime IPA Battered Hake Fillet

Mushy peas, triple cooked chips, homemade curry sauce

Gloucester Old Spot Pork Chop

Homemade black pudding, dauphinoise potatoes, garden vegetables, apple purée, pork gravy

Tandoori Lamb Hanging Kebab

Indian rice salad, grilled flatbread, spiced tomato salsa, tzatziki

VEGAN & VEGETARIAN

Five Bean Chilli Tacos (v) (ve option available) 16

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

Beetroot & Goats Cheese Tortelloni (v) 15.5

Toasted pine nuts, Parmesan optional

Butternut Squash & Lentil Wellington (ve) 16

Roasted root vegetables, red wine jus

BURGERS

All hand crafted burgers served in a rustic brioche, (unless stated otherwise) with baby gem, beef tomato, red onion, pickled gherkin, rainbow slaw, triple cooked chips

18

19 Rump Picanha & Thick Rib Burger 19

7oz dry aged beef patty, smoked cheddar, dry cured bacon

22 Black & Blue Burger 18.5

Southern fried breast of chicken, blue stilton cheese, seeded charcoal brioche

17

Lamb & Mint Burger 19

7oz shoulder of lamb patty, spiced tomato salsa

20 Double Halloumi Burger (V) 18

Fresh halloumi with a light crisp coating, sweet chilli glaze

22.5

Double Up!

Add an extra patty to any burger

5

SIDES

Halloumi Fries (v) 6

Signature Shoestring Onions, garlic aioli (v) 5

Rainbow Coleslaw (v) 2.5

Tempura Cauliflower Bites, sweet chilli (ve) 5

House Salad, honey mustard dressing (ve) 3.5

Truffle Macaroni Cheese (v) 6.5

Triple Cooked Chips (ve) 3.5

ADD truffle oil, parmesan & parsley

1.5

Lunchtime Lighter Options, served 12pm-4pm

SANDWICHES

Served in your choice of white or wholemeal bloomer, salad garnish, vegetable crisps (GF bread available)

Hake Fish Fingers, homemade curry dipping sauce **10**

Cream Brie (v), cranberry compote **7.5** ADD Bacon **1.5**

Roast Shoulder of Beef, creamy horseradish **8.5**

Shredded Chicken, sage & onion stuffing **8**

LIGHT BITES

Five Bean Chilli Dirty Fries (v) **9**

Smoked cheddar, fresh chives

Duo of Lincolnshire Sausages **11.5**

Mashed potatoes, tender stem, rich onion gravy

8oz Rump Steak Salad **15.5**

Chargrilled rump, honey mustard dressed salad

Childrens 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

DESSERT

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