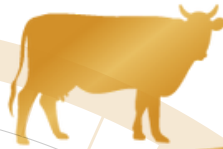




# CLOCK HOUSE

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

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 **Philly Steak Sandwich 30 pp**

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

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

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

## MAIN COURSES

### **Meantime IPA Battered Hake Fillet**

17

Mushy peas, triple cooked chips, homemade curry sauce

### **Trio of Lincolnshire Sausages**

15

Creamy mashed potatoes, vegetable medley, rich onion gravy

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

16

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

### **Grimsby Fish Pie**

18

Cheese & chive crumb, roasted root vegetables

### **Gloucester Old Spot Pork Chop**

20

23.5  
Homemade black pudding, dauphinoise, garden vegetables, apple puree, pork gravy

## 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

### **Truffle Macaroni Cheese (v)**

6.5

### **Triple Cooked Chips (ve)**

3.5

ADD truffle oil, parmesan & parsley

1.5

### **Creamy Mashed Potatoes**

3.5

## 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](http://www.clockhousegastrobar.com)