



# 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 Mariniere

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

### Salt & Pepper Chicken Wings

Sauteed onions, peppers, fresh chilli

**\*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)

### Beef Stock Jus

### Blue Stilton (v)

### Chimichurri (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

7.5

### 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

### 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, beef stock 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

## 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

### **Rump Picanha & Thick Rib Burger 19**

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

19

### **Black & Blue Burger 18.5**

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

22

### **Lamb & Mint Burger 19**

7oz shoulder of lamb patty, spiced tomato salsa

17

### **Double Halloumi Burger (V) 18**

Fresh halloumi with a light crisp coating, sweet chilli glaze

20

### **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)**

Smoked cheddar, fresh chives

**9**

**Duo of Lincolnshire Sausages**

Mashed potatoes, tender stem, rich onion gravy

**11.5**

**8oz Rump Steak Salad**

Chargrilled rump, honey mustard dressed salad

**15.5**

## 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

**Oven Baked Jacket Potato**, baked beans & cheddar

### DESSERT

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