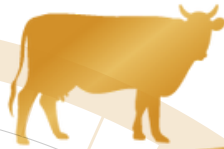




CLOCK HOUSE

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

Salt & Pepper Chicken Wings

Sauteed peppers, onions, 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

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

9

7.5 **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

3.5 **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 **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

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 upon request

French Garlic Glazed Leg of Lamb

Mint sauce upon request

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 upon request

French Garlic Glazed Leg of Lamb

Mint sauce upon request

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

16

Creamy mashed potatoes, vegetable medley, rich onion gravy

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

16

16.5

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

Grimsby Fish Pie

18

18.5

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

16

Signature Shoestring Onions, garlic aioli (v)

5

Truffle Macaroni Cheese (v)

6.5

18.5

Triple Cooked Chips (ve)

3.5

ADD truffle oil, parmesan & parsley

1.5

Creamy Mashed Potatoes

3.5

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

Oven Baked Jacket Potato, baked beans, cheddar

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