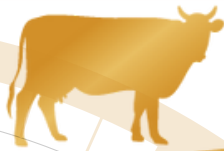




CLOCK HOUSE

A LA CARTE 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

Creamy Garlic Mushrooms (v)

Warm ciabatta bruschetta

Chicken Wing Quartet

Four chicken wings each marinated in a different flavour. Blue cheese dipping sauce

Potato Scone Nachos (v)

Homemade salsa, creamy guacamole

Tandoori Lamb Koftas

Minted yoghurt tzatziki, balsamic salad

Blackened Cajun Cod Skewers

Leafy salad garnish, mango salsa

***Vegan options available upon request**

SHARING STARTER

Assiette Sharing Slate For Two 10 pp

Tandoori lamb koftas, minted yoghurt tzatziki, chicken wing quartet with blue cheese dipping sauce, and potato scone nachos with toppings

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, buttered cabbage, balsamic salad

6.5

+1

7

8

7

8.5

9

8oz Sirloin Steak 26

A delicate flavour with a firmer texture

10oz Rib Eye Steak 29.5

Nicely marbled, bursting with flavour

8oz Rump Steak 20

Firm texture and rich flavour

16oz Rump Steak 29.5

Firm texture and rich flavour

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 Cajun Cod Skewers to any steak

SHARING STEAKS

Priced per person

Sharing steaks are served with truffle, parmesan & parsley chips, confit tomatoes, sautéed mushrooms, buttered cabbage, balsamic 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

3.5

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

3.5

Butchers Board For Two 35 pp

3.5

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

Signature Shoestring Onions...

A must with steaks! 5

Craft beer battered shredded onions, served with garlic aioli

MAINS

Local Lamb Hotpot

Made with fresh ground lamb, served with broccoli florets & roasted carrot

Honey & Soy Glazed Tuna Supreme

Crushed new potatoes, green vegetable medley, light herb vinaigrette

Meantime IPA BBQ Pulled Pork Tacos

Leafy balsamic salad, coleslaw, homemade salsa

Signature Fish & Chips

Battered Cod Fillet, minted mushy peas, triple cooked chips, chunky tartare

Buffalo Chicken Sizzle Board

Sauteed peppers & onions, cajun spiced rice, charred corn on the cob, grilled wholegrain pitta

VEGAN & VEGETARIAN

Vegetable Penang Curry (ve)

Jasmine rice, homemade onion bhaji

Four Cheese Tortelloni (v)

Tomato cream sauce, Parmesan optional

Cumberland Sausages (ve)

Crushed new potatoes, seasonal vegetable medley, 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, homemade coleslaw, triple cooked chips

22

Rump Cap & Brisket Burger

19

20.5

7oz dry aged beef patty, Monterey Jack cheese, craft beer battered onion rings

BBQ Bacon Chicken Burger

19

18

Breast of chicken, dry cured smoked bacon, Monterey Jack, Meantime IPA BBQ glaze

Lamb Kofta Pitta Burger

19

18

7oz lamb kofta patty, grilled pitta, minted yoghurt tzatziki dressing

Double Halloumi Burger (V)

18

19.5

Fresh halloumi with a light crisp coating, sweet chilli glaze

Double Up!

Add an extra patty to any burger

5

SIDES

17.5

Halloumi Fries (v)

6

16

Signature Shoestring Onions, garlic aioli (v)

5

Homemade Coleslaw (v)

2.5

15

Tempura Cauliflower Bites, sweet chilli (ve)

5

House Salad, balsamic dressing (ve)

3.5

Truffle Macaroni Cheese (v)

6.5

Triple Cooked Chips (ve)

3.5

ADD truffle oil, parmesan & parsley

1.5

Green Vegetable Medley (v)

2.5

Lunchtime Lighter Options, served 12pm-4pm

SANDWICHES

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

Cod Fish Fingers, chunky tartare sauce 10

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

Warm Braised Brisket of Beef, jug of gravy 8.5

Roast Crown of Norfolk Turkey, stuffing, cranberry 8.5

LIGHT BITES

BBQ Pulled Pork Dirty Fries (v)

Cheddar, peashoots

9

Duo of Lincolnshire Sausages

Mashed potatoes, seasonal vegetables, rich onion gravy

12

8oz Rump Steak Salad

Chargrilled rump, balsamic dressed salad

15.5

Childrens Menu (For those under 12 years old)

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

STARTERS

Rustic Potato Wedges (v), garlic mayonnaise

Soup of the Day, vegetable crisps

Panko Coated Chicken Goujons, BBQ dipping sauce

MAIN COURSE

Duo of Lincolnshire Sausages, mashed potatoes, pork gravy

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

Four Cheese Pasta Tortelloni, tomato cream sauce

DESSERT

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