



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

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

8oz Sirloin Steak

26

A delicate flavour with a firmer texture

7

10oz Rib Eye Steak

29.5

Nicely marbled, bursting with flavour

8

8oz Rump Steak

20

Firm texture and rich flavour

7

16oz Rump Steak

29.5

Firm texture and rich flavour

8.5

8oz Fillet Steak

32.5

The most tender steak, very lean

9

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

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

SUNDAY ROASTS

All served with homemade Yorkshire pudding, home roast potatoes, roasted carrot, green vegetable medley, creamy mash, sage & onion stuffing, chefs' gravy and vegetable crisps

Roast Norfolk Crown of Turkey

Dry cured bacon lattice

Braised Brisket of Beef

Creamy horseradish upon request

Honey Roast Gammon

Wholegrain mustard upon request

Clock House Roast

All three of the above with all the trimmings

Vegan Cumberland Sausages (ve)

Served with vegan Yorkshire pudding and all the trimmings, with a vegan red wine jus

CLOCK HOUSE YORKSHIRE WRAPS

All served with seasonal vegetables, home roast potatoes, chefs' gravy

Roast Norfolk Crown of Turkey

Dry cured bacon lattice

Braised Brisket of Beef

Horseradish upon request

Honey Roast Gammon

Wholegrain mustard upon request

Vegetarian Lincolnshire Sausages (v)

SPECIALITY SUNDAY PIE

Homemade Pie of the Day 16

Homemade Clock House pie, made with puff pastry, served with creamy mashed potatoes, green vegetable medley, roasted carrot, beef stock jus

MAIN COURSES

Signature Fish & Chips 18

Battered cod fillet, minted mushy peas, triple cooked chips, chunky tartare

17 Trio of Lincolnshire Sausages 16

Creamy mashed potatoes, vegetable medley, rich onion gravy

17.5 Local Lamb Hotpot 22

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

17 Honey & Soy Glazed Tuna Supreme 20.5

Crushed new potatoes, green vegetable medley, light herb vinaigrette

22.5 Vegetable Penang Curry (ve) 17.5

Jasmine rice, homemade onion bhaji

16

SIDES

Oven Baked Cauliflower Cheese (v) 4

Home Roast Potatoes (ve) 3.5

Maple Glazed Sausages 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

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 (v), tomato cream sauce

Kids Roast Dinner, beef or turkey, 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