



# CLOCK HOUSE

A LA CARTE MENU



ALL MEAT PRODUCTS BUTCHERED AND  
PREPARED IN-HOUSE



## STARTERS

### **Crispy Fried Calamari**

Dressed leaf, zesty tartare sauce

### **Breaded Garlic Mushrooms (v)**

Artisan crumb, whipped garlic aioli

### **Chicken Wing Quartet**

Four chicken wings each marinated in a different flavour. Spiced buffalo dipping sauce

### **Chicken Liver Parfait**

Wholemeal melba toast, caramelised red onion chutney, baby leaf garnish

### **Homemade Lamb Sheekh**

Minted yoghurt tzatziki, honey mustard salad

### **Baked Camembert & Truffle Bites (v)**

Cranberry compote, crusty bread

**\*Vegan options available upon request**

## SHARING STARTER

### **Assiette Sharing Slate For Two 10 pp**

Homemade lamb sheekh, minted yoghurt tzatziki, chicken wing quartet with spiced buffalo dipping sauce, and crispy fried calamari, zesty tartare glaze

## STEAK SAUCES

Our sauces are homemade from scratch, and the perfect accompaniment to any steak

### **Peppercorn (v)**

3.5

### **Beef Stock Jus**

3.5

### **Blue Stilton (v)**

3.5

### **Chimichurri (v)**

3.5

### **Signature IPA Onion Rings...**

**A must with steaks!**

5

Craft beer battered onion rings, served with garlic aioli dip

## HIMALAYAN SALT AGED BEEF

All steaks are served with triple cooked chips, char-grilled tomato, sautéed mushrooms, caramelised onions, honey mustard dressed salad

8.5

### **8oz Sirloin Steak**

26

A delicate flavour with a firmer texture

7

### **10oz Rib Eye Steak**

28.5

Nicely marbled, bursting with flavour

8

### **8oz Rump Steak**

20

Firm texture and rich flavour

7.5

### **16oz Rump Steak**

29.5

Firm texture and rich flavour

### **8oz Fillet Steak**

30

The most tender steak, very lean

9

### **18oz T-Bone Steak**

37.5

Prime sirloin & fillet steak on the bone

7.5

### **Surf And Turf?**

8.5

ADD Crispy Fried Calamari to any steak

## SHARING STEAKS

Priced per person

Sharing steaks are served with truffle, parmesan & parsley chips, char-grilled tomato, sautéed mushrooms, caramelised onions, honey mustard dressed salad

### **18-20oz Chateaubriand For Two**

34.5 pp

Centre cut beef tenderloin, very tender, served sliced with rock salt

### **38oz Tomahawk For Two**

36 pp

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

### **Butchers Board For Two**

34.5pp

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

## MAINS

### **Lamb Sheekh Taco Trio** 22.5

Homemade lamb sheekh, soft shell tacos, minted yoghurt tzatziki. Served with Bombay potatoes & dressed salad

### **Pan Fried Fillet of Salmon** 22

Sauteed new potatoes, buttered green beans, lemon and caper cream

### **Garlic Butter Boneless Pork Chop** 19.5

Dauphinoise potatoes, sweet potato puree, savoy, dijon mustard sauce

### **Signature Fish & Chips** 18

Battered Haddock Fillet, parsley butter garden peas, triple cooked chips, chunky tartare, fresh lemon

### **Caribbean Jerk Chicken Hanging Kebab** 21.5

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

## FRESH SALADS

### **Chicken Caesar Salad (v option available)** 16

Grilled chicken breast, served sliced, fresh salad bowl, Caesar dressing, rustic croutons

### **Steak & Blue Cheese Salad** 19.5

Grilled 8oz rump steak, served sliced, fresh salad bowl, blue Stilton, rustic croutons

## VEGAN & VEGETARIAN

### **Vegan Buttermilk Chicken Tacos (ve)** 19

Buttermilk style vegan breaded chicken tacos, garlic plant mayo, salad garnish, pickled gherkins

### **Penne Pasta Arrabbiata (v)** 15.5

Tomato cream sauce, shaved cheddar

### **Cumberland Sausages (ve)** 15

Creamy mashed potatoes, green beans, vegan jus

## BURGERS

All hand crafted burgers served in a pretzel brioche, with baby gem, tomato, red onion, pickled gherkin, homemade coleslaw, triple cooked chips, spiced tomato relish

### **Rib Eye & Short Rib Burger** 19

7oz dry aged beef patty, Monterey Jack, dry cured smoked bacon

### **Clock House Chicken Burger** 19

Breast of chicken, southern fried, Monterey Jack, hash browns, buffalo sauce

### **Fish Supper** 19

IPA battered haddock loin, zesty tartare sauce, fried calamari rings

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

Fresh halloumi with a light crisp coating, sweet chilli glaze

### **Double Up!**

Add an extra patty to any burger

5

## SIDES

### **Halloumi Fries (v)** 6

### **Signature IPA Onion Rings, garlic aioli (v)** 5

### **Homemade Coleslaw (v)** 2.5

### **Tempura Cauliflower Bites, sweet chilli (ve)** 5

### **House Salad, honey mustard dressing (ve)** 3.5

### **Mac & Cheese Bites, tomato salsa (v)** 6.5

### **Triple Cooked Chips (ve)** 3.5 ADD truffle oil, parmesan & parsley 1.5



## Childrens Menu (For those under 12 years old)

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

### STARTERS

**Breaded Garlic Mushrooms (v)**, garlic mayonnaise

**Mac & Cheese Cheese Bites (v)**, tomato salsa

**Panko Coated Chicken Goujons**, BBQ dipping sauce

### MAIN COURSE

**Duo of Lincolnshire Sausages**, mashed potatoes, pork gravy

**Mini Fish & Chips**, garden peas

**Penne Pasta Arrabbiata (v)**, grated cheddar topping

### DESSERT

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



## THURSDAY'S SHARING EXPERIENCE

Every Thursday, 12pm - 9pm

Sharing steak experience for two, steak sauce, three sides AND a bottle of wine to share

**ONLY £70.00 FOR TWO**

Choose from Tomahawk, Chateaubriand or Butchers Board (Filet, Sirloin & Rump)

**[www.clockhousegastrobar.com](http://www.clockhousegastrobar.com)**