



CLOCK HOUSE

SUNDAY 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)

Beef Stock Jus

Blue Stilton (v)

Chimichurri (v)

Signature IPA Onion Rings...

A must with steaks!

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

9

8oz Fillet Steak

30

The most tender steak, very lean

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

3.5

38oz Tomahawk For Two

36 pp

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

3.5

3.5

Butchers Board For Two

34.5pp

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

3.5

SUNDAY ROASTS

All served with homemade Yorkshire pudding, home roast potatoes, smashed carrot & swede, green vegetable medley, sage & onion stuffing, vegetable crisps, chefs' gravy

Free Range Chicken Ballotine

Wrapped in dry cured bacon

Braised Beef Brisket

Creamy horseradish upon request

Garlic & Rosemary Carved Leg of Lamb

Mint sauce upon request

Clock House Roast

All three of the above with all the trimmings

CLOCK HOUSE YORKSHIRE TACOS

Yorkshire pudding tacos, served with seasonal vegetables, home roast potatoes, chefs' gravy

Free Range Chicken Ballotine

Dry cured bacon lattice

Braised Beef Brisket

Horseradish upon request

Garlic & Rosemary Carved Leg of Lamb

Wholegrain mustard upon request

Clock House Tacos

All three of the above with all the trimmings

SPECIALITY HANGER

Toad In The Hole Kebab 20

Toad in the hole hanging kebab, served with seasonal vegetables, home roast potatoes, jug of chefs' gravy

MAIN COURSES

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

17.5

Signature Fish & Chips 18

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

17.5

Caribbean Jerk Chicken Hanging Kebab 21.5

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

19

VEGAN & VEGETARIAN

23.5

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

17.5

SIDES

Oven Baked Cauliflower Cheese (v) 4

17.5

Home Roast Potatoes (ve) 3.5

Tempura Cauliflower Bites, sweet chilli (ve) 5

Signature IPA Onion Rings, garlic aioli (v) 5

23.5

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

Kids Sunday Roast, chicken or beef

DESSERT

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

MONDAY'S AND TUESDAYS

Monday, 4pm - 8pm / Tuesday, 4pm - 9pm

Our early bird menu is served
all evening on Monday's and
Tuesday's

MAIN COURSE £15.50

TWO COURSES £19

THREE COURSES £22.50

Booking advisable:

www.clockhousegastrobar.com