



# CLOCK HOUSE

A LA CARTE MENU



ALL MEAT PRODUCTS BUTCHERED AND  
PREPARED BY OUR OWN BUTCHER



## STARTERS

### **Pan Seared King Scallops**

Pea puree, black pudding crumb

### **Creamy Garlic Mushrooms (v)**

Toasted ciabatta

### **Chilli & Lime King Prawns**

Crusty bread, green oil

### **Trio Of Pork**

Lincolnshire sausage, crispy pork belly, BBQ bon-bon, black pudding crumb, Cumberland sauce

### **Smoky BBQ Skin On Chicken Thighs**

Homemade coleslaw, salad garnish

## SHARING STARTERS

### **Frito Misto**

Sesame breaded king prawns, crispy calamari, battered haddock goujons, lemon aioli

### **Baked Camembert (v)**

Rosemary & crostini's, red onion chutney

**\*Vegan options available upon request**

## STEAK SAUCES

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

### **Peppercorn (v)**

### **Mushroom & Tarragon (v)**

### **Smoked Bacon & Blue Cheese**

### **Chimichurri (v)**

### **Diane (v)**

### **Red Wine & Onion (v)**

## HIMALAYAN SALT AGED BEEF

All steaks are served with triple cooked chips, confit tomato, grilled Portobello mushroom, shoestring onions & dressed leaf

14.5

### **8oz Sirloin Steak**

A delicate flavour with a firmer texture

7

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

Nicely marbled, bursting with flavour

11

### **8oz Rump Steak**

Firm texture and rich flavour

10

### **16oz Rump Steak**

Firm texture and rich flavour

### **8oz Fillet Steak**

The most tender steak, very lean

7.5

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

Prime sirloin & fillet steak on the bone

39.5

### **Surf And Turf?**

9

ADD three giant Argentinian King Prawns to any steak

## SHARING STEAKS

Priced per person

All steaks are served with triple cooked chips, confit tomato, grilled Portobello mushroom, shoestring onions & dressed leaf

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

36.5pp

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

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

37.5pp

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

### **Butchers Board For Two**

36.5pp

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

### **Signature IPA Onion Rings... A must with steaks!**

5

Craft beer battered onion rings, served with garlic aioli dip

## MAINS

### **Confit Belly Pork**

Fondant potato, seasonal greens, craft cider & apple jus

21.5

### **Pan Fried Chicken**

Roasted new potatoes, carrot purée, sautéed green beans, red wine & onion jus

19

### **Gressingham Duck Breast**

Fondant potato, caramelised shallots, leeks & red onion, blackberry sauce

22.5

### **Rack of Lincoln Lamb**

Three bone rack of lamb, thyme crust, rumble-de-thump potato, red wine & onion jus

26

## FRESH FISH

### **Signature Fish & Chips**

Chunky tartare, mushy peas, lemon garnish

17

### **Pan Fried Seabass**

Crushed new potatoes, seasonal greens, hollandaise

19.5

### **Frutti Di Mare**

Seafood linguine, tomato sauce, fresh herbs topped with crispy calamari

23.5

### **Fillet Of Salmon**

Pan fried salmon, parmentier potatoes, seasonal greens, lemon prawn butter

23

## VEGAN & VEGETARIAN

### **Goats Cheese & Red Onion Ravioli (v)**

Tomato sauce, shaved Parmesan optional

16

### **Spinach & Ricotta Cannelloni (v)**

Homemade pasta, salad garnish

17.5

### **Roasted Tomato & Mushroom Risotto (ve)**

Served with warm crusty bread

15.5

## BURGERS

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

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

19

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

### **Black & Blue Burger**

20

7oz dry aged beef patty, grilled Portobello mushroom, blue stilton

### **Southern Fried Chicken Burger**

19

Sticky BBQ sauce, dry cured bacon, Monterey Jack

### **Pork, Apple & Cheddar Burger**

18

Pork shoulder & apple 7oz patty, dry cured smoked bacon, cheddar

### **Clock House Veggie Burger (v)**

17

Portobello mushroom, mozzarella & pesto

## SIDES

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

5

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

3

### **Blooming Onion Rose, garlic aioli (v)**

6

### **Fresh Salad Bowl, house dressing (ve)**

4

### **Triple Cooked Chips (ve)**

3.5

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

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

### STARTERS

**Cheesy Garlic Ciabatta (v)**

**Vegetable Sticks (v)**, homemade hummus

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

### MAIN COURSE

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

**Mini Fish & Chips**, mushy peas

**Tomato Linguine (v)**, grated cheddar topping

**Battered Chicken Chunks (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 (Fillet, Sirloin & Rump)

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