



CLOCK HOUSE

SUNDAY 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

9pp

Baked Camembert (v)

Rosemary & crostini's, red onion chutney

8pp

***Vegan options available upon request**

STEAK SAUCES

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

Peppercorn (v)

3.5

Mushroom & Tarragon (v)

3.5

Smoked Bacon & Blue Cheese

4.5

Chimichurri (v)

3.5

Diane (v)

3.5

Red Wine & Onion (v)

3.5

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

27.5

10oz Rib Eye Steak

Nicely marbled, bursting with flavour

11

30

8oz Rump Steak

Firm texture and rich flavour

10

22

16oz Rump Steak

Firm texture and rich flavour

32

8oz Fillet Steak

The most tender steak, very lean

7.5

32

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

SUNDAY ROASTS

All served with homemade Yorkshire pudding, home roast potatoes, creamy mash, sage & onion stuffing, traditional gravy and a side of fresh seasonal vegetables

Roast Norfolk Turkey Crown

Streaky bacon lattice

Braised Beef Brisket

Creamy horseradish upon request

Garlic & Rosemary Carved Leg of Lamb

Mint sauce upon request

Chefs Sunday Meat of the Week

Please ask server for todays choice

Clock House Roast

All four of the above with all the trimmings

CLOCK HOUSE YORKSHIRE WRAPS

Yorkshire pudding wrap served with seasonal vegetables, home roast potatoes, traditional gravy

Roast Norfolk Turkey Crown

Streaky bacon lattice

Braised Beef Brisket

Horseradish upon request

Garlic & Rosemary Carved Leg of Lamb

Mint sauce upon request

Chefs Sunday Meat of the Week

Please ask server for todays choice

CLOCK HOUSE GIANT YORKIE

Giant Filled Yorkshire Pudding 18

Served with three homemade Lincolnshire sausages, creamy mashed potatoes & seasonal greens

MAIN COURSES

Pan Fried Seabass

Crushed new potatoes, seasonal greens, hollandaise

19.5

Rib Eye & Short Rib Burger

7oz patty, smoked bacon & Monterey jack, homemade rustic brioche with salad, triple cooked chips, homemade coleslaw

19

Signature Fish & Chips

Chunky tartare, mushy peas, lemon garnish

17

Gressingham Duck Breast

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

22.5

VEGAN & VEGETARIAN

Yorkshire Pudding Wrap (v)

Meat free sausages & vegetables inside a Yorkshire pudding wrap, home roast potatoes, traditional gravy

18

Spinach & Ricotta Cannelloni (v)

Homemade pasta, salad garnish

17.5

Roasted Tomato & Mushroom Risotto (ve)

Served with warm crusty bread

15.5

SIDES

Oven Baked Cauliflower Cheese (v)

4

Home Roast Potatoes (v)

3.5

Blooming Onion Rose, garlic mayo (v)

5

Signature IPA Onion Rings, garlic aioli (v)

5

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

Kids Sunday Roast (v), turkey or beef, Yorkie pud, seasonal vegetables, gravy

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 £15.5

TWO COURSES £19

THREE COURSES £22.5

Booking advisable:

www.clockhousegastrobar.com