



CLOCK HOUSE

A LA CARTE MENU



ALL MEAT PRODUCTS BUTCHERED AND
PREPARED BY OUR OWN BUTCHER



STARTERS

Crispy Chicken Wings

Maple buffalo, blue cheese dipping sauce

Garlic Wild Mushrooms (v)

White wine cream sauce, toasted ciabatta

Argentinian King Prawns

Chilli, garlic & lime butter, crusty bread

Ham Hock Terrine

Pickled red onions, apple puree

Classic French Onion Soup

Cheese baked crostini

SHARING STARTERS

Baked Camembert (v)

Rosemary, crusty bread, red onion chutney

8.5pp

*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 & Caesar side salad

7.5

8oz Sirloin Steak

A delicate flavour with a firmer texture

28

7.5

10oz Rib Eye Steak

Nicely marbled, bursting with flavour

31

12

8oz Rump Steak

Firm texture and rich flavour

22.5

8

16oz Rump Steak

Firm texture and rich flavour

32.5

6.5

8oz Fillet Steak

The most tender steak, very lean

32.5

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 & Caesar side salad

18-20oz Chateaubriand For Two

37.5pp

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

37.5pp

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

Signature IPA Onion Rings...

A must with steaks!

6

Craft beer battered onion rings, served with garlic aioli dip

MAINS

Confit Belly Pork

Fondant potato, seasonal greens, apple puree, craft cider & apple reduction

21.5

Chicken, Bacon, Cranberry & Brie Roulade

Carrot puree, braised potato, sauteed greens, red wine & onion jus

19.5

Braised Shoulder of Beef

Horseradish mash, caramelised shallots, green beans, beef jus

22

Rack of Lincoln Lamb

Three bone rack of lamb, thyme crust, bubble & squeak, minted creamed cabbage, homemade jus

26

Homemade Pie of The Day

Mashed potatoes, seasonal vegetables, rich onion gravy

19

FRESH FISH

Signature Fish & Chips

Chunky tartare, mushy peas, lemon garnish

17.5

Pan Fried Salmon

Crushed new potatoes, seasonal greens, hollandaise

23

VEGAN & VEGETARIAN

Goats Cheese & Red Onion Ravioli (v)

Tomato sauce, shaved Parmesan optional

16

Spinach & Ricotta Cannelloni (v)

Caesar side salad

17.5

Mushroom, Leek & Asparagus Risotto (ve)

Truffle oil, shaved Parmesan

16

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)

6

Homemade Coleslaw (v)

3

Caesar Side Salad (v)

3

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), Clock House tomato ragu

Creamy Garlic Mushrooms (v)

MAIN COURSE

Duo of Lincolnshire Sausages (v option available), mashed potatoes, pork gravy

Mini Fish & Chips, mushy peas

Battered Chicken Chunks, chips, beans

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