



CLOCK HOUSE

SUNDAY 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

3.5

38oz Tomahawk For Two

37.5pp

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

3.5

4.5

Butchers Board For Two

37.5pp

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

3.5

3.5

Signature IPA Onion Rings...

A must with steaks!

6

Craft beer battered onion rings, served with garlic aioli dip

3.5

SUNDAY ROASTS

All served with mashed potatoes, home roast potatoes, maple glazed carrots & parsnips, creamed cabbage & leeks, sausage meat stuffing, seasonal greens, Yorkshire pudding, rich meat gravy

Roast Norfolk Turkey Crown

Streaky bacon lattice

Braised Beef Brisket

Creamy horseradish upon request

Rosemary Roasted Leg of Lamb

Mint sauce upon request

Butchers 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

Homemade Pie of the Day

19

Mashed potatoes, seasonal vegetables, rich onion gravy

Rib Eye & Short Rib Burger

19

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

Signature Fish & Chips

17.5

Chunky tartare, mushy peas, lemon garnish

VEGAN & VEGETARIAN

Yorkshire Pudding Wrap (v)

18

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

Spinach & Ricotta Cannelloni (v)

17.5

Caesar side salad

Mushroom, Leek & Asparagus Risotto

16

Truffle oil, shaved Parmesan

SIDES

Oven Baked Cauliflower Cheese (v)

4

Home Roast Potatoes (v)

3.5

Caesar Side Salad

3

Signature IPA Onion Rings, garlic aioli (v)

6

Triple Cooked Chips (ve)

3.5

Creamy Mashed Potatoes

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

Kids Sunday Roast, 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