



CLOCK HOUSE

A LA CARTE MENU

*CREATED BY HEAD CHEF KARL TYLER
& HIS TEAM*



**ALL MEAT PRODUCTS BUTCHERED AND
PREPARED BY OUR OWN BUTCHER**

V - VEGETARIAN
VA - VEGETARIAN OPTION AVAILABLE
VG - VEGAN
VGA - VEGAN OPTION AVAILABLE

TASTING BITES

Buttermilk Onion Rings (v)

Garlic ranch dip

Soft Pretzel (v) (vga)

Lincolnshire Poacher, beer dipping sauce

Lincolnshire Sausage Roll

Smoked tomato ketchup

Deep Fried Pickles (v) (vga)

Garlic ranch dip

STARTERS

Tempura King Prawns

Sriracha hot sauce mayonnaise, lemon wedge

Black Pudding Scotch Egg

Smoked tomato ketchup, apple compote

Classic French Onion Soup (v)

Cheese baked crostini

Garlic Wild Mushrooms (v) (vga)

White wine & cream sauce, toasted ciabatta

Lincolnshire Poacher Twice Baked Souffle (v)

Wholegrain mustard cream

Smoked Jalapeno Poppers

With cream cheese & streaky bacon, served with chilli jam

STEAK SAUCES

Our sauces are homemade from scratch, and the perfect accompaniment to any steak, Can be made vegetarian upon request

Peppercorn (va)

Mushroom & Tarragon (va)

Smoked Bacon & Blue Cheese

Chimichurri (vg)

Red Wine Jus (va)

HIMALAYAN SALT AGED BEEF

All steaks are served with triple cooked chips, confit tomato, grilled field mushroom, Caesar salad wedge & buttermilk onion ring

5

8oz Sirloin Steak

28

A delicate flavour with a firmer texture

7

10oz Rib Eye Steak

31.5

Nicely marbled, bursting with flavour

6.5

8oz Rump Steak

23.5

Firm texture and rich flavour

5

16oz Rump Steak

34

Firm texture and rich flavour

8oz Fillet Steak

34

The most tender steak, very lean

10.5

18oz T-Bone Steak

39.5

Prime sirloin & fillet steak on the bone

9

10oz Bacon Steak, Free Range Fried Egg

25

Cured in house by us

6.5

Surf And Turf?

6.5

ADD three tempura king prawns to any steak

7

SHARING STEAKS

Priced per person

All steaks are served with triple cooked chips, confit tomato, grilled field mushroom, Caesar salad wedge & buttermilk onion rings

18-20oz Chateaubriand For Two

38pp

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

38oz Tomahawk For Two

38pp

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

Butchers Board For Two

38pp

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

4.5

4

4

MAINS

Beef Bourignion

22
Braised beef brisket, pancetta, baby onions, red wine jus, served with dauphinoise potatoes & seasonal vegetables

Crispy Chicken Parmigiana

20
Tomato ragu, mozzarella & Parmesan, crispy bacon crumb, pesto, Caesar salad wedge, triple cooked chips

Signature Fish & Chips

18.5
10oz craft beer battered Grimsby haddock, triple cooked chips, mushy peas, tartare & fresh lemon

Cheddar & Parmesan Mac n Cheese (va)

16
Herb crumb, garlic bread

Roast Pepper, Tomato & Mixed Bean Pie (v)

16.5
Sweet potato & feta topping, triple cooked chips, Caesar side salad (vga)

Roast Chicken Supreme

18.5
Creamy mashed potatoes, seasonal greens, carrots, roasted chicken gravy

BURGERS

All hand crafted burgers served in a homemade rustic seeded brioche, with Clock House onion ring, chefs burger sauce, tomato relish, pickles, local grown skinny fries, red cabbage coleslaw

Double Beef Patty, BBQ Pulled Brisket

24
Topped with mature cheddar

Crispy Fried Chicken Tenders

20
Buffalo glaze

Pork Shoulder & Apple Burger

22
Dry cured bacon, mature cheddar

Fully Loaded Butchers Burger

28.5
Beef patty, fried chicken tenders, BBQ brisket, buffalo sauce, mature cheddar

Moving Mountains Burger (vg)

18.5
Soya mayonnaise

SMOKER PLATES

All meats have been coated with our in-house spice rub and cooked in the smoker for a minimum of four hours.

20
All dishes (excluding salmon & shredded mushrooms) served with roast chicken gravy, cheddar & jalapeno corn bread, red cabbage coleslaw, smokey house beans, corn on the cob, local grown skinny fries

Pulled Beef Brisket

26
Clock House BBQ

Pulled Pork Shoulder

24
Clock House BBQ

Crispy Fried Chicken

24
Spicy buffalo

Hot Smoked Salmon

25
BBQ cream

Rack of Pork Belly Ribs

29.5
Clock House BBQ

Shredded King Oyster Mushrooms (v) (vga)

20
BBQ cream

Our Signature Clock House BBQ is made in-house using pineapple juice, honey, smoke rub recipe and our chefs secret ingredients

SIDES

Clock House Chips (vg)

3.5

Local Grown Skinny Fries (vg)

4

Buttermilk Onion Rings (v)

5

Caesar Side Salad (v) (vga)

4

Dauphinoise Potatoes (v)

4.5

Creamy Mash (v)

4

Red Cabbage Coleslaw (v)

3

Seasonal Vegetables (vg)

4

Loaded Poutine For The Table

Local grown skinny fries, squeaky cheese curds, rich homemade gravy & crispy onions topped with:

BBQ Pulled Pork 14 Buffalo Fried Chicken 14 BBQ Pulled Beef Brisket 15.5

Childrens Menu (For those under 12 years old)

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

STARTERS

Soup Of The Day (v), crusty bread

Haddock Fish Fingers, tomato ketchup

Creamy Garlic Mushrooms (v) (vga)

MAIN COURSE

Duo of Lincolnshire Sausages (va) (vga), mashed potatoes, pork gravy

Mac N Cheese (v), garlic slice

Chicken Tenders, chips, beans

DESSERT

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

CLOCK HOUSE BREAKFAST

Monday to Sunday, 9am - 12pm

Made using locally sourced,
high-quality ingredients and
full of flavour:

from £7.50

We even make our own sausages and dry-cure
our own bacon using local free range pork!

www.clockhousegastrobar.com