



CLOCK HOUSE BREAKFAST MENU

Served Monday - Sunday (09.00 - 12.00)

Clock House Full English 15

Two homemade sausages, two dry cured back bacon, field mushroom, confit tomato, two hash browns, baked beans, homemade black pudding, two free range Burford Brown eggs, toasted vines sourdough bread, smoked ketchup

Clock House Half Breakfast 11

Homemade sausage, dry cured back bacon, field mushroom, confit tomato, hash brown, baked beans, free range Burford Brown egg, toasted vines sourdough bread, smoked ketchup

Scottish Breakfast 14.5

Homemade Lorne square sausage, two dry cured back bacon, field mushroom, confit tomato, hash brown, baked beans, homemade black pudding, tattie scone, two free range Burford Brown eggs, toasted vines sourdough bread, smoked ketchup

Vegetarian Breakfast (v) (ve option) 12

Two vegetarian sausages, field mushroom, two hash browns, two free range Burford Brown eggs, baked beans, confit tomato, toasted vines sourdough bread, smoked ketchup

Steak & Eggs 20

8oz dry aged rump, two hash browns, two free range fried eggs, field mushroom, confit tomato, smoked ketchup

Smashed Avocado Toast 10.5

Toasted bloomer topped with avocado, two poached free range Burford Brown eggs, green pesto garnish

Biscoff Buttermilk Pancake Stack (v) 10.5

Three fluffy pancakes, maple syrup, Biscoff sauce, Biscoff crumb, apple compote, Greek yoghurt

Bacon Pancake Stack 11

Three fluffy pancakes, maple syrup, dry cured streaky bacon, powdered sugar

Eggs Benedict 10

Vines artisan English muffin, dry cured back bacon, two free range Burford Brown eggs, wilted spinach, hollandaise

ADD Two homemade Black Pudding slices +2.5

Homemade Toasted Teacake (V) 4

Served warm with butter
ADD Strawberry preserve +55p

Build Your Own Sandwich 7.5

Choose between white or wholemeal bloomer with your choice of dry cured bacon or homemade Lincolnshire sausage filling and one accompaniment from the list below;

Free range Burford Brown egg, sauteed mushrooms, homemade black pudding

Breakfast Extras each: 1.5

We regret that unfortunately, we cannot make changes to breakfasts, however, breakfast extras can be purchased separately

Quality In Every Bite

Our sausages are made in-house by our very own butcher. We also cure our own bacon using local free range pork. We only use locally sourced, high-quality ingredients and take pride in serving you the very best from our butchers block to your plate.