



CLOCK HOUSE

SUNDAY 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

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

4

4

Butchers Board For Two

38pp

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

4.5

4

4

Try Our Baked Cauliflower Cheese with your roast!
Only £4.50

SUNDAY ROASTS

All served with roasted & mashed Williamson's farm potatoes, creamed leeks & cabbage, honey roast carrots, seasonal greens, Yorkshire pudding and Clock House gravy

Stuffed & Rolled Pork Belly

Sage & onion stuffing

Braised Beef Brisket

Creamy horseradish upon request

Skin On Chicken Supreme

Free range breast of chicken

Butchers Sunday Lamb 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, Clock House gravy

Stuffed & Rolled Pork Belly

Sage & onion stuffing

Braised Beef Brisket

Horseradish upon request

Skin On Chicken Supreme

Free range breast of chicken

Chefs Sunday Lamb of the Week

Please ask server for todays choice

SUNDAY BURGER

Double Beef Patty, BBQ Brisket 24

Local grown skinny fries, rustic seeded brioche, crisp salad, chefs burger sauce, Clock House onion ring, red cabbage coleslaw, pickles, tomato relish

MAINS

Beef Bourignon

22

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

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)

SMOKER PLATES

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

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

Crispy Fried Chicken

24

Spicy buffalo

Hot Smoked Salmon

25

BBQ cream

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

Side Orders Overleaf:

SIDES

Clock House Chips (vg)	3.5	Creamy Mash (v)	4
Local Grown Skinny Fries (vg)	4	Red Cabbage Colelsaw (v)	3
Buttermilk Onion Rings (v)	5	Seasonal Vegetables (vg)	4
Caesar Side Salad (v) (vga)	4	Baked Cauliflower Cheese (v)	4.5
Dauphinoise Potatoes (v)	4.5		

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

Kids Sunday Roast, choice of meat, seasonal vegetables, Yorkshire pudding, gravy

DESSERT

Two Scoops of Vanilla Ice Cream (v) (vga), 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