



# CLOCK HOUSE

— GASTROBAR —

LOCAL PRODUCE • MILES BETTER

## À LA CARTE

TUESDAY-SUNDAY FROM 12  
...STRAIGHT AFTER BREAKFAST

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All meat products are butchered and prepared by our own butcher.



VE - Vegan  
V - Vegetarian

EVERY DAY FROM 12

## À LA CARTE

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### To Start.

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<b>3 Crispy Smoked Chicken Wings</b>	<b>8.5</b>	<b>Soup of the Day</b>	<b>6.5</b>
Buffalo or Pineapple BBQ Sauce, Garlic Ranch (VE Option Available)		Warm Home Baked Ciabatta	
<b>House - Fried Tortilla Chips (V)</b>	<b>7.5</b>	<b>Garlic Mushroom Parfait (V)</b>	<b>7.5</b>
Spiced Tomato Salsa, Sour Cream, Lincolnshire Cheddar		Spiced Onion Chutney, Toasted Artisan Bread	
<b>ADD Homemade Chilli</b>	<b>2.5</b>		
<b>Ham Hock &amp; Pulled Pork Terrine</b>	<b>8</b>		
Homemade Piccalilli, Artisan Bread			

### Mains.

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<b>Clock House British Lasagne</b>	<b>16</b>	<b>Hawkstone Beer Battered Fish &amp; Williamson's Farm Chips</b>	<b>19.5</b>
Slow-Cooked Ground Beef, Pork & Red Wine Ragù, Free Range Egg Pasta, Lincolnshire Cheddar Sauce, Dressed Garden Salad, Garlic Ciabatta		British Haddock, Hawkstone Batter, Warm Mushy Peas, Curry Sauce, Tartare, Williamson's Farm Triple Cooked Chips	
<b>3 Bone Retford Rack of Lamb</b>	<b>29.5</b>	<b>Clock House Fish Pie</b>	<b>20</b>
Williamson's Farm Mash, Onion, Red Wine & Mint Sauce, Seasonal Garden Vegetables		Scottish Salmon, Grimsby Landed Haddock, Mustard & Cheddar, Baked with Mash Potato served with Chantany Carrots & Greens	
<b>Smoked &amp; Pulled Pork Collar</b>	<b>17.5</b>	<b>Pan Roasted Skin on Chicken Breast</b>	<b>24</b>
Pineapple BBQ Sauce, Homemade Baked Beans, Buttermilk Cornbread, Slaw, Triple Cooked Chips		Baby Onion, Pancetta & Peppercorn Sauce, Williamson's Farm Potato Terrine, Roasted Local Carrots & Greens	

### Vegetarian & Vegan.

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<b>Butternut &amp; Lentil Wellington (VE)</b>	<b>16</b>	<b>Plant Based Burger (VE)</b>	<b>17.5</b>
Dressed Garden Salad		Soya Mayo, Vegan Brioche, Lettuce, Tomato, Tomato Relish, & Williamson's Farm Triple Cooked Chips	
<b>Garden Vegetable Lasagne (V)</b>	<b>16</b>	<b>Grilled Halloumi Burger (V)</b>	<b>18</b>
British Vegetables, Free Range Egg Pasta, Homemade Tomato Sauce, Lincolnshire Cheddar, Garlic Ciabatta		Vine's Glazed Brioche Bun, Garlic Ranch, Relish, Lettuce & Tomato, Buttermilk Onion Ring, Williamson's Farm Triple Cooked Chips	

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## Burgers.

All served in Vine's Artisan Bakery Brioche Bun, Garlic Ranch, Lettuce, Tomato, Buttermilk Onion Ring, Tomato Relish, Coleslaw, Williamson's Farm Triple Cooked Chips

<b>Angus 7oz Beef Patty</b>	<b>21</b>	<b>Bacon &amp; Local Blue Cheese</b>	<b>22.5</b>
Melted Lincolnshire Cheddar		Angus 7oz Beef Patty, Dry Cured Bacon, Cote Hill Blue Cheese	
<b>Curried Chicken Burger</b>	<b>20.5</b>		
Grilled Chicken, Curry Sauce, Poppadom Crunch, Spiced Tomato Chutney			

## Signature Cuts From The Grill

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All Seasoned with Maldon Sea Salt & served with Roasted Tomato, Dressed British Garden Salad, One Side of your Choice

### BEEF

<b>8oz Rump</b>	<b>22.5</b>
<b>16oz T-bone</b>	<b>39</b>
<b>8oz Fillet</b>	<b>32.5</b>
<b>8oz Sirloin</b>	<b>28.5</b>
<b>10oz Ribeye</b>	<b>32</b>
<b>8oz Rump &amp; 8oz Sirloin Duo</b>	<b>45</b>

(Serves One)

### SHARING BEEF

<b>16oz Chateaubriand for Two</b>	<b>39pp</b>
<b>36oz Tomahawk for Two</b>	<b>39pp</b>
Seasoned with Maldon Sea Salt & served with Roasted Tomato, Dressed British Garden Salad, Hawkstone & Buttermilk Onion Rings, Tomatoes, Mushrooms, & Williamson's Farm Triple Cooked Chips	

### CHICKEN

<b>Chicken Breast, Dry Cured Bacon &amp; Melted Cheddar</b>	<b>24</b>
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## CHOOSE YOUR SIDES

**4 EACH** Unless Stated Otherwise

Farm Vegetables . Williamson's Farm Triple Cooked Chips . Homemade Crispy Williamson's Farm Potato Hash Brown  
Clock House Baked Beans . Sautéed Garlic Mushrooms . Garlic Ciabatta . Williamson's Farm Potato Terrine  
Buttermilk Red Cabbage Coleslaw **(3.5)** . Hawkstone & Buttermilk Onion Rings **(5.5)** . Halloumi Fries **(7)**

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## CHOOSE YOUR SAUCE / BUTTER

**4 EACH**

Baby Onion, Pink Peppercorn & Pancetta . Port & Cote Hill Blue . Beef Jus . Roast Garlic Butter



TUESDAY-SATURDAYS 4-6

**EARLY BIRD MENU**

MAIN 15  
TWO-COURSES 18.5  
THREE COURSES 22

New menu every single week on our Early Bird, a midweek treat at quieter times, with the same top-quality cooking at great value.

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FRIDAYS & SATURDAYS

**WEEKEND SPECIALS**

Our chefs bring something different every weekend, from premium cuts to creative dishes you won't find on the main menu. Available only whilst they last.

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EVERY SUNDAY

**SUNDAY ROAST**

Try one of our famous Sunday roasts, available every Sunday, 12pm - 8pm

12 PM - 8 PM

## SUNDAY ROASTS.

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All served with Williamson's Farm Mash & Duck Fat Roasted Williamson's Farm Potatoes, Local Chantanay Carrots, Local Broccoli & Greens, Yorkshire pudding, Creamed Savoy Cabbage, Sage & Onion Stuffing, Pan Gravy

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<b>Braised Beef Brisket</b>	<b>20.5</b>
<b>Honey Roasted Gammon Loin</b>	<b>19</b>
<b>Skin on Chicken Breast</b>	<b>20.5</b>
<b>Retford Lamb Of The Week</b>	<b>23.5</b>
<b>Clockhouse Sunday Roast</b> A Choice of any 3 meats	<b>27.5</b>

### NEW! Yorkshire Pudding Wrap

PRICED AS MEATS ABOVE

Your choice of options from above, wrapped in a homemade Yorkshire Pudding. Served with duck fat Williamson's Farm roast potatoes, seasonal vegetables, pan gravy

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### EXTRA SIDES

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<b>Cauliflower Cheese</b>	<b>6.5</b>
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<b>Sunday Roast Sharer.</b>	<b>32.5 PP</b>
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- Honey Glazed Gammon Loin
- Skin on Chicken Breast
- Braised Beef Brisket
- Retford Lamb of the Week

#### ALL SERVED WITH

- Williamson's Farm Duck Fat Roasted Potatoes
- Williamson's Farm Mashed Potatoes
- Local Carrots
- Local Garden Greens
- Baked Cauliflower Cheese
- Pan Gravy
- Sage Stuffing
- Yorkshire Puddings
- Creamed Savoy Cabbage

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