



# CLOCK HOUSE

— GASTROBAR —

LOCAL PRODUCE • MILES BETTER

## PARTY MENU

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

CLOCK HOUSE  
— GASTROBAR —

# PARTY MENU

GROUPS OF 8 OR MORE

2 COURSES £27.50

3 COURSES £35.50

## To Start.

### Soup of the Day

Warm Home Baked Ciabatta

### Garlic Mushroom Parfait (V)

Spiced Onion Chutney, Toasted Artisan Bread

### House - Fried Tortilla Chips (V)

Spiced Tomato Salsa, Sour Cream, Lincolnshire Cheddar

### Ham Hock & Pulled Pork Terrine

Homemade Piccalilli, Artisan Bread

## Mains

### Clock House British Lasagne

Slow-Cooked Ground Beef, Pork & Red Wine Ragù, Free Range Egg Pasta, Lincolnshire Cheddar Sauce, Dressed Garden Salad, Garlic Ciabatta

### Clock House Fish Pie

Scottish Salmon, Grimsby Landed Haddock, Mustard & Cheddar, Baked with Mash Potato served with Chantarray Carrots & Greens

### Smoked & Pulled Pork Collar

Pineapple BBQ Sauce, Homemade Baked Beans, Buttermilk Cornbread, Slaw, Triple Cooked Chips

### Garden Vegetable Lasagne (V)

British Vegetables, Free Range Egg Pasta, Homemade Tomato Sauce, Lincolnshire Cheddar, Garlic Ciabatta

### Grilled Halloumi Burger (V)

Vine's Glazed Brioche Bun, Garlic Ranch, Relish, Lettuce & Tomato, Buttermilk Onion Ring, Williamson's Farm Triple Cooked Chips

### Angus 7oz Beef Patty

Lincolnshire Cheddar, Vine's Glazed Brioche Bun, Garlic Ranch, Relish, Lettuce & Tomato, Buttermilk Onion Ring, Williamson's Farm Triple Cooked Chips

## Signature Cuts From The Grill

All Seasoned with Maldon Sea Salt & served with Roasted Tomato, Dressed British Garden Salad, Triple Cooked Chips

Soz Rump £2.50 SUPPLEMENT

Soz Fillet £8.50 SUPPLEMENT

Soz Sirloin £12.50 SUPPLEMENT

## 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)

## Dessert

### Whisky Treacle Tart(v)

Honeycomb, Blyton Vanilla Ice Cream And Custard

### Peanut Butter & Jelly (v)

Dark Chocolate & Peanut Butter Brownie, Raspberry Compote, Chocolate Sauce, Blyton Raspberry Ripple Ice Cream, Honeycomb

### Traditional Sticky Toffee Pudding (v)

Spiced Caramel Sauce, Honeycomb, Blyton Vanilla Ice Cream



EVERY DAY FROM 12

# À LA CARTE

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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>Bacon &amp; Local Blue Cheese</b>	<b>22.5</b>
	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

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

### BEEF

8oz Rump	22.5
16oz T-bone	39
8oz Fillet	32.5
8oz Sirloin	28.5
10oz Ribeye	32
8oz Rump & 8oz Sirloin Duo (Serves One)	45

### SHARING BEEF

16oz Chateaubriand for Two	39pp
36oz Tomahawk for Two	39pp
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

Chicken Breast, Dry Cured Bacon & Melted Cheddar	24
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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

<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>
<b>NEW! Yorkshire Pudding Wrap</b>	<b>PRICED AS MEATS ABOVE</b>

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>
<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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