



CLOCK HOUSE

— GASTROBAR —

LOCAL PRODUCE • MILES BETTER

A LA CARTE

TUESDAY-FRIDAY FROM 4PM
SATURDAY & SUNDAY FROM 12PM
...STRAIGHT AFTER BREAKFAST

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



VE - Vegan
V - Vegetarian

WEEKDAYS FROM 4PM
WEEKENDS FROM 12PM

CLOCK HOUSE
— GASTROBAR —

A LA CARTE

To Start.

Fire Grilled Beef Rib & Blade Nuggets 9.95

Chipotle Glaze, Pickled Red Onion, Lime
Sour Cream, Avocado Puree

Philly Cheese Steak Spring Roll 9.75

Warm Cheese Dipping Sauce

Crispy Brie Wedges 8.5

Caramelised Onion Chutney, Honey,
Dressed Rocket

Grilled Whole Black Tiger Prawns 13.95

Nduja Crumb, Romesco Sauce,
Garlic Aioli

Beef Fat Potatoes 7.25

Romesco Sauce, Parmesan, Roasted
Garlic Aioli

Korean Fried Chicken 7.95

Buttermilk Waffle, Gochujang Glaze,
Sesame

Mains.

Blackened Cajun Chicken 16.5

BBQ, Hot Honey, Garlic & Lemon Yoghurt,
Cajun Coleslaw, Triple Cooked Chips

Hawkstone Beer Battered Fish & 19.5

Williamson's Farm Chips

British Haddock, Hawkstone Batter,
Warm Mushy Peas, Tartare, Williamson's
Farm Triple Cooked Chips

Asparagus, Broad Bean & Parmesan Risotto

Truffle & Rocket Salad **14.5**

Mature Cheddar & Parmesan Mac n Cheese 15

Spicy Parmesan Crumb, Truffle & Rocket
Salad

Burgers.

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

Angus 7oz Beef Patty 21

Melted Lincolnshire Cheddar

Bacon & Local Blue Cheese 22.5

Angus 7oz Beef Patty, Dry Cured Bacon,
Cote Hill Blue Cheese



EVERY DAY FROM 12

À LA CARTE

Signature Cuts From The Grill

All Seasoned with Maldon Sea Salt & served with Roasted Tomato, Grilled Portobello Mushroom & a Buttermilk Onion Ring

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

CHOOSE YOUR SIDES
4 EACH Unless Stated Otherwise

Williamson's Farm Triple Cooked Chips . Homemade Crispy Williamson's Farm Potato Hash Brown . Roasted Mushrooms . Garlic Ciabatta .
Cajun Coleslaw (3.5) . Hawkstone & Buttermilk Onion Rings (5.5)

CHOOSE YOUR
SAUCE / BUTTER
4 EACH

Pink Peppercorn . 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.

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.

EVERY SUNDAY

SUNDAY ROAST

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

12 PM - 8 PM

SUNDAY ROASTS.

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

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

EXTRA SIDES

Cauliflower Cheese	6.5
--------------------	-----

Sunday Roast Sharer.	32.5 PP
----------------------	---------

- 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

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.

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.

