



CLOCK HOUSE

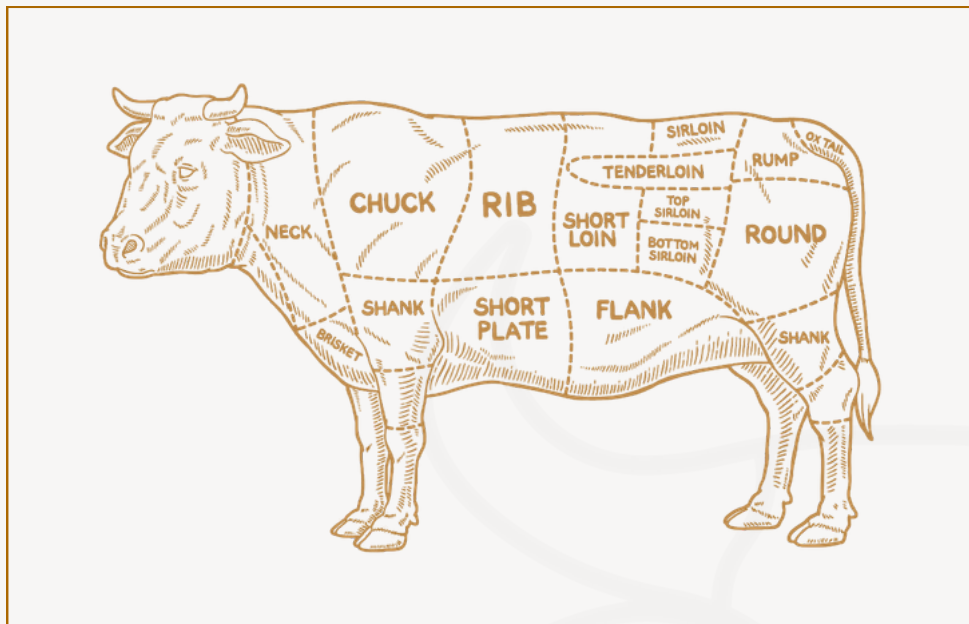
— STEAK & COCKTAILS —

A LA CARTE

Served Tuesday to Friday From 4pm

Saturday & Sunday from 12pm

VE - Vegan
V - Vegetarian
VGA - Vegan Option Available



All meat products are butchered and prepared by our own butcher
Please ask for our GF menu



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SMALL PLATES

Beef Fat Potatoes8
Romesco Sauce, Parmesan, Roasted
Garlic Mayonnaise (Vegetarian
option available)

Korean Fried Chicken8.5
Buttermilk Waffle, Gochujang
Glaze, Sesame

**Fire Grilled Beef Blade &
Short Rib Nugget**10
Chipotle Glaze, Pickled Red
Onion, Lime Sour Cream

Crispy Brie Bon Bon (M)7.5
Caramelised Onion Jam,
Cranberry, Herb Dressing

Philly Cheese Steak9.5
Spring Roll
Strips of Bavette Steak, Peppers,
Mushrooms and Onions, Cheddar
Cheese Dipping Sauce

Salt & Pepper8
Crispy Fried Calamari
Nduja Crumb, Garlic Aioli, Romesco
Sauce, Herb Dressing

MAINS

Beer Battered Haddock20
Triple Cooked Chips, Mushy Peas,
Tartare Sauce, Grilled Lemon

Baked Macaroni & Cheese (M)15
Mature Cheddar, Parmesan,
Macaroni Pasta, Parmesan & Nduja
Crumb, Rocket & Truffle Oil Salad

Blackened Cajun Chicken Breast16.5
BBQ, Hot Honey, Garlic & Lemon
Yoghurt, Cajun Coleslaw, Chunky Chips

**Asparagus, Broad Bean &
Roasted Garlic Risotto (M/VGA)**14.5
Parmesan, Truffle & Rocket Salad

STEAKS

All served with Roasted Plum Tomato, Portobello Mushroom,
Chunky Chips and our Homemade Crispy Shoe String Onions,
Brushed with Beef Tallow after cooking for flavour.

225g RUMP22
250g RIBEYE29.5
225g SIRLOIN27
200g FILLET31.5
450g T-BONE37

BUTCHERS CUT OF THE DAY
CAULIFLOWER STEAK (VE)18
BBQ Glaze

SHARERS

Tomahawk £79 for 2
Châteaux £79 for 2

SAUCES

Chimichurri
Roasted Bone Marrow
& Garlic Butter
Pink Peppercorn
Blue cheese
Red Wine Gravy

4 EACH

WOULD YOU LIKE A COMPLIMENTARY DRESSED ROCKET SALAD WITH YOUR STEAK?

Surf And Turf? Add Crispy Salt & Pepper Squid for £6



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BURGERS

Served in a Vines Seeded Artisan Bun, Roasted Garlic Aioli, Rocket & Beef Tomato, Cajun Coleslaw, Chips

2x ¼ LB Brisket & Ribeye Patties20.5
Onion Jam, Melted Cheddar Cheese

Korean Fried Chicken19
Gochujang Glaze

Bacon & Blue22.5
2x ¼ LB Brisket & Ribeye Patties, Onion Jam,
Grilled Bacon, Blue Cheese Sauce

SIDES

Triple cooked chips (VE) 4

Beef fat potatoes 4

Truffle & Parmesan chips 5.5

Cajun Coleslaw (VE) 3

Mac & Cheese 5.5
Parmesan & Nduja Crumb

Shoestring Onions 5

SUNDAY ROASTS

All Served With Beef Fat and Smoked Salt Roasted and Mashed Potatoes, Honey Roasted Carrots, Creamed Leeks and Cabbage, Garden Greens, Rosemary and Black Pepper Yorkshire, Red Wine Gravy & Pork and Onion Stuffing.

Butchers Sunday Joint20
Please ask for todays option

Braised Beef Brisket21.5

Rolled Lamb Shoulder23.5
Marinated in Mint & Red Wine

Roasted Chicken Breast ...20.5

Clockhouse Roast27.5
A choice of any 3 meats

Add on;
Cauliflower Cheese6.5
To Share

Yorkshire Wrap FROM 20

Your Choice of Options From the Sunday Roast Meats Listed, Wrapped in a Homemade Yorkshire Pudding. Served with Duck Fat Williamson's Farm Roast Potatoes, Seasonal Vegetables, Pan Gravy

SUNDAY ROAST SHARER

Butchers Joint of the Week
Roast Chicken
Braised Beef Brisket
Rolled Retford Lamb Shoulder

With

Smoked Salt-Roasted Potatoes
Mashed Potato
Local Carrots
Garden Greens
Baked Cauliflower Cheese
Pan Gravy
Pork Stuffing
Yorkshire Pudding
Creamed Cabbage and Leeks

32.5 PER GUEST



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DESSERTS

Lemon & Yuzu Tart.....7.5
*Homemade Shortbread, Yorkshire Rhubarb
Compote, Meringue*

Eton Mess Cheesecake.....7.5
*Raspberry Ripple Ice Cream, Meringue &
Honeycomb*

Sticky Banoffee Pudding.....7.5
*Caramel Sauce, Banoffee Ice Cream,
Honeycomb*

**Warm Homemade Chocolate
& Biscoff Fudge Cake**.....10
*Lotus Crumb, Honeycomb, Vanilla Ice
Cream*



DESSERT COCKTAILS

8.50 EACH

Espresso Martini

Nutella Martini

COFFEES

Americano 3.4

Cappuccino 3.9

Mocha 4.2

Espresso 2.6

Latte 3.9

Deluxe Hot Chocolate 4.7