



CLOCK HOUSE

— STEAK & COCKTAILS —

BOTTOMLESS BRUNCH

SERVED SATURDAYS 12-5PM

£35 PER PERSON

DRINKS



Pardal Czech Lager 3.4%
Hawkstone Cider 5.0%
Gordon's or Gordon's Pink
Smirnoff
Cari Saluti Red, White or Rose
Prosecco

Espresso Martini
Watermelon Sour
Mixed Berry Caiprioska
Sex On The Beach
Virgin Mojito
Soft Drinks

MAIN COURSE

Smoked Butter Eggs Benedict

Vines Bakery English Muffin, Butchers Bacon, Poached Eggs & Lightly Smoked Hollandaise

Steak & Eggs

Dry Aged Rump Steak, Beef Fat Potatoes, Grilled Plum Tomato, Portobello Mushroom, 2 Fried Eggs

Blackened Cajun Chicken Breast

BBQ, Hot Honey, Garlic & Lemon Yoghurt, Cajun Coleslaw, Chunky Chips

225g Sirloin Steak +£7 Supplement

Roasted Plum Tomato, Portobello Mushroom, Chunky Chips and Homemade Crispy Shoe String Onions, Brushed with Beef Tallow.

Buttermilk Mixed Berry Waffles

Mixed Berry Compote, Yoghurt, Icing Sugar & Maple (V)

Baked Macaroni & Cheese (V)

Mature Cheddar, Parmesan, Macaroni Pasta, Parmesan & Nduja Crumb, Rocket & Truffle Oil Salad

Asparagus, Broad Bean & Roasted Garlic Risotto (V/VGA)

Parmesan, Truffle & Rocket Salad

Brisket & Ribeye Burger

2x ¼ LB Brisket and Ribeye with Onion Jam, Melted Cheddar Cheese.

DESSERTS

Lemon & Yuzu Tart

Homemade Shortbread, Yorkshire Rhubarb Compote, Meringue

Eton Mess Cheesecake

Raspberry Ripple Ice Cream, Meringue & Honeycomb

Sticky Banoffee Pudding

Caramel Sauce, Banoffee Ice Cream, Honeycomb

Warm Homemade Chocolate & Biscoff Fudge Cake +£2 Supplement

Lotus Crumb, Honeycomb, Vanilla Ice Cream