



CLOCK HOUSE

— STEAK & COCKTAILS —

SUNDAY LUNCH

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

Butchers Sunday Joint20

Please ask for today's option. A new option each week, selected and prepared by our own butcher.

Braised Beef Brisket21.5

Aged on the bone for three weeks, butchered and rolled by us and slow cooked to perfection.

Rolled Lamb Shoulder23.5

Marinated in Mint & Red Wine

Grass Fed Lamb from Harrison's Farm in Retford.

Roasted Chicken Breast20.5

Local, grain fed chicken, served off the bone.

Clockhouse Roast27.5

Our famous Sunday feast. Choose from any three of the four meats available and treat yourself to the very best

Add on;

Cauliflower cheese to share6.5

Yorkshire Pudding WrapPRICED 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

SUNDAY ROAST SHARER

32.5 PER GUEST

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
Creamed cabbage and leeks



OUR FULL A LA CARTE MENU IS ALSO AVAILABLE
ALL DAY ON SUNDAYS