Broccoli & Stilton Soup (v) 6

Barbeque Chicken Wings 6

Baked Somerset Camembert, garlic and rosemary marinade, red pepper & chilli dip, sour dough bread (v) 14

Selection of Artisan Breads, Oil & Butter 6

Fishcakes, spinach, poached egg 7.5

THE CLOCK HOUSE

STARTERS

ROASTS

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| All served with goose-fat potatoes, double-egg Yorkshire pudding, crushed swede,spring greens, honey-roasted carrots and red wine gravy |
| 21 days ages striploin of West country **Beef**, horseradish cream 18Lemon and thyme **Roast Chicken**, bread sauce, 16 | **Ultimate Roast**Striploin of **Beef**, lemon and thyme **Roast Chicken**, **Pork** **Belly**, crackling, horseradish cream, Bramley apple sauce, bread sauce, 20 | **Pork belly,** crackling,Bramley apple sauce 15 |

MAINS

*Clockhouse beef burger,*

*cheese, ketchup, mayo, fries 13*

*Youngs beer battered cod,*

*triple cooked chips, mushy peas, tartare sauce 14*

*Chicken Ceaser Salad, anchovies, parmesan shavings 12.50*

*Butternut Squash Risotto*

*14 (v)*

*28 day aged Aberdeen Angus Sirloin Steak, triple cooked chips, béarnaise sauce*

*20*

*Cumberland Sausages,*

*scallion mash, red wine gravy12*

SIDES – ALL AT 3.50

Skinny Fries or Chunky Fries

Sweet potato Wedges

Green Salad

PUDDING

Chocolate brownie, vanilla ice cream 6

Honey Combe cheese cake, raspberry puree 6.50

Selection of Jude’s dairy Ice cream 5

Sticky toffee pudding, salted caramel ice cream 6

 *Cheese Board*

Choose 1 £4 , 2 for £6 , 3 for £8

served with seeded crackers and braston pickle: Rutland Red, Lord London, Cropwell Shropshire Blue

Our new Menu is coming soon with more vegetarian & vegan options…

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

* We’re proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus.

Tables of 8 or more are subject to a discretionary service charge of 12.5%