

CLOCKTOWER

BRASSERIE

SERVED 12PM – 9PM

WHILE YOU WAIT

FOCACCIA
olive oil & balsamic **ve,v 5.5**
CHEDDAR GOUGERES v 7.5
GORDAL OLIVES ve,v,gf 7.5
SMOKED MIXED NUTS ve,v,gf 6.5

SOURDOUGH & BUTTER v 5.5
LINDISFARNE OYSTERS gf
half dozen 36, or 6 per oyster
mignonette, lemon, tabasco

TAITTINGER CHAMPAGNE
Brut 16, Rose 17.5, Vintage 25

NEGRONI 16
classic, white, rose, sbagliato

TABLE SHARER FOR TWO

ANTI PASTI PLATTER gf* 26
Yorkshire Lishman's cured meats, focaccia,
feta, pickles, chutney, oil, balsamic

FISH PLATTER gf* 39
served cold
oysters, argentinian pink prawn, potted crab,
marinated mussels, smoked salmon &
caviar bellinis

MEZZE PLATTER ve*,v, gf* 23
flat bread, fresh vegetables, gordal olives,
halloumi, roast garlic houmous, whipped feta

STARTER

AGED BEEF TARTARE
sourdough, cornichon,
caper, shallot **19.5/main 37**
SHETLAND MUSSELS
white wine, crusty bread **gf* 10.5/main 19.5**
DRESSED SMOKED SALMON
caper, shallot, sourdough **gf* 14**

SCOTTISH QUEEN SCALLOPS
baked with garlic butter **gf* 16**
CHICKEN LIVER PARFAIT
orange jelly, toasted brioche **14**

SPILMAN ASPARAGUS
hollandaise, toasted sunflower seeds,
garden herbs **ve*,v,gf 16**
CREAM OF CAULIFLOWER SOUP
caramlised onion & cheddar crostini **v,gf* 9.5**
CHEESE SOUFFLE
spinach, watercress **v,gf 18**

HANDMADE PASTA

SEAFOOD TAGLIATELLE clams, brown shrimp,
crab, mussels **gf* 25.5**
WILD GARLIC PESTO CAMPANELLE stracciatella **v,gf* 18**
CACIO E PEPE black pepper, pecorino **v,gf* starter 8/main 16**
add chicken **14/main 18**

SALAD

CLASSIC CAESAR anchovies **gf* 8/main 15**
add chicken **14/main 18**
HERITAGE TOMATO burrata, sumac, basil **ve*,v,gf* 14.5**

MAIN

VEAL SCHNITZEL
mustard sauce, garlic butter,
caper & parsley salad **gf* 27**
CONFIT DUCK LEG
bean & morteau sausage cassoulet **gf 25**
SALMON EN CROUTE
herb salad, beurre blanc **27**
WHITBY FISH
& TRIPLE COOKED CHIPS
tartare sauce, mushy peas **gf 24**
WHOLE SOLE MEUNIERE
capers, lemon butter **gf 37**

ROAST CHICKEN BREAST
salsa verde, crispy chicken skin,
beer braised pearl barley **22**
HALLOUMI MUSHROOM BURGER
red onion, relish, skin-on fries **ve*,v, gf* 20**
TOMATO TART TATIN
romesco, basil, fennel **ve 18**
BROAD BEAN AND PEA RISOTTO
goats cheese, pea shoots **ve*,v 18**

FAMILY FAVOURITE

Inspired by all generations
of the Mackaness family,
owners of Rudding Park.

'BIG MACK' BURGER
aged beef, cheese, relish,
skin-on fries **gf* 23**

Also available as a child's portion,
because good taste clearly
runs in the family!

GRILL

All of our Steaks are from R & J Yorkshire's Finest Farmers and Butchers who are sixth generation farmers in the Yorkshire Dales. Their beef is aged for up to 45 days in carefully controlled conditions with the purest salt in the world in their Himalayan Salt Chamber to dry age to perfection and to lock in a true, quality meaty flavour.

Steaks are served with a tomato, rocket salad & skin on fries:

24oz SALT AGED COTE DE BOEUF
(for two) includes 2 sauces **gf 120**
allow 20-30 mins cooking time
9oz DRY-AGED RIB-EYE STEAK gf 48
8oz DRY-AGED BEEF FILLET gf 55

8oz FLAT IRON STEAK gf 32
6oz MINUTE STEAK gf 26
pink or well done
SAUCE: bearnaise **v,gf** chimichurri **v,gf**
garlic butter **v,gf** wild mushroom **gf**
peppercorn

SIDE

CREAMED SPINACH v,gf 6.75
GREEN BEANS shallots ve,v, gf 6.75
TRUFFLE MAC & CHEESE v 6.75
MIXED LEAF SALAD ve,v,gf 6.75
SPROUTING BROCCOLI garlic ve,v,gf 6.75
BUTTERED NEW POTATOES v,gf 6.75
SPILMAN ASPARAGUS ve*,v,gf 8

CHIPS & FRIES

add parmesan & truffle oil **2**
SKIN-ON FRIES ve,v,gf 6.75
TRIPLE COOKED CHIPS v 6.75



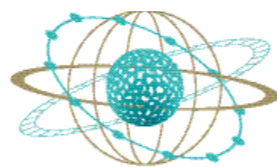
SCAN
for allergen
information

(v) vegetarian, (ve) vegan, (gf) gluten free, (*) adaptable on request

Please inform your server of any allergens or special dietary requirements. A discretionary 12.5% service charge will be added to your bill.

Our service charge is optional and is calculated on the pre-discount total of your bill.

27.04.26



CLOCKTOWER

OUTDOOR KITCHEN
& TERRACE

CHAMPAGNE & SPARKLING 125ml

TAITTINGER BRUT VINTAGE, REIMS	25.00
TAITTINGER BRUT ROSE, REIMS	17.50
TAITTINGER BRUT RESERVE, REIMS	16.00
DOMAINE EVREMOND, KENT	18.00
PROSECCO ROSE DOC, VENETO	13.00
PROSECCO DOC, VENETO	12.00

ROSE 175ml

CHATEAU SAINTE MARGUERITE, COTE DE PROVENCE	16.50
NINA PINOT GRIGIO BLUSH, VENETO	10.00

WOOD-FIRED NEAPOLITAN PIZZA

All pizzas use fior di latte and san marzano tomato (gluten free bases available on request)

HARROGATE BLUE	17.00	
harrogate blue, speck ham, rocket		
GOATS CHEESE	17.00	
goats cheese, caramelised onions, rocket, parmesan		
NEAPOLITAN v*	17.00	
capers, olives, anchovies, rocket		
PEPPERONI	16.00	
pepperoni, hot honey		
MARGHERITA v	14.00	
basil		

FLATBREAD

TARTE FLAMBEE	12.00
caramelised onions, pancetta lardons, gruyere cheese, creme fraiche	
GARLIC & TOMATO ve*,v	11.00
marinara sauce, garlic, olive oil, oregano	
GARLIC & CHEESE ve*,v	11.00
fior de latte cheese, olive oil, oregano	

EXTRAS

burrata	10.00
garlic butter	4.00
parmesan	2.00
additional toppings	2.50

SPRITZ

APEROL SPRITZ	16.00
aperol, prosecco, soda water	
HUGO SPRITZ	16.00
st germain, elderflower, prosecco, soda water	
LIMONCELLO SPRITZ	16.00
limoncello, prosecco, soda water	
CAMPARI SPRITZ	16.00
campari, prosecco, soda water	



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03.04.25