

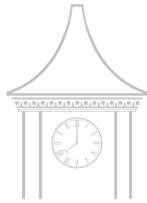


CLOCKTOWER

BAR | LOUNGE | GRILL

GRILL MENU





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Welcome to the Clocktower

A new style of dining at the heart of the Last Drop Village Hotel & Spa.

Enjoy Prime-Aged Steaks, traditional favourites and fresh Seafood including Lobster and Mussels. Choose from classic dishes or contemporary takes, perfectly paired with Wines, Prosecco, or Cocktails from our extensive drinks menu.

Don't miss our indulgent Desserts or treat yourself to a Dessert Cocktail for a sweet surprise.

All dishes are individually priced.

Guests on a dinner-inclusive rate have a £30 allowance, with any extra simply paid as a supplement.

Relax, indulge and enjoy the Clocktower experience.

Mike Evans

MIKE EVANS
GENERAL MANAGER



NIBBLES

TOASTED SOURDOUGH

smoked garlic butter.
four pounds

HARISSA HUMMUS (VEA)

flatbread.
five pounds

RED PEPPER ROMESCO DIP

pitta bread.
five pounds

MIXED OLIVES (VEA)

five pounds

NIBBLES PLATTER

all of the above.
nineteen pounds

STARTERS

BLACK PUDDING BONBON

bacon jam, pork scratchings.
eight pounds

GRILLED HALLOUMI & BALSAMIC CHERRY TOMATO BRUSCHETTA (VEA)

mixed leaf salad.
nine pounds

SOUP OF THE DAY (VEA)

artisan bread roll.
seven pounds

CHICKEN LIVER PARFAIT

citrus chutney, crispy chicken skin, toasted brioche.
eight pounds

CHILLI & GARLIC KING PRAWNS

a choice of white wine sauce or tomato & herb sauce with garlic flatbread.
nine pounds

SPRING ONION POTATO CAKE (V)

poached hens egg.
eight pounds

BROCCOLI PESTO GNOCCHI (VEA)

seven pounds

(VEA) VEGAN
(V) VEGETARIAN

All prices include VAT. Dishes may contain nuts or traces. All weights are pre-cooked. Please inform your server of any allergies, dietary requirements or preferences.
Allergen information is available on request.

OUR STEAKS

No grill menu is complete without a selection of quality steaks. Order yours cooked just the way you like it and if you're unsure, our guide below can help you choose.

BLUE

Deep red in colour, sealed, very lightly cooked and warm throughout. Soft to the touch.

Recommended Steaks: Sirloin, Fillet

RARE

Red in the centre and soft to the touch. Very tender.

Recommended Steaks: Sirloin, Fillet, Rib Eye

MEDIUM RARE

Warm with a red centre and a firmer texture. Juices run pink.

Recommended Steaks: Sirloin, Fillet, Rib Eye, Flat Iron

MEDIUM

Cooked through with a warm pink centre. Firm to the touch, with less juiciness than rarer steaks but still retaining good flavour and tenderness.

Recommended Steaks: Sirloin, Fillet, Rib Eye, Flat Iron, T-Bone

MEDIUM WELL

Mostly cooked through with a hint of pink. Firm texture.

Recommended Steaks: Rib Eye, T Bone

WELL DONE

Fully cooked with no pink. Firm throughout. Takes longer to cook and may be less tender.

Recommended Steaks: Rib Eye, T Bone

FROM THE GRILL

Served with roasted plum tomatoes, fries and our signature compound butter blended in house with our own flavours and seasoning.

SIRLOIN STEAK 8oz

lean, boneless and juicy with classic flavour and light marbling.
thirty-three pounds

RIB EYE STEAK 10oz

rich, tender and well-marbled with full beef flavour and great depth.
thirty-eight pounds

FLAT IRON STEAK 8oz

lean and deeply flavoured with a tender texture and bold beef taste.
twenty-four pounds

FILLET STEAK 8oz

exceptionally tender and lean with a refined texture and subtle flavour.
forty-eight pounds

T-BONE STEAK 16oz

a classic cut combining tender fillet and juicy sirloin on the bone.
forty-nine pounds

CAULIFLOWER STEAK (VEA)

chargrilled and thick-cut with a smoky edge and satisfying bite.
fifteen pounds

BARNESLEY LAMB CHOP

a thick, double-loin cut, rich in flavour, cooked to blushing pink.
twenty-seven pounds

ADD A SAUCE

peppercorn | blue cheese | teriyaki & sesame (VEA) | salsa verde (VEA)
four pounds

SURF & TURF

ADD: GRILLED KING PRAWNS

eight pounds

ADD: HALF LOBSTER

twenty-nine pounds

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MAINS

LOBSTER THERMIDOR

skin on fries, house salad.
thirty-nine pounds

GRILLED TUNA STEAK

sautéed potatoes, fine beans, olives, tomato sauce.
twenty pounds

PAN FRIED CHICKEN BREAST

buttered mashed potato, tenderstem broccoli, madeira sauce.
eighteen pounds

STUFFED PORK BELLY

succulent pork belly with creamy colcannon and tenderstem broccoli.
nineteen pounds

SPINACH & "RICOTTA" CANNELLONI (VEA)

tomato fondue, rocket salad.
eighteen pounds

SIDES

TRIPLE COOKED CHIPS

six pounds

SKIN ON FRIES

four pounds

TRUFFLE & PARMESAN FRIES (VEA)

six pounds

DAUPHINOISE POTATOES

six pounds

CHILLI & GARLIC PAN FRIED GREEN BEANS (VEA)

five pounds

BEER BATTERED ONION RINGS (VEA)

four pounds

HOUSE SALAD (VEA)

four pounds

BLUE CHEESE SPINACH

six pounds

MACARONI CHEESE

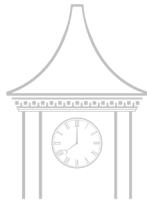
six pounds

BACON CRUMB MACARONI CHEESE

seven pounds

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A PROUD MEMBER OF
THE EMERSON GROUP