



CLOCKTOWER

BAR | LOUNGE | GRILL

GRILL MENU





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Welcome to the Clocktower

Exceptional dining in the heart of the Last Drop Village Hotel & Spa.

Enjoy Prime-Aged Steaks, traditional favourites and fresh Seafood.
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

LASAGNA FRITTERS

ricotta aioli & basil gremolata.
six pounds

VODKA-SOAKED ALMONDS (V) (GF)

five pounds

SPICED WASABI ALMONDS (V) (GF)

five pounds

BREAD BASKET (VEA) (GFA)

smoked black garlic butter, chilli oil & balsamic.
six pounds

STARTERS

CHARGRILLED HABANERO KING PRAWN SKEWERS (GFA)

mango salsa salad, sweet chilli & soy dip.
nine pounds

TERIYAKI CHICKEN THIGH (GF)

babaganoush, pomegranate molasses.
eight pounds

MUSHROOM PATE (V) (GFA)

house made, set in mushroom butter, house pickles, rosemary croutons.
seven pounds

SOUP OF THE DAY (VEA) (GFA)

warm bread roll, salted butter.
six pounds

CONFIT DUCK & PECORINO

potato rosti, cauliflower puree, fried duck egg.
seven pounds

KING SCALLOPS, BURY BLACK PUDDING (GF)

scorched apple gel, pickled grapes.
twelve pounds

(VEA) VEGAN AVAILABLE

(V) VEGETARIAN

(GF) GLUTEN FREE

(GFA) GLUTEN FREE AVAILABLE

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.

MEDIUM WELL

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

Recommended Steaks: Rib Eye.

WELL DONE

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

Recommended Steaks: Rib Eye.

FROM THE GRILL

Served with a grilled tomato, fries and our signature compound butter blended in house with our own flavours and seasoning.

SALMON 8oz

rich and flaky with a delicate texture and buttery flavour.

twenty-three pounds

FLATTENED CORNFED CHICKEN BREAST 16oz

succulent and tender with a delicate flavour and crisp golden finish.

twenty pounds

SIRLOIN STEAK 8oz

lean, boneless and juicy with classic flavour and light marbling.

twenty-eight pounds

FILLET STEAK 8oz

exceptionally tender and lean with a refined texture and subtle flavour.

thirty-six pounds

FLAT IRON STEAK 8oz

lean and deeply flavoured with a tender texture and bold beef taste.

sixteen pounds

RIB EYE STEAK 10oz

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

thirty-five pounds

CHATEAUBRIAND (FOR 2) 8oz

pomme anne potato, greens and a choice of 2 sauces

seventy-seven pounds

ROMESCO ROASTED CAULIFLOWER STEAK (VEA)

lemon & pistachio crumb.

sixteen pounds

ADD A SAUCE

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

four pounds

(GF)

SURF & TURF

ADD: LARGE GRILLED KING PRAWNS

twenty-nine pounds

(VEA) VEGAN AVAILABLE

(V) VEGETARIAN

(GF) GLUTEN FREE

(GFA) GLUTEN FREE AVAILABLE

MAINS

HAUNCH OF VENISON (GF)

potato pave, confit butter carrot, spinach, pickled blackberry & port jus.
thirty-two pounds

LAMB RUMP (GF)

minted pea puree, fricassee of peas, smoked pancetta, sweet potato fondant, jus.
twenty-five pounds

PAN FRIED DUCK BREAST

goats cheese rosti, baby leeks, beetroot & apple puree, star anise jus.
twenty-eight pounds

5oz FILLET OF BEEF (GF)

fondant potato, spinach, baby carrots, beef jus & serrano ham crumb, mushroom ketchup.
twenty-eight pounds

CHICKEN & PARMA HAM BALLOTINE (GF)

stuffed with mushroom duxelles, roasted baby beetroot & black garlic pomme puree.
twenty-three pounds

FALAFEL CAKE (VEA)

butternut squash puree, charred baby vegetables, parsnip crisps..
twenty-three pounds

SESAME ROLLED WASABI TUNA

udon noodles, beansprouts, chilli & ginger, wasabi pea crumb.
twenty-six pounds

PAN ROASTED COD

clam chowder, parmentier potato's, samphire, watercress oil..
twenty-five pounds

SIDES

GRILLED HALLOUMI (V)

five pounds

PORTOBELLO GARLIC MUSHROOMS (V) (GF)

five pounds

BUTTERED GREENS (V) (GF)

six pounds

POMME ANNA (V) (GF)

six pounds

BUTTERED MASH (V) (GF)

six pounds

PANZANELLA SALAD (VEA) (GFA)

seven pounds

TABOULEH SALAD (V)

seven pounds

CHUNKY CHIPS (VEA)

six pounds

SKIN ON FRIES (VEA)

five pounds

ONION RINGS (VEA)

six pounds

(VEA) VEGAN AVAILABLE

(V) VEGETARIAN

(GF) GLUTEN FREE

(GFA) GLUTEN FREE AVAILABLE

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.



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A PROUD MEMBER OF
THE EMERSON GROUP