



CLOCKTOWER

BAR | LOUNGE | GRILL

TABLE D'HÔTE



LAST DROP
VILLAGE
Hotel & Spa

TABLE D'HÔTE

2 COURSES £25 | THREE COURSES: £32

STARTERS

CHARGRILLED HABANERO KING PRAWN SKEWERS (GFA)

mango salsa salad, sweet chilli & soy dip

TERIYAKI CHICKEN THIGH (GF)

babaganoush, pomegranate molasses

MUSHROOM PATE (V) (GFA)

homemade, set in mushroom butter, house pickles, rosemary croutons

SOUP OF THE DAY (VEA) (GFA)

warm bread roll, salted butter.

MAINS

SALMON

crushed new potatoes with capers and herbs , wilted spinach, chive beurre blanc

FLATTENED CORNFED CHICKEN BREAST

creamy mash, buttered greens, jus

FLAT IRON STEAK

fondant potato, spinach, baby carrots, mushroom ketchup, beef jus

ROMESCO ROASTED CAULIFLOWER STEAK (VEA)

lemon & pistachio crumb, skin on fries, grilled tomato

DESSERTS

LEMON POSSET

white chocolate shortbread and elderflower gel

CHOCOLATE TART (VEA)

almond & dates base, orange sorbet

MASCARPONE & RASPBERRY CRÈME BRÛLÉE

italian biscotti bread biscuits

SELECTION OF SORBETS & ICE CREAMS

(VEA) = Vegan option available (GFA) Gluten free option available

Menu 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.

THE EMERSON GROUP