

RESTAURANT WEEK 2025

APPETIZERS

Salad of Red Gem Lettuces sheep's milk cheese, champignon de paris, sherry vinaigrette

> Steak Tartare* egg yolk jam, melba toast

> > Celeriac "Velouté" celery, leeks, truffles

MAINS

Mushroom Risotto maitake, pecorino toscano, rosemary

Grilled Hanger Steak pommes puree, marinated broccolini, sauce bordelaise

Roasted Salmon salad of watercress and cucumber, sauce meunière

DESSERTS

Buttermilk Panna Cotta cranberry granite, cinnamon tuile

Warm Sticky Toffee Pudding crystallized pecans, toffee sauce, bird's custard ice cream

Clocktower Ice Cream lemon curd, banoffee, shortbread

\$60 per person beverages, tax and gratuity additional

^{*} Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness.