

RESTAURANT WEEK 2024

APPETIZERS

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

Steak Tartare egg yolk jam, melba toast

Chilled Tomato Soup cherry tomato, persian cucumber, basil

MAINS

Mushroom Risotto maitake, pecorino Toscano, rosemary

Grilled Hanger Steak pomme puree, marinated broccolini, sauce bordelaise

Roasted Salmon salad of watercress and cucumber, sauce meuniere

DESSERTS

Marscapone Panna Cotta roasted plum, strawberries, rice 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