



a la carte

starter

king scallops 15.00
scallop butter, lime, cauliflower puree

smoked salmon 9.50 *
brown butter waffle, creme fraiche, caviar

white crab mayonnaise 14.50 *
sourdough toast, endive salad
(may contain shell)

chicken liver parfait 9.50 *
red onion marmalade, brioche

vegetarian starter

seasonal soup of the day 8.50 *

salt baked beetroot 9.50 *
yellison goats cheese, candied pecans

isle of wight tomatoes 9.50 *
buffalo cheese, za'atar, sesame seeds

side

4.50

crispy onion rings *

vegetarian side

chips

chunky or skinny

clocktower mixed salad *
sun blushed tomatoes

new potatoes *
herb butter

vegan side

broccoli
smoked almond butter

main

chicken breast 21.00
boulangere potato, glazed carrot,
carrot jus

lamb rump 23.00 *
wild boar tortellini, peas, leeks

cod fillet 21.00
brown shrimp & pancetta croquette,
spinach, shellfish sauce

sea bass 25.00
coconut curried tiger prawns, pak choi,
straw potatoes, sesame seeds

fish & chips 18.50 *
pea puree, tartar sauce

venison saddle 35.00
butternut squash, wild mushrooms,
chard

vegetarian main

wild mushroom pappardelle 18.50 *
cured egg yolk

pea & mint risotto 18.50 *
roasted yorkshire fettle cheese

vegan main

barbecued broccoli & cauliflower 18.50
peanut sauce, rice noodles, lime, coriander

king oyster mushroom 18.50
coconut curry, basmati rice

grill

fillet steak* 8oz (225g) 39.00

sirloin steak* 9oz (250g) 37.00

ribeye steak* 10oz (280g) 35.00
all served with field mushrooms,
roast tomato, skinny chips and rocket
choice of sauce:
bearnaise, peppercorn or mushroom

*cooking guide:

blue (very red)

rare (cooler red centre)

medium rare (warm pink centre)

medium (hot pink centre)

well done (no pink)

burger

clocktower beef burger 18.50 *
8oz (225g)
allow 25 minutes

served well done with brioche bun
and skinny chips

plus two of your choice:
mature cheddar, blue cheese, avocado,
red onion marmalade, fried egg, bacon



food and flicks

Experience a two course dinner at Clocktower followed by
a film screening every Monday in our private cinema.
Visit ruddingpark.co.uk for film schedule. Pre booking required.

our dishes are either gluten free or dishes marked * can be adapted to gluten free
dishes marked * can be adapted to vegan

Hotel guests with dinner included within their experience have a food allowance of either £31 or £42 per person

Please speak to a member of staff if you have any special dietary requirements. It is the responsibility of the guest to inform the manager of any allergens or special dietary requirements 72 hours prior to ordering. Allergen information relating to all our dishes is available however please note that although your meal is prepared with care, due to the handling of allergens in our kitchens we cannot guarantee that it will be allergen free, even after requests to remove ingredients. The nature of some of our ingredients means that some dishes may contain bones, shot or shell. Prices include VAT at current rate. Service not included.



a la carte

pudding 9.50

dark chocolate & sea salt cremeux *
homemade orange sorbet, biscotti

cream & biscuit mousse
pan fried muscat grapes, port

apple & elderflower cheesecake
roasted spiced apple, yoghurt

malted milk & oat panna cotta
figs, nut brittle

vegetarian pudding

maple & raspberry
maple syrup cake, fermented raspberries

malted milk & oat tart
figs, nut brittle

ice cream trio
choose three from: homemade treacle tart, homemade tonka bean & praline, vanilla bean, chocolate, roasted strawberry, salted caramel

vegan pudding

sorbet selection
choose three from: sicilian lemon, passion fruit & mango, coconut, raspberry & sorrel

apple crumble
vanilla ice cream, candied pecans

blueberry & hazelnut brownie
gin infused blueberries, hazelnut ice cream

vegan ice cream selection
choose three from: salted caramel, strawberry & yuzu, vanilla

cheese

before or after pudding
cheese biscuits contain nuts
please ask for nut free and gluten free alternatives

choice of three british cheeses 9.50

choice of six british cheeses 16.50

montgomery cheddar mature, strong, rich

tunworth soft camembert style

cote hill blue strong, creamy, blue veined

vegetarian cheese

yorkshire blue mild, soft, blue veined

ribblesdale mature, nutty, hard goats

rothbury red firm, butterscotch notes

tea and coffee 5.00

served with home made petit fours

yorkshire tea

cafetiere for one

espresso / double espresso / macchiato

cappuccino / latte / flat white / mocha

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Food Heroes

CLOCKTOWER CHEFS create dishes featuring ingredients sourced in Yorkshire within a 75 mile radius of Ridding Park.

Our **MENUS** draw inspiration from local producers, products and suppliers including >>>



1 Holme Farm
Thorpe Underwood
Producer of the finest quality venison. The deer are reared naturally, grazing on wild grass pastures guaranteeing a beautifully flavoured lean and tender red meat.



2 Ridding Park Kitchen Garden
Follifoot
Supplements Clocktower Restaurant with ingredients during late spring, summer and autumn.



3 Yellison Goats Cheese
Skipton
Produced 20 miles from Ridding Park, the Parker family use only milk from their small herd of Saanen, Nubian and Toggenburg goats which graze on the hills surrounding the farm. Both cheese and crowdie are zingy with a smooth creamy texture.



4 Spirit of Harrogate
Harrogate
A range of premium craft spirits, taking inspiration from Harrogate's rich heritage and the restorative powers of Harrogate Spa water. Slingsby Gin uses a selection of botanicals from the Ridding Park Kitchen Garden.