

# APERITIF SUGGESTION

## Clementine & Sage Mule

Absolut vodka, clementine juice, sage syrup, ginger beer  
£8.50

## CRUSTACEA

### Rock Oysters

From Carlingford or Sound of Cumbrae  
Choose either or a mixture  
Shallot and pickled vegetable vinegar, Tabasco  
6 £17.95 / 9 £25.95 / 12 £33.95

**King prawns on garlic toast** £15.95  
chilli, spring onion, avocado, brown bread

**3 hand-dived scallops** £21.00  
shellfish velouté, lemon and garlic potato,  
crispy ham

**Belhaven brown crab** £14.50  
Salmorejo dressing, lemon

## STARTERS

**Arnold Bennett omelette** £14.50  
smoked haddock, béchamel & cheese sauce

**Goat's cheese parfait** £9.75  
beetroot chutney, brioche croutons, micro-rocket

**Trio of Scottish salmon** £12.95  
home-cured, mousse, Loch Etive smoked

**Dingwall haggis** £10.95  
potato, spiced pineapple, whisky jus

**Marinated courgette** £7.95 VEGAN  
roasted red pepper, rocket and pine nut salad

**Spiced celeriac and apple velouté** £7.50  
fennel, cucumber, radish, lime & red chili dressing

## SIDES

**Mixed organic leaf salad**

**Hand-cut chips**

**Honey roasted parsnip**

**Pomme purée**

**Cauliflower cheese**

**Steamed broccoli with toasted almonds**  
£3.95 each

## GRILL

The Tower is a proud member of the Scotch Beef Club and source only the finest Scottish beef from local suppliers.

Himalayan salt aged Scotch beef, supplied by award-winning Simon Howie Butchers  
**8 oz Rib-eye steak** £38.50  
**8 oz Sirloin steak** £38.50

Scotch grass-fed beef dry-aged for a minimum of 28 days by craft butchers J. Browns  
**7 oz Fillet steak** £42.50

choose – hand-cut chips or pomme purée  
choose – béarnaise or peppercorn sauce

## FOR TWO

Himalayan salt aged Scotch beef, supplied by award-winning Simon Howie Butchers  
**18 oz Chateaubriand**  
organic mixed leaf salad, hand-cut chips or  
pomme purée, béarnaise or peppercorn sauce  
£88.00

## MAINS

**Gressingham duck breast** £31.95  
celeriac purée, braised red cabbage, kale, jus

**Haunch of Cairngorm venison** £34.50  
roasted beetroot, glazed Chantenay carrots,  
spiced carrot purée

**Winter squash and chestnut risotto** £23.50  
parmesan shavings

**Whole sea bass** £29.50  
crayfish, baby capers, beurre noisette  
(served on the bone)

**Cauliflower 'steak'** £21.95 (available VEGAN)  
autumn mushrooms, crispy kale, creamy truffle  
sauce

**Pan-seared fillet of North Sea cod** £25.50  
baby capers, heritage potato, chorizo,  
tomato & red pepper chutney

**Tower shellfish bouillabaisse** £28.50  
prawns, hand dived scallop, crayfish,  
potato fondant

## TOWER SUNDAY ROAST

**Himalayan salt-aged Scotch sirloin of beef** £20.00

or  
**Whole Garmorn free-range chicken** £44.00  
(for 2 people to share)

both served with roast potatoes,  
steamed Chantenay carrots, tenderstem  
broccoli, Yorkshire pudding and gravy

### TOWER CLASSICS

**Omelette Arnold Bennett** £14.50  
smoked haddock, béchamel & cheese sauce

**Tower shellfish bouillabaisse** £28.50  
prawns, hand dived scallop, mussels, crayfish,  
potato fondant

**Tower fish cake** £14.95  
leek & béchamel sauce, pickled gherkin

**Toulouse sausage** £23.50  
wholegrain mustard mash, caramelised onion

### PUDDINGS

**Peanut butter parfait** £9.25  
chocolate sauce, salted caramel popcorn  
*As seen in the Great British Cookbook*

**Home-made ice-cream & sorbet** 3 scoops £6.00  
ice-cream – vanilla, chocolate brownie, raspberry ripple  
sorbet – cherry, pineapple, passion fruit

**Classic banana split** £8.50  
almonds, cherries

**Madagascar vanilla & white chocolate cheesecake** £8.50  
poached pear, blackberry, meringue

**Juan's vegan carrot cake** £8.50 VEGAN  
coconut, pineapple gel, carrot sorbet

**Rice pudding** £8  
fig purée, shortbread

**Ian Mellis cheeseboard** Choose 3 £9.95 / 5 £12.95  
(see our cheese menu for today's selection)  
crackers, oatcakes, quince jelly, grapes

## TABLE D'HOTE MENU

3 courses £38

**Loch Etive smoked salmon**  
capers, shallots, organic leaves

**Game terrine**  
marinated Williams pear, sourdough crouton

**Spiced celeriac and apple velouté**  
smoked paprika oil

**Braised Jacob's Ladder Scotch beef**  
horseradish croquette, artichoke purée, wilted kale

**Pan-seared fillet of hake**  
crushed heritage potatoes, crayfish, saffron butter  
sauce

**Winter squash and chestnut risotto**  
Parmesan shavings

**Callebaut dark chocolate terrine**  
Maldon salt, honeycomb

**Isle of Mull Cheddar and Blue Stilton**  
quince jelly, homemade oatcakes

**Bramley apple and cinnamon crumble**  
caramel ice cream

## LIGHT LUNCH THEATRE SUPPER

Any 2 courses £19.95  
Available noon - 6.30pm /  
9.30pm-10.30pm

**Butternut squash & curry oil soup**

**Braised pigs' cheek**  
brioche, piccalilli

**Home-cured salmon**  
cornichons, capers

**Cottage pie**

**Tower fish cake**  
leek & béchamel sauce, pickled gherkin

**Wild mushroom and truffle oil tagliatelle**

**Add a glass of Billecart-Salmon Champagne  
to this menu for just £7**

*Game may contain shot  
Vaping is not permitted  
Allergen menu available*

*Due to the presence of allergens in our kitchens dishes may contain traces  
A discretionary 10% service charge will be added to parties of 6 and over*