

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*