

TOWER

STARTERS

Crispy squid, sweet chilli and pickled radishes	£7.00
Smoked eel, toasted rye, mustard mayo and cornichon salsa	£8.50
Home smoked venison, spiced beet chutney and watercress salad	£8.90
Sweetcorn soup, chicken and leek biegnets	£6.50
Caponata stuffed artichoke rocket and pecorino	£7.50

SHELLFISH

Crab Cioppino, saffron Rouille crouton	Starter	£8.00
	Main	£16.00

Natural rock oyster with a shallot and pickled vegetable vinegar	6	£12.00	9	£18.00	12	£24.00
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We do not recommend the consumption of spirits with oysters.

Seared hand dived scallops, crispy pork stuffing and creamed salsify	£14.00
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TOWER FAVOURITES

Bourguignon of Scottish beef creamed potatoes	£18.00
Wild mushroom omelette	£12.50
Eggs Benedict	Starter £7.50
with prosciutto	Main (with chips) £14.00

VEGETARIAN MAINS

Aubergine and carrot sambar, cumin seed chipatta and chutney	£16.00
Mediterranean vegetable gratin green salad and fennel dressing	£14.00

FISH MAINS

Grilled mackerel, fennel and artichoke barigoule	£16.90
Steamed cod, Asian style stir fry	£24.00
Sea bass fillet, braised bean and stewed peppers	£18.00

MEAT MAINS

Lamb rack, braised shoulder, aubergine cooked three ways	£26.00
Borders beef fillet, braised beef olive, green beans and shallot	£32.00
Guinea fowl with walnut stuffing, squash puree and wilted kale	£20.00
Roast veal rump, wet polenta and caramelized onion faggots	£17.50

The Tower is a member of The Scotch Beef Club.
We use only fully traceable, quality Scottish beef products sourced
by our butcher and aged for a minimum of 21 days.

SIDE ORDERS

Thick cut chips	£3.50
Buttered mash	£3.50
Roast heritage potatoes	£3.95
Wilted greens	£3.95
Squash and ginger puree	£3.95
Shaved fennel and radish salad	£4.50
Mixed leaf salad	£4.50
Mixed leaf as a starter	£7.50

Service is not included, but 10% discretionary service will be added to tables of 8 and more.
Please inform your server of any allergies.
We never knowingly buy GM products.

TOWER

Celebrate 30 years of James Thomson's collection enjoy 3 courses for £30

STARTERS

Game and barley broth, curly kale

Grilled squid, rocket and sweet chilli

Grilled goats cheese on rye bread,
red onion marmalade

MAINS

Beef olives, sautéed green beans
and shallots

Crab and clam Cioppino

Mediterranean vegetable gratin

PUDDINGS

Poached plums and ice cream

White chocolate bruleé and shortbread

Stilton with port reduction and homemade
oatcakes

LIGHT LUNCH / THEATRE SUPPER

Available 12 noon - 6.30pm

2 courses for £13.95 or with a glass of
Perrier-Jouët champagne for £20.00

Today's soup

Lyonnais salad,
with poached hens egg

Mackerel parfait,
on rye bread, with a mustard mayonnaise

Deep fried, battered fish,
served with mushy peas

Meatball and barley stew,
savoy cabbage and curly kale

Spiced dahl,
cumin seed flat bread and mint yoghurt

PUDDINGS

Roast fig and white chocolate bruleé £6.50
with shortbread

Caramelised lemon tart £6.50
with raspberry sorbet

Apple and almond tart, £6.50
Calvados ice cream

Poached plums and blackberries, £6.50
With red wine jelly

Dark chocolate torte £6.50

Daily selection of homemade ice £6.50
cream and sorbet

Three choices from today's £9.00
cheeseboard

with walnut bread, oatcakes and plum chutney

All today's cheeses - add £3.00

Have a glass of Niepoort 2000 LBV Port
with your cheese - add £3.00

LAVAZZA COFFEE/TWININGS TEAS

Espresso £3.00

Double Espresso £3.50

Flat white £3.50

Americano £3.50

Caffé Latte £3.75

Cappuccino £3.75

Mocha £3.75

Macchiato £3.50

Hot Chocolate £3.75

Liqueur Coffee £8.75

Traditional Afternoon, Earl Grey,

Darjeeling, Assam, Green, Herbal

and fruit Teas £3.00