

# TOWER

## STARTERS

Potato dumplings red pepper and watercress	£8.25
Smoked Inverawe trout, with traditional garnish	£10.25
Rabbit terrine plum chutney	£9.25
Isle of Mull lobster, creamed tomato and tarragon pasta	£13.95
Searred pigeon, Parsnip purée, leek and chestnuts	£9.25
Natural rock oysters, shallot and pickled vegetable vinegar 6 £16.00 9 £24.00 12 £30.00 We do not recommend the consumption of spirits with oysters	
Guy Grieve's hand dived scallops, crispy pork belly & black pudding fritter	Starter £15.50 Main £30.00

## TOWER FAVOURITES

Calves liver and bacon, mash and peppercorn jus	£19.95
Wild mushroom and tarragon omelette rocket and parmesan salad	£15.95
Eggs Benedict with Bodega ham	Starter £8.95 Main (with chips) £16.95
Tower venison Wellington, for 2 to share with roasted Sharpe's Express potatoes and greens	£78.00
Borders sirloin steak, braised beef shin and pesto tomatoes	£29.95

## FISH MAINS

Searred organically reared salmon with grilled aubergine & fennel, olive tapenade	£25.95
Tower fish bouillabaisse	£23.95
Mackerel, Asian style stir-fry, prawn and wonton dumpling	£19.95
Serrano wrapped monkfish, for 2 to share chorizo and baby squid	£65.00

## MEAT MAINS

Spiced lamb tagine, potato and yoghurt salad	£28.00
Borders sirloin steak, braised beef shin and pesto tomatoes	£29.95
Tower venison Wellington, for 2 to share with roasted potatoes, beetroot and green beans	£78.00
Roast Gressingham duck breast honey glazed parsnips, kale and plum jus	£25.95

## VEGETARIAN MAINS

Polenta gnocchi mushroom, chestnut and artichoke fricassée	£16.95
Spiced butternut squash pithivier, wilted kale and butter sauce	£17.95

## SIDES

Thick-cut chips	£3.95
Buttered mash	£3.95
Mushrooms and bacon	£4.50
Mixed leaf salad	£4.50
Honey-roasted parsnips	£4.25
Wilted greens	£4.50
Mixed leaf as a starter	£7.75

The Tower is a proud member of the Scotch Beef Club and tries to use the very best produce available and is proud to support the work of some of Scotland's best food producers and suppliers including; Guy Grieve of the Ethical Shellfish Company hand-diving our scallops in Mull, renowned East Lothian Butcher John Gilmour, Braehead for wonderful Scottish Game, Iberico foods for wonderful Spanish produce, Carroll's Heritage Potatoes and Loch Duart Salmon among others.

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.

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## PUDDINGS

Passionfruit crème brulée shortbread	£7.50
Chocolate mousse bombe, pistachio custard and biscuit	£7.50
Fig frangipane vanilla ice cream	£7.50
Butternut squash and honey parfait orange and hazelnut tuilles	£7.50
Apple sharing plate Apple pie, apple jelly with ice cream, apple mousse and toffee sauce (For 2 people)	£15.95
Daily selection of homemade ice cream and sorbet	£6.95
Three choices from today's cheeseboard with walnut bread, oatcakes and plum chutney All today's cheeses £3.00 supplement Have a glass of Niepoort 2000 LBV with your cheese £4.00 supplement	£10.50

### Light lunch / Theatre supper

**Available 12 noon - 6.30pm**

2 courses for £15.95 or with a glass of  
Billecart-Salmon Champagne for £22.00

Today's soup

Char grilled chorizo and baby squid,  
rocket and fennel dressing

Chicken rillettes,  
with caper and gherkin salad

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Roasted pork loin,  
yellow split pea purée, leek, fennel and fried onions

Grilled mackerel,  
beetroot hash and horseradish cream

Squash and ginger, barley risotto,  
with polenta tuille

## COFFEE / TEAS

Freshly ground Lavazza coffee – Americano, espresso, flat white, caffè latte, cappuccino, mocha and macchiato. Served with handmade petit fours	£4.95
Selection of Twinings speciality teas – Traditional afternoon, Earl Grey, Assam, Darjeeling, green, peppermint, camomile and selection of herbal teas. Served with handmade petit fours	£4.95
Hot chocolate	£4.95
Liqueur coffee	£8.95

### 3 courses for £30

#### STARTERS

Sweetcorn arancini,  
tomato and red pepper compote

Beef tatak,   
deep fried wontons

Steamed mussels,  
homemade bread

#### MAINS

Confit duck leg,  
potato dumplings and Asian broth

Deep-fried hake,  
split pea puree and tomato salsa

Polenta gnocchi  
mushroom, chestnuts and artichoke

#### PUDDINGS

Apple mousse  
with toffee sauce

Orange bread and butter pudding

Cheese of the day, fruit chutney

**The Tower's rooftop Afternoon Tea is served daily from 3-5pm  
£15.95 or £24.95 with a glass of Billecart-Salmon Champagne**