

## TOWER

### STARTERS

Grilled Raclette, £8.25  
sweet and sour beets, rye bread

Fried baby squid, £8.95  
Chorizo and black bean salad

Duck and rabbit terrine, £8.95  
tamarind dressing

Isle of Mull dressed crab, £9.25  
spicy prawn toast, sesame dressing

Seared wood pigeon, £9.25  
braised red cabbage and oxtail sauce

Natural rock oysters,  
shallot and pickled vegetable vinegar  
6 £12.95 9 £19.50 12 £25.00  
We do not recommend the consumption of spirits with oysters

Guy Grieves' hand dived scallops,  
crispy pork belly and salsify puree Starter £15.50  
Main £30.00

### TOWER FAVOURITES

Calves liver and bacon, £18.75  
mash and peppercorn jus

Omelette Arnold Bennett £12.95

Eggs Benedict Starter £7.95  
with Bodega ham Main (with chips) £14.50

Tower venison Wellington, for 2 to share £78.00  
with red cabbage and vegetables

Borders ribeye steak, £26.00  
with chips and béarnaise sauce

### FISH MAINS

Grilled sea bass, £17.75  
green vegetable curry and sweet tomato compote

Loch Duart salmon, £18.75  
shellfish broth and rouille

### MEAT MAINS

Scotch lamb rack, £24.00  
spiced faggot, sprout colcannon & cranberry compote

Braised beef Bourguignon, £22.00  
baby onions and pancetta lardons

Borders ribeye steak, £26.00  
with chips and béarnaise sauce

Tower venison Wellington, for 2 to share £78.00  
with red cabbage and vegetables

### VEGETARIAN MAINS

Vegetable filo crown £16.95  
salsify puree and wilted greens

Thai vegetable curry, £15.95  
with udon noodles

### SIDES

Thick cut chips £3.75

Buttered mash £3.75

Squash and ginger puree £3.95

Red cabbage £4.25

Wilted greens £4.25

Crushed carrots £3.95

Mixed leaf salad £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.

## TOWER

### FESTIVE MENU

**3 course lunch (12noon-4.30pm) - £32.50**  
**3 course dinner (5-11pm) - £39.50**

#### STARTERS

Sweet & sour beets, Lanark Blue panacotta & rocket salad

Seared wood pigeon, celeriac & apple remoulade, walnut & mustard dressing

Pressed ham & pork sausage terrine, warmed salsify & pickled radish salad

Spiced parsnip soup, sprout beignets & truffle oil

#### MAINS

Grilled Scotch beef sirloin & braised shin, cauliflower puree & roasted baby onions

Rosemary & chestnut stuffed turkey wrapped in bacon, spiced cranberry compote & seasonal vegetable fricassee

Seared sea bream fillet, clam and langoustine broth

Cauliflower and Mull cheddar tartlet, sage and barley risotto

#### PUDDINGS

Traditional home-made Christmas pudding, brandy butter sauce

Spiced apple and cranberry crumble, calvados ice cream

Ginger, treacle and hazelnut cake, mascarpone cream and spiced orange syrup

Stilton with home made oatcakes and seasonal fruit chutney

#### PUDDINGS

Chestnut cheesecake, with cranberry compote £6.95

Emma's chocolate tart, Mascarpone ice cream and pistachio dust £7.25

Caramelised fig, Port reduction with orange and ricotta mousse £7.25

Warm nut baklava, with spiced brandy and mixed peel ice cream £6.95

Daily selection of homemade ice cream and sorbet £6.95

Three choices from today's cheeseboard £10.50  
with walnut bread, oatcakes and plum chutney  
All today's cheeses £3.00 supplement  
Have a glass of Niepoort 2000 LBV Port with your cheese £4.00 supplement

### LIGHT LUNCH / THEATRE SUPPER

**Available 12 noon - 6.30pm**

2 courses for £14.95 or with a glass of Perrier-Jouet champagne for £21.00

Today's soup

Breaded pork rillettes, salsify puree

Smoked mackerel mousse with crostini

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Cottage pie, kale and cheese gratin

Cullen skink, poached egg

Gruyere omelette, green salad

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