

TOWER

STARTERS

Sweet cured wood pigeon, chicory, green peppercorn, sour dried tomato salad	£8.95
Smoked eel tempura, egg and caper salad	£8.95
Farmhouse pate, brioche roll and raisin compote	£7.95
Pea and watercress soup pea shoot and truffle oil	£6.95
Asparagus and poached duck egg duck leg croutons and pea panna cotta	£7.95
Brown crab and orzo pasta salad	
	Starter £8.25
	Main £17.00
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	
Seared Isle of Mull hand dived scallops, braised pork belly, aubergine puree and fennel salad	Starter £15.50 Main £30.00
Eggs Benedict with prosciutto	Starter £7.95 Main (with chips) £14.50

TOWER FAVOURITES

Lamb navarin Mediterranean style	£18.50
Omelette Arnold Bennett	£12.95

VEGETARIAN MAINS

Grilled fennel and halloumi, quinoa tabouleh, yoghurt dressing	£16.50
Ricotta gnocchi, broad bean and tomato fondue, rocket salad	£14.50

FISH MAINS

Lemon sole, Witch hill potatoes, mussel and clam fricassee	£24.50,
Herb crusted Loch Duart salmon, spiced lentil and coriander yoghurt	£18.50
Pan seared sea bass, razor clam and squid ragu	£17.50

MEAT MAINS

Borders beef fillet, wet polenta and pesto roast tomato	£32.75
Roast Gressingham duck breast thyme crushed carrots and cavalo nero	£22.00
Pancetta rabbit, warm ratatouille salad fennel oil	£18.90
Scotch lamb rack and braised flank split pea puree, broad bean and mint	£24.00

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

Witch hill heritage potato salad	£3.95
Thick cut chips	£3.75
Buttered mash	£3.75
Crushed carrots	£3.95
Mixed leaf salad	£4.50
Wilted greens	£3.95
Green bean and marinated red onion salad coriander yoghurt	£4.50
Mixed leaf as a starter	£7.75

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

£30.00 SET MENU

STARTERS

Crisp fried pork belly, pea shoot salad

Grilled halloumi and quinoa tabouleh

Fish rillettes, crisp bread and plum tomato salsa

MAINS

Chicken pancetta and mushroom pie, crushed carrot and spring cabbage

Grilled grey mullet, pea puree and salsa verde

Mediterranean vegetable galette, wilted spinach and pesto

PUDDINGS

Gooseberry brulée

Praline profiteroles and chocolate sauce

Cheese of the day with walnut bread and chutney

PUDDINGS

Rosewater crème caramel, pink peppercorn tuille £6.95

Espresso mascarpone cream, sponge fingers and cherry gastrique £6.95

Baked gooseberry and orange tart, orange almond florentine £6.95

Chocolate fondant, spiced cumin and yoghurt ice cream £6.95

Raspberry, strawberry and passion fruit pavlova £6.95

Daily selection of homemade ice cream and sorbet £6.95

Three choices from today's Cheeseboard £9.50

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 £4.00

LIGHT LUNCH / THEATRE SUPPER

Available 12 noon - 6.30pm

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

Today's soup

Braised rabbit leg, chicory and wholegrain mustard salad

Grey mullet, aubergine puree and focaccia crostini

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Chicken leg stuffed with white pudding farce, warmed potato and fennel salad

Salmon fishcake, wilted spinach and home made tartare sauce

Blue cheese, pine nut and calabrese linguini

LAVAZZA COFFEE/TWININGS TEAS

Espresso £3.25

Double Espresso £3.75

Flat white £3.75

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 £3.25

Afternoon tea is now being served at the Tower and is available daily from 3-5pm