

TOWER

STARTERS

Potato dumplings red pepper and lentil puree	£6.95
Smoked Inverawe trout, with traditional garnish	£10.25
Braised rabbit terrine green apple and walnut salad	£8.25
Isle of Mull crab fish finger cress salad and saffron mayonnaise	£11.95
Seared pigeon, parsnip purée, sautéed leek and chestnuts	£8.25

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 rillettes and artichoke puree
Starter £15.50
Main £30.00

FISH MAINS

Arbroath Smokie croquette quail egg, spiced rice and puy lentil	£17.95
Tower fish bouillabaisse	£20.95
Smoked Inverawe eel streaky bacon, gribiche sauce and mash	£19.95
Tranche of halibut, for 2 to share herb crust, sage roasted potato, greens, shellfish chowder	£65.00

MEAT MAINS

Rabbit, done 3 ways polenta dumplings and black pudding	£24.95
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
Roasted partridge crown chestnut stuffing, seasonal vegetables and bacon	£21.95

TOWER FAVOURITES

Tower fish bouillabaisse	£20.95
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 potatoes, beetroot and green beans	£78.00
Borders sirloin steak, braised beef shin and pesto tomatoes	£29.95

VEGETARIAN MAINS

Jerusalem artichoke open lasagne broccoli, mushroom & Kintyre smoked applewood cheese	£16.95
Onion and beetroot tarte tatin grilled Golden Cross goat's cheese	£16.95

SIDES

Thick-cut chips	£3.95
Buttered mash	£3.95
Mushrooms and bacon	£3.95
Mixed leaf salad	£4.50
Carrot, date and toasted almonds	£3.95
Wilted greens	£3.95
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 and Carroll's Heritage Potatoes 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

Caramelised orange tart cardamom ice cream	£7.50
White chocolate and Baileys bombe candied hazelnuts	£7.50
Pineapple tarte tatin coconut sherbet	£7.50
Banana baked Alaska passionfruit salsa verde	£7.50
Daily selection of homemade ice cream and sorbet	£6.50
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 2007 LBV with your cheese £4.00 supplement	£9.95

Light lunch / Theatre supper

Available 12 noon - 6.30pm

2 courses for £15.95 or with a glass of
Billecart-Salmon Champagne for £22.95

Today's soup

Smoked fish brandade, crostini and
watercress salad

Poached pear, blue cheese
celeriac and port reduction

Pork fritters, black pudding hash
fried hen's egg

Seafood linguini,
chilli and rocket

Spiced chickpea sambar
flatbreads

COFFEE / TEAS

Freshly ground Lavazza coffee – Americano, espresso, flat white, cafe latte, cappuccino, mocha and macchiato. Served with handmade petit fours	£4.50
Selection of Twinning's speciality teas – Traditional afternoon, Earl Grey, Assam, Darjeeling, green, peppermint, camomile and selection of herbal teas. Served with handmade petit fours	£4.50
Hot chocolate	£4.50
Liqueur coffee	£8.95

3 courses £30

Baby squid and chorizo,
with steamed broccoli

Pickled beetroot salad,
horseradish and celeriac beignets

Rabbit fritter,
with piccalilli and water cress

Mustard crusted pork fillet,
spinach pancake and spiced apple compote

Seared seabass fillet,
spiced rice and puy lentil, shellfish velouté

Jerusalem artichoke and wild mushroom
open lasagne

Chocolate mocha mousse,
orange syrup and hazelnut

Sticky date pudding,
butterscotch sauce and vanilla ice cream

Cheese of the day,
home made oat cakes

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