

À La Carte Menu

LUNCH served daily from midday – 5:00pm

DINNER served from 5:00pm - 10:00pm (Mon-Thurs) / 10:30pm (Fri & Sat)

OYSTERS

Rock oysters from Lindisfarne (Northumberland) or from the Sound of Cumbrae (West coast)

Choose either or a mixture

Shallot and pickled vegetable vinegar, Tabasco & lemon

6 £17.95 / 9 £25.95 / 12 £33.95

FROM THE GRILL

Scotch beef, dry aged and hung for a minimum of 28 days
by award-winning Perthshire butcher, Simon Howie.

Rib-eye steak 250g
£32.95

Sirloin steak 250g
£32.95

Chateaubriand 500g
£75.00
(for two to share)

Choose – hand-cut chips or buttered mash
Choose – béarnaise or red wine sauce

The Tower is a proud member of the Scotch Beef Club

STARTERS

Pea and mint velouté
clotted cream
£8.95

Goat's cheese pannacotta
beetroot chutney, brioche croutons, micro-rocket
£9.75

Trio of Scottish salmon
home-cured, mousse and smoked
£12.95

Sweet potato, coconut and chilli soup
£8.25

Dingwall haggis
potato, spiced pineapple, whisky jus
£10.95

Rabbit ballotine
truffle mayo, pickled wild mushrooms, croutons
£10.75

Ethically sourced, hand-dived scallops
skordalia potatoes, crispy ham, bouillabaisse sauce
Starter £17.95
Main £39.50

West coast Brown crab
compressed cucumber, radish and celery salsa
£13.50

MAIN

Full lobster Thermidor with chips
Whole £50.00
Half £27.50

Perthshire rump of lamb
semi-dried tomato mash, spring greens and salsa verde
£31.95

Ethically sourced, hand-dived scallops
skordalia potatoes, crispy ham, bouillabaisse sauce
£39.50

Broccoli and smoked Applewood risotto
Toasted almonds
£22.50

Pan fried hake fillet
Heritage potatoes, mussels, saffron butter sauce
£25.00

Wye Valley Asparagus
wild mushrooms, poached duck egg and hollandaise
£21.95

Tower shellfish bouillabaisse
prawns, mussels, scallop, potato fondant
£26.95

SIDES

Mixed organic leaf salad

Rocket, roasted red pepper and parmesan

Hand-cut chips

Buttered mash

Steamed carrots and broccoli

£4.50 each

PUDDINGS

Peanut butter parfait

chocolate sauce, salted caramel popcorn
As seen in the Great British Cookbook
£8.50

Home-made ice cream & sorbet

Ice cream – vanilla, tiramisu, raspberry ripple
Sorbet – strawberry; passion fruit; guava
3 scoops £6.50

Classic banana split

almonds, cherries
£8.50

Summer berry pudding

clotted cream
£8.50

Raspberry Cranachan

honey whisky parfait, granola
£8.50

Ian Mellis cheeseboard

(see our cheese menu for today's selection)

oatcakes, quince jelly and grapes
Choose 3 £9.95 / 5 £12.95

VEGAN MENU

Marinated courgette

roasted red pepper, rocket and pine nut salad
£7.95

Sweet potato, coconut and chilli soup

£8.25

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Wye Valley Asparagus

tenderstem broccoli, squash, salsa verde
£19.50

Grilled aubergine

quinoa, dried fruits, wild garlic,
semi-dried tomato dressing
£19.75

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Summer berry pudding

£8.50

Sorbet selection

Strawberry; passion fruit; guava
3 scoops £6.50

Please ask one of the team for allergen information.