

TOWER

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

North Sea fillet of hake
wild leek, pea and green beans
with carrot purée and crayfish tails
£31.50

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
Starter £17.95
Main £39.50

Broccoli and smoked Applewood risotto
Toasted almonds
£22.50

Pan fried fillet of sea bass
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

Please ask one of the team for allergen information.