

# A 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.