

## APERITIF SUGGESTION

Lady Bute  
Hendricks gin, lime, cucumber,  
mint & Fentiman's tonic water  
10

Valdespino Manzanilla Sherry  
Jerez de la Frontera,  
Andalusia, Spain  
7

## STARTERS

King prawns on garlic sourdough bread 16  
chilli, spring onion, avocado,

Dingwall haggis 10  
with creamy potato, spiced pineapple and whisky sauce

Celeriac and apple velouté 7.5  
roasted hazelnuts, truffle oil

Razor clams 17  
chorizo, yellow courgette, tomato concasse

Cullen skink 9  
smoked haddock, potato fondant and leeks

Trio of Scottish salmon 12  
cold and hot smoked, mousse

Rock Oysters  
from Carlingford or Sound of Cumbrae  
choose either or a mixture  
shallot and pickled vegetable vinegar, Tabasco  
6 17.95 / 9 25.95 / 12 33.95

## TOWER CLASSICS

Tower shellfish bouillabaisse 25  
king prawns, mussels, crayfish, potato fondant

Arnold Bennett omelette *starter 9 / main 17*  
with smoked haddock and cheddar cheese sauce

Steak and ale pie 23.5  
Scotch beef, button mushroom, mash potato,  
Edinburgh Gold ale

Salmon fish cake 19  
hollandaise, tenderstem broccoli

Eggs Benedict *starter 7/ main 13*  
Parma ham & hollandaise  
chips with main course

Peelham Farm organic pork and veal sausages 18  
mash potato, caramelised onion

## MEAT

Braised Scotch beef cheek 28  
creamed mash, caramelized onion and baby spinach

Pork medallions 32  
black pudding and pork belly fritter, savoy cabbage,  
potato fondant, jus

10 oz Picanha steak 29

8 oz Himalayan salt aged Rib-eye steak 39  
*both served with hand-cut chips or pomme puree,  
bernaise or peppercorn sauce*

## FOR 2

18 oz Chateaubriand 88  
served with organic mixed leaf salad, hand-cut chips or  
pomme puree, bernaise or peppercorn sauce.

## FISH

Roasted whole sea bass 29.5  
crayfish and beurre noisette

Pan seared fillet of sea trout 25  
steamed root vegetables and curry sauce

'The Ethical Shellfish Co.' scallops *starter 21 / main 42*  
seared hand-dived scallops from the shores of Mull,  
shellfish velouté, lemon and garlic potato, crispy ham

East Lothian lobster thermidor Half 30 / Full 60  
chips, salad

## VEGETARIAN

Cauliflower and chestnut risotto 24  
vegetarian parmesan shavings  
*vegan option available*

Butternut squash  
black quinoa, vegan feta cheese, curly kale. 23  
*vegan*

Heritage beetroot salad, cream cheese 9  
candied pecan nuts  
*vegan option available*

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## SIDES

*Mixed leaf salad*

*Cauliflower cheese*

*Buttered Chantenay carrots*

*Hand-cut chips*

*Pomme purée*

*Rosemary salted hand-cut chips*

*Buttered Pink Fir Apple heritage potatoes*

*Steamed broccoli and toasted almonds*

## TABLE D'HOTE MENU

3 courses 38

Atlantic prawn and Brown crab cocktail  
Marie Rose sauce, baby gem lettuce

Chicken liver parfait  
red onion, golden raisin chutney, walnut croutons

Celeriac and apple velouté  
roasted hazelnuts, truffle oil

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Fillet of sea trout  
steamed root vegetables and curry sauce

Steak and ale pie  
Scotch beef, button mushroom, mash potato,  
Edinburgh Gold ale

Cauliflower and chestnut risotto  
vegetarian parmesan shavings  
*vegan option available*

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Sticky toffee pudding  
salted caramel ice-cream  
*vegan*

Isle of Mull Cheddar and Blue Stilton  
quince jelly, oatcakes

Lemon tendercake  
chocolate crème patissiere, vanilla meringues,  
raspberry gel  
*vegan*

### SUNDAY ROAST

Served every Sunday from noon

Scotch sirloin of beef  
20

or

Roasted leg of Scotch lamb  
20

both served with roast potatoes, steamed  
Chantenay carrots, tenderstem broccoli,  
Yorkshire pudding and gravy

## LIGHT LUNCH THEATRE SUPPER

2 courses 20/ 3 course 25

Available noon - 6.30pm / 9.30pm - 10.30pm

Scotch broth  
*vegan*

Whitebait  
with paprika and tartare sauce

Smoked ham hock and chicken terrine  
home-made piccalilli and croutons

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Peelham Farm organic pork and veal sausages  
mash potato, caramelised onion

Deep fried coley  
Edinburgh gold batter, thick cut chips, mushy  
peas

Truffled macaroni cheese  
Isle of Mull Cheddar crumble  
*vegan option available*

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Home-made sorbet  
2 scoops

Callebaut dark chocolate terrine  
Maldon salt, honeycomb

Cheese and oatcakes

Add a glass of Billecart-Salmon Champagne to  
this menu for just £9.75

## PUDDINGS

Chocolate fondant 9  
clotted cream ice cream, tuile

Home-made ice-cream & sorbet 6  
*choose 3 scoops*  
ice-cream – vanilla, brownie, raspberry ripple  
sorbet – guava, strawberry, passion fruit

Banana split 8  
3 scoops of ice cream with almonds and cherries

Mandarin cake 9  
vanilla ice cream

Knickerbocker glory 8.5  
ice cream, fruit jelly, cookies, Chantilly cream,  
wafer

Lavender crème brûlée 9  
brandy apricot, lavender shortbread

Ian Mellis cheeseboard  
*Choose 3 9.95 / 5 12.95*  
(see our cheese menu for today's selection)  
crackers, oatcakes, quince jelly, grapes

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Dishes may contain trace.

Allergen menu available

Vaping is not permitted

A discretionary 10% service charge will be added to parties of 6 and over