

APERITIF SUGGESTION

Basil Daiquiri
Bacardi Carta Blanca, Captain Morgan spiced, basil syrup, lemon juice
£9.00

CRUSTACEA

Rock Oysters
From Lindisfarne or Sound of Cumbrae
Choose either or a mixture
Shallot and pickled vegetable vinegar, Tabasco
6 £17.95 / 9 £25.95 / 12 £33.95

King prawns
chilli and avocado on garlic toasted brown bread
£11.95

3 hand dived scallops on the shell
shellfish velouté, lemon and garlic potato,
crispy ham
£21.00

Scottish Brown crab
baby gem, polenta crisp, pickled radish, lemon
£19.50

Belhaven grilled lobster Thermidor
Served with chips and organic mixed leaves
Full £65 Half £34

Belhaven lobster mayonnaise
Served with chips and organic mixed leaves
Full £65 Half £34

STARTERS

Heirloom tomato and red pepper gazpacho with
garlic oil
£8.95

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

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

Dingwall haggis
potato, spiced pineapple, whisky jus
£10.95

Marinated courgette
roasted red pepper, rocket and pine nut salad
£7.95 VEGAN

Wye Valley steamed asparagus
Poached hen's egg, hollandaise sauce, micro-herb
£10.75

SIDES

Mixed organic leaf salad
Hand-cut chips
French beans & shallots
Pomme purée
Tomato & red onion salad
Cauliflower cheese
Steamed broccoli with toasted almonds
£4.50 each

GRILL

Scotch beef, dry aged on the bone and hung for a
minimum of 35 days - maximising the flavour and
tenderness of the cuts – supplied by Shaws Fine Meats
located in Lauder, Scottish Borders.

12 oz Rib-eye steak (340 grams)
£38.50

9 oz Sirloin steak (250 grams)
£33.95

Scotch grass-fed beef dry-aged for a minimum of 28
days by craft butchers J. Browns

7 oz Fillet steak (200 grams)
£42.50

Choose – hand-cut chips or pomme purée
Choose – béarnaise or peppercorn sauce

FOR TWO

18 oz Chateaubriand (500 grams)
Organic mixed leaf salad, hand-cut chips or pomme
purée, béarnaise or peppercorn sauce
£88.00

The Tower is a proud member of the Scotch Beef Club

MAIN

Corn fed chicken breast
sweet corn, roasted red pepper and tomato, crushed
Violetta heritage potato
£29.95

Rump of lamb
semi dried tomato mash, spring greens and salsa verde
£32.95

Broccoli risotto
toasted almonds and pea shoots
£23.50

Whole sea bass on the bone
crayfish and baby caper beurre noisette
£32.50

Roasted squash
foraged mushrooms, quinoa, piperade
£21.95 VEGAN

North Sea herb crusted cod fillet
baby capers, new potato, chorizo,
tomato & red pepper chutney
£24.95

Tower shellfish bouillabaisse
prawns, hand dived scallop, mussels, crayfish,
potato fondant
£27.95

TOWER CLASSICS

King prawns
chilli and avocado on garlic toasted brown bread
£11.95

Toulouse sausage
whole grain mustard mash and caramelised onion
£23.50

Eggs Benedict
Parma ham & hollandaise sauce
£8.95

Shellfish bouillabaisse
prawns, hand dived scallop, mussels, crayfish,
potato fondant
£27.95

Tower fish cake
leek & béchamel sauce, pickled gherkin
£14.95

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, caramel, raspberry ripple
Sorbet – mixed berry, passion fruit, guava
3 scoops £6

Classic banana split
almonds, cherries
£8.50

Madagascan vanilla and white chocolate cheesecake
rhubarb, stem ginger
£8.50

Juan's vegan carrot cake
coconut, pineapple gel, carrot sorbet
£7.95 VEGAN

Cranachan
heather honey, raspberry, granola and whisky
£7.50

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

TABLE D'HOTE MENU

3 courses £38

Prawn cocktail
baby gem, Marie Rose, crumbled egg, smoked paprika

Ham hock terrine
pickled Chantenay carrots, parsley mayo, micro-herbs

Pea & mint velouté
pea shoots and clotted cream

Toulouse sausage
whole grain mustard mash and caramelised onion

Pan-seared fillet of hake
crushed heritage potatoes, mussels, saffron butter
sauce

Broccoli risotto
toasted almond and pea shoots

Dark Belgian chocolate terrine
Maldon salt, honeycomb

Isle of Mull Cheddar and Blue Stilton
quince jelly, oatcakes

Treacle sponge
poached rhubarb, and vanilla custard

LIGHT LUNCH / THEATRE SUPPER

Any 2 courses £19.95

Available noon - 6.30pm / 9.30pm-10.30pm

Sweet potato
coconut and chilli soup VEGAN

Pork rilette
pickled walnut, celeriac and apple salad

Home-cured salmon
cornichons, capers

Cottage pie

Tower fish cake
leek & béchamel sauce, pickled gherkin

Wild mushroom and truffle oil tagliatelle

*Add a glass of Billecart-Salmon Champagne to
this menu for just £7*

Game may contain shot

Vaping is not permitted

Allergen menu available

*Due to the presence of allergens in our kitchens dishes
may contain traces*

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