

# TOWER

## COCKTAIL OF THE WEEK

### Spiced Root Daiquiri

Havana 7, Morgan Spiced, beetroot juice, sugar syrup £9.50

## 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

Carrot & ginger velouté  
£8.95

Goat's cheese parfait  
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

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

## MAIN

Gressingham duck breast  
celeriac purée, beetroot, red cabbage and kale  
£31.95

Borders lamb & chickpea tagine  
Roasted root vegetables, crispy kale  
£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

Roasted celeriac  
foraged mushrooms, quinoa, pomegranate seeds,  
crispy kale and shallot purée  
£21.95

Tower shellfish bouillabaisse  
prawns, mussels, scallop, potato fondant and fennel  
£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.