

TOWER

WHY NOT TRY?

Nyetimber, Classic Cuvée NV, England 125ml £13.00
Creamy mousse, green apple and brioche bun with a delightful acidity

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

Fillet steak 200g
£39.95

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

Pumpkin & sage 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

Grouse breast
quinoa, pickled wild mushrooms, beetroot
£10.75
May contain lead shot

Ethically sourced, hand-dived scallops
skordalia potatoes, crispy ham, bouillabaisse sauce
£17.95

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
lobster, prawns, mussels, scallop, potato fondant and fennel
£33.95

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.
Due to presence of allergens in our kitchens dishes may include traces.