

# APERITIF SUGGESTION

## Blackwoods Thyme

Apple-infused Blackwoods gin, apple juice, thyme syrup, tonic  
£9.50

## CRUSTACEA

### 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

**King prawns on garlic toast** £11.95  
chilli, spring onion, avocado, brown bread

**3 hand-dived scallops** £21.00  
shellfish velouté, lemon and garlic potato,  
crispy ham

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

**Belhaven grilled lobster thermidor** Full £65 Half £34  
chips and organic mixed leaves

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

## STARTERS

**Chunky beetroot soup** £8.95  
clotted cream

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

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

**Dingwall haggis** £10.95  
potato, spiced pineapple, whisky jus

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

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

## SIDES

**Mixed organic leaf salad**

**Hand-cut chips**

**French beans & shallots**

**Pomme purée**

**Cauliflower cheese**

**Steamed broccoli with toasted almonds**  
£3.95 each

## GRILL

The Tower is a proud member of the Scotch Beef Club and source only the finest Scottish beef from local suppliers.

Himalayan salt aged Scotch beef, supplied by award-winning Simon Howie Butchers located in Dunning, Perthshire.

**9 oz Rib-eye steak** £38.50

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

**7 oz Fillet steak** £42.50

**9 oz Sirloin steak** £33.95

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

## FOR TWO

### 18 oz Chateaubriand

organic mixed leaf salad, hand-cut chips or pomme purée, béarnaise or peppercorn sauce  
£88.00

## MAINS

**Guinea fowl** £31.95  
confit celeriac, hazelnut purée, blackberry jus

**Haunch of Cairngorm venison** £34.50  
roasted beetroot, glazed Chantenay carrots,  
spiced carrot purée

**Pumpkin and sage risotto** £23.50  
toasted pumpkin seeds

**Whole lemon sole** £32.50  
crayfish, baby capers, beurre noisette  
(Served on the bone)

**Grilled squash** £21.95 VEGAN  
wild autumn mushrooms, quinoa, crispy cavolo nero

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

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

## TOWER CLASSICS

**King prawns on garlic toast** £11.95  
chilli, spring onion, avocado, brown bread

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

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

**Belhaven grilled lobster thermidor** £65 (£34 Half)  
chips and organic mixed leaves

**Toulouse sausage** £23.50  
wholegrain mustard mash and caramelised onion

**Eggs Benedict** £8.95  
Parma ham & hollandaise sauce

**9 oz Rib-eye steak** £38.50  
Himalayan salt aged Scotch beef, supplied by award-  
winning Simon Howie Butchers located in Dunning,  
Perthshire.  
served with chips or pomme purée,  
béarnaise or peppercorn sauce

## PUDDINGS

**Peanut butter parfait** £8.50  
chocolate sauce, salted caramel popcorn  
*As seen in the Great British Cookbook*

**Home-made ice-cream & sorbet** 3 scoops £6  
ice-cream – vanilla, honeycomb, raspberry ripple  
sorbet – mixed berry, passion fruit, mango

**Classic banana split** £8.50  
almonds, cherries

**Madagascan vanilla and white chocolate cheesecake** £8.50  
poached pear, blackberry, meringue

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

**Poached autumn fruits** £7.50  
greengage, red plums, Williams pear, granola, crème Chantilly

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

## TABLE D'HOTE MENU

**3 courses £38**

**Game terrine**  
marinated Williams pear, sourdough crouton

**Arbroath smoked kedgeriee**  
boiled egg

**Honey roast parsnip soup**

**Toulouse sausage**  
wholegrain mustard mash, caramelised onion

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

**Pumpkin and sage risotto**  
toasted pumpkin seeds

**Dark Belgian chocolate terrine**  
Maldon salt, honeycomb

**Isle of Mull Cheddar and Blue Stilton**  
quince jelly, oatcakes

**Rice pudding**  
fig purée, shortbread

## LIGHT LUNCH THEATRE SUPPER

**Any 2 courses £19.95**  
Available noon - 6.30pm /  
9.30pm-10.30pm

**Spiced squash and sweet potato soup**

**Braised pigs' cheek**  
brioche, piccalilli

**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*