

## APERITIF SUGGESTION

Cupid Martini  
*Rose tea-infused Absolut, Heering liqueur, Archers Schnapps, cranberry 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 with chilli and avocado served on  
garlic toasted brown bread  
£11.95

3 hand dived scallops served in the half shell with,  
shellfish velouté, lemon and garlic potato, crispy  
ham  
£21.00

Dressed Scottish brown crab, lemon, baby gem  
£19.50

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### STARTERS

Pea and mint velouté, clotted cream  
£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

Chicken liver pate, white grape vinaigrette and  
toasted granary bread  
£10.75

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### SIDES

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

### GRILL

Scotch beef, dry aged and hung for a minimum of 28  
days aged in a Himalayan salt chamber by award-  
winning Perthshire butcher, Simon Howie  
Himalayan salt aged Rib-eye steak 250g  
£33.95  
Himalayan salt aged Sirloin steak 250g  
£33.95

Scotch grass-fed beef dry-aged for a minimum of 28  
days by craft butchers J. Browns  
Fillet steak 200g  
£42.50

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

### FOR TWO

Chateaubriand 500g  
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 salsa, 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, crayfish and baby caper beurre  
noisette  
£32.50

Roasted squash, foraged mushrooms, quinoa, crispy  
kale  
£21.95 VEGAN

North Sea cod fillet, pistou new potato, chorizo and  
tomato dressing, herb crust  
£24.95

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

### TOWER CLASSICS

King prawns with chilli and avocado served  
on garlic toasted brown bread

£11.95

Toulouse sausage, whole grain mustard  
mash and caramelised onion

£23.50

Eggs Benedict  
Parma ham & hollandaise

£8.95

Shellfish bouillabaisse  
prawns, 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, brownie, raspberry ripple  
Sorbet – kiwi, 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 whiskey  
£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

**Any 3 courses £38**

*Or mix and match with a la carte*

Prawn cocktail, baby gem, Marie Rose, crumbled  
egg, smoked paprika  
£7.50

Ham hock terrine, pickled Chantenay carrots,  
parsley mayo, micro herbs  
£7.50

French onion soup, gruyere crouton  
£7.50

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Toulouse sausage, whole grain mustard mash and  
caramelised onion  
£23.50

Pan-seared fillet of hake  
crushed heritage potatoes, mussels, saffron butter  
sauce  
£23.50

Broccoli risotto, toasted almond and pea shoots  
£23.50

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Dark Belgian chocolate terrine  
Maldon salt, honeycomb  
£7

Isle of Mull Cheddar and Blue Stilton  
quince jelly, oatcakes  
£7

Poached rhubarb, treacle sponge and vanilla  
custard  
£7

### 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

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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*