

Tower Menu

Lunch £85 / Dinner £95

Stracciatella (vg) 584kcal

Burrella and plant based Nduja, green strawberries, olive, peppers and William's pear, grilled ciabatta

Tartare de Boeuf 447 kcal

Hand cut beef rump, maitake mushroom, black truffle dressing

Mackerel Tartlet 588 kcal

Cured and smoked mackerel, crème fraiche, celeriac and apple remoulade, fennel

Burrata (v) 841 kcal

Cherry tomato, basil, thyme, ciabatta

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Chicken 979 kcal

Roasted breast, hispi cabbage, carrots, red wine jus

Sirloin (medium rare only) 948 kcal

300g, 45 day dry-aged, Black Angus, baby gem

Sea Bream 856 kcal

Shetland mussels, new potatoes, leek, seaweed, smoked butter, saffron

Gnocchi (v/vg) 530 kcal

Rice flour gnocchi, lovage pesto, Jersey royals, shimeji mushrooms, wild garlic, artichoke

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Crème Brulee (v) 567 kcal

Spiced rum crème brûlée, shortbread biscuit

Cheesecake (v) 531 kcal

Blueberry compote, vanilla, maple crumble

Panna Cotta (v/vg) 367 kcal

Coconut panna cotta, blood orange, sea buckthorn sorbet

Chocolate Fondant (v) 690 kcal

Baked chocolate fondant, raspberries, vanilla ice cream

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.

(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements.

Adults need around 2000 kcal a day.

13.5% discretionary service charge will be added to your bill.