

Tower Menu

Lunch £85 / Dinner £95

Consommé (vg) 166 kcal

*Wild mushroom consommé, black truffle,
King oyster mushroom, pearl barley and chestnuts*

Burrata (v) 219 kcal

*Buffalo milk burrata, fresh basil pesto, pine kernels,
broad beans, smoked tomatoes, croutons*

Smoked Salmon 247 kcal

*Highland cure oak-smoked salmon, crème fraîche
melba toast, lime, capers, dill, Avruga caviar*

Tartare 482 kcal

*Hand-cut Westholme wagyu beef tartare, soy tallow dressing,
Hen of the woods mushrooms, potato crisps*

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Gnocchi (v/vg) 884 kcal

*Rice flour gnocchi, broccoli, chilli and garlic,
extra virgin olive oil, crispy tenderstem*

Stone Bass 615 kcal

*Pan-seared Stone bass, fregola, garlic prawns, tarragon,
lobster essence, smoked caviar*

Lamb 765 kcal

*Herdwick lamb canon, petit pois a la francais,
potato mousseline, red wine sauce, mint*

Sirloin 1238 kcal

*300g, 42 day dry-aged, Black Angus, baby gem,
Béarnaise, pommes frites*

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Pineapple (vg) 546 kcal

Vanilla poached pineapple, pear compote, banana and passionfruit sorbet

Crème Brûlée (v) 560 kcal

Vanilla crème brûlée, apple and calvados

Parfait 531 kcal

Salted caramel parfait, toffee popcorn, vanilla ganache, whisky caramel

Chocolate Fondant (v) 620 kcal

Baked chocolate fondant, salt cookie crumb, blackberry sorbet

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.