

Tower Menu

Lunch £85 / Dinner £95

Tomato (vg) ^{166 kcal}

Ox heart tomato, elderflower and earl grey Datterini, celery granita, melon sauce vierge, gazpacho, focaccia

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 (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}

(Pink only)

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

Sirloin ^{1238 kcal}

(medium rare only)

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, blood orange 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.