

Tower Menu

3 courses £85

Tomato (vg) ^{166 kcal}

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

Goats Cheese (v) ^{342 kcal}

Fleur des Marais Salants goats' cheese, pine nut, confit courgettes, pickled shallots, mint

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 wood's mushrooms, potato crisps

Gnocchi (vg) ^{884 kcal}

Rice flour gnocchi, broccoli, chilli and garlic, extra virgin olive oil, crispy tender stem

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

Ribeye ^{1238 kcal}

(supplement £10 - Served MR/WD)

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

T-Bone (for two) ^{3902 kcal}

(supplement £35 per person - Served MR/WD)

1kg, 42 day dry-aged, grass-fed Charolais T-Bone, baby gem, Béarnaise, pommes frites

Pineapple (vg) ^{546 kcal}

Vanilla poached pineapple, pear compote, banana and passionfruit sorbet

Crème Brûlée (v) ^{560 kcal}

Vanilla crème brûlée, apricot, raspberry

Cheesecake (v) ^{390 kcal}

Strawberry and elderflower cheesecake, vanilla, lime, mint

Chocolate Fondant (v) ^{520 kcal}

Baked chocolate fondant, salt cookie crumb, white peach 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.

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

Adults need around 2000 kcal a day.

15% service charge will be added to your bill.