

Tower Menu

3 courses £85

Tarte Tatin (vg) ^{166 kcal}

Thyme roasted celeriac tarte tatin, black garlic, lambs' lettuce, pumpkin seed granola

Goats Cheese (v) ^{342 kcal}

Fleur des Marais Salants goats' cheese, pine nut, heritage beetroots, 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, sautéed wild mushrooms, caramelised Jerusalem artichoke, persillade

Stone Bass ^{615 kcal}

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

Veal ^{765 kcal}

Milk-fed rose veal round loin, creamed potatoes, Swiss chard, shallots and garlic, grain mustard sauce

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

Posset (v) ^{560 kcal}

Bergamot set cream posset, lemon madeleines

Parfait ^{700 kcal}

Milk chocolate crémeux, morello cherries, Urfa chilli

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.

(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.