

Tower Group Menu

3 courses £85

Smoked Salmon ^{247 kcal}

Oak-smoked salmon, lime, dill & capers, crème fraîche, Melba toast, Avruga caviar

Venison ^{201 kcal}

Hand cut venison tartare, maitake mushroom, cured egg yolk, smoked buttermilk dressing

Tête de Moine (v) ^{680 kcal}

Tête de Moine cheese, preserved cherry, heritage beetroots, crispy kale, lavosh

Tarte Tatin (vg) ^{166 kcal}

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

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Pork Cutlet ^{1318 kcal}

Rare breed pork cutlet, fennel salami crust, black pepper purée, Cumberland sauce

Salmon ^{765 kcal}

Confit Loch Duart salmon, Douglas fir, parsnip purée, William's pear, crouton, tarragon

Gnocchi (v/vg) ^{428 kcal}

Rice flour gnocchi, caramelised Jerusalem artichoke, wild mushroom, black truffle, sage

Ribeye ^{238 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

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Crème Brûlée (v) ^{560 kcal}

Mocha infused crème brûlée, madeleines

Chocolate Fondant (v) ^{608 kcal}

Baked chocolate fondant, salt cookie crumb, mulled cranberry sorbet

Pineapple (v/vg) ^{546 kcal}

Vanilla & all Spice poached pineapple, pear compote, banana & passion fruit 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.

15% service charge will be added to your bill.