

T O W E R M E N U

£85

(menu subject to change)

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

Smoked Salmon 247 kcal

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

Tartare 390 kcal

Hand-cut Black Angus beef tartare, piquillo peppers, saffron, green olive, capers, garlic aioli

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Gnocchi (vg) 1016 kcal

Rice flour gnocchi, plant based Nduja and burrata, smoked tomatoes, artichokes, persillade

Sea Bream 765 kcal

Pan-seared sea bream, fregola, garlic prawns, tarragon, langoustine bisque, smoked caviar

Pork Cutlet 1318 kcal

Old spot pork cutlet, fennel salami crust, black pepper purée, Cumberland sauce

Ribeye 1238 kcal

(supplement £10 - served MR/WD)

300g, 42 days 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 days dry-aged, grass-fed Charolais T-Bone, baby gem, Béarnaise, pommes frites

Green beans (v/vg) 8 453 kcal / **Pommes frites (vg) 7** 1011 kcal

Potato mousseline (v) 6 632 kcal / **Leaf salad (v) 6** 39 kcal

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Crème Brûlée (v) 560 kcal

Bailey's Irish cream infused crème brûlée, house biscotti

Chocolate Fondant (v) 608 kcal

Baked chocolate fondant, salt cookie crumb, tangerine sorbet

Pina Colada (vg) 546 kcal

Coconut panna cotta, banana and passion fruit sorbet, hibiscus, blood orange, chilled citrus consommé

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.

Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.

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

15% service charge will be added to your bill. Prices include VAT.