



# Tower Menu

£85

(menu subject to change)

## Asparagus (vg) 209 kcal

Wye Valley asparagus, Bric pastry tartlet of petit pois, white bean and tahini

## 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 8 (v/vg) 453 kcal / Pommes frites 7 (vg) 1011 kcal

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

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## Strawberry (v) 521 kcal

Elderflower strawberry, vanilla mascarpone cream, genoise sponge

## Chocolate Fondant (v) 608 kcal

Baked chocolate fondant, salt cookie crumb, summer berry sorbet

## Mousse (v/vg) 463 kcal

54% Chocolate mousse, charred apricot, blackcurrant, apricot sorbet