



Tower Menu

£85

(menu subject to change)

Burrata 452 kcal

Buffalo milk burrata, pistachio pesto, coppa ham, peppercorn tea infused Charentais melon

Tomato (vg) 307 kcal

French pineapple tomato, black garlic, datterini tomatoes, bric pastry tartlet of feta salad white bean and tahini

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

Chicken 916 kcal

Corn-fed chicken supreme, basil, courgette, Hen of the woods, romain lettuce broad bean duxelles, roasted chicken jus

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 (vg) 453 kcal / Pommes frites 7 (vg) 1011 kcal / Leaf salad 6 (v) 39 kcal / Tomato 7 (vg) 62 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