

# Tower Menu

£85

( menu subject to change)

## Asparagus (vg)

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

## Tarte Tatin (vg)

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

## Smoked Salmon

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

## Tartare

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

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## Gnocchi (vg)

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

## Sea Bream

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

## Pork Cutlet

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

## Ribeye

(supplement £10 - served MR/WD)

300g, 42 days dry-aged, Black Angus ribeye, baby gem, Béarnaise, pommes frites

## T-Bone (for two)

(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) / Pommes frites 7 (vg) / Potato mousseline 6 (v) / Leaf salad 6 (v)**

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## Strawberry (v)

Elderflower strawberry, vanilla mascarpone cream, genoise sponge

## Chocolate Fondant (v)

Baked chocolate fondant, salt cookie crumb, summer berry sorbet

## Mousse (v/vg)

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

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. Adults need around 2000 kcal a day. Calorie information is available on request. 15% service charge will be added to your bill. Prices include VAT. Please note that we are a cashless restaurant.

