

## Tower Menu

Lunch £75 / Dinner £85

### Consommé (vg) <sup>166 kcal</sup>

*Wild mushroom consommé, black truffle,  
King oyster mushroom, pearl barley and chestnuts*

### Burrata (v) <sup>219 kcal</sup>

*Buffalo milk burrata, globe artichoke pesto,  
winter truffle crostini, black grapes*

### Smoked Salmon <sup>247 kcal</sup>

*Highland cure oak-smoked salmon, crème fraîche  
melba toast, lime, capers, dill, Avruga caviar*

### Tartare <sup>482 kcal</sup>

*Hand-cut Yorkshire venison tartare, cured yolk,  
Hen of the woods, smoked buttermilk dressing*

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### Risotto (v) <sup>467 kcal</sup>

*Carnaroli rice risotto, shiitake mushroom cream,  
thyme roasted cep mushrooms, winter black truffle*

### Stone Bass <sup>615 kcal</sup>

*Pan-seared Stone bass, fregola, garlic prawns, tarragon,  
lobster essence, smoked caviar*

### Pork Belly <sup>1318 kcal</sup>

*Suffolk Orchard pork belly, truffled pommes puree,  
black pudding, brussel sprout tops, red wine sauce*

### Sirloin <sup>1238 kcal</sup>

*300g, 42 day dry-aged, Black Angus, baby gem,  
Béarnaise, pommes frites*

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### Pineapple (vg) <sup>546 kcal</sup>

*Vanilla poached pineapple, pear compote, banana and passionfruit sorbet*

### Crème Brûlée (v) <sup>560 kcal</sup>

*Spiced rum crème brûlée, shortbread biscuits*

### Parfait (v) <sup>531 kcal</sup>

*Salted caramel parfait, toffee popcorn, vanilla ganache, whisky caramel*

### Chocolate Fondant (v) <sup>620 kcal</sup>

*Baked chocolate fondant, salt cookie crumb, blackberry 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.

13.5% discretionary service charge will be added to your bill.