



Two Courses £23.5

THE TOWER

Three Courses £28.5

STARTER

- Truffle + Cauliflower Soup** — Roasted Cauliflower, Truffle, Hazelnuts **(VG,GFO)**
- Lincolnshire Scotch Egg** — Homemade Brown Sauce, Pickled Cornichons
- Leeks + Romesco Sauce** — Braised & Charred Leeks, Romesco Sauce, Balsamic Glaze, Almonds **(VG, GF)**
- Gravlax of Salmon** — Beetroot & Potato Salad, Watercress **(GF)**
- Cheese Souffle** — Stilton, Walnut **(V,GF)**
- Pork Belly** — Maple & Miso Sauce, Pear, Cucumber, Mooli, Furukake, Purple Shisho **(GF)**

MAIN

- Truffle Mushroom Pasta** — Tagliatelle, Truffle, Wild Mushrooms, Parsley, Soy Cream **(V,GFO)**
- Ratatouille Tartlet** — Parmigiana & Polenta Sauce, Basil, Fondant Potato **(V,GO,GFO)**
- Chicken Ballotine** — Chicken & Tarragon Mousseline, Leek, Fondant Potato, Sweetcorn Velouté **(GF)**
- Breaded Plaice Fillet** — Hassle-back Potatoes, Green Beans, Brown Butter & Caper Sauce **(GFO)**
- Short Ribs** — Honey Glazed Carrot, Pomme Puree, Balsamic & Red Wine Jus **(GF)**
- Pork Belly** — Fondant Potato, Baby Leeks, Apple Brandy Jus **(GF)**
- 8oz Ribeye steak** — Triple Cooked Chips, Roasted Tomato, Mushroom, Pepper Sauce **(GV) £10 Supplement**

DESSERT

- Sticky Toffee Pudding** — Miso Caramel, Vanilla Ice Cream **(V)**
- Cheeseboard** — Stilton, Cheddar, Brie, Grapes, Celery, Quince Jelly, Onion Chutney, Crackers **(V)**
- Chocolate Tart** — Salted Caramel, Hazelnut Chantilly, Roasted Hazelnuts **(V)**
- Cinnamon Poached Pear** — Pear Sorbet, Calvados, Candied Hazelnuts **(VG,GF)**
- Bead & Butter Pudding** — Hot Custard, Vanilla Ice Cream **(V)**
- Selection of Homeade Ice Cream** **(V,GO,GF)**

V = VEGETARIAN | GF = GLUTEN FREE | VG = VEGAN | GFO = GF OPTION AVAILABLE | VGO = VEGAN OPTION AVAILBLE

