TOWER HOUSE

Sample menu

Raw

Tuna carpaccio, soy lime dressing 16

Sea bass ceviche, basil & mint verjus, jalapeños 16

Salads

Gem lettuce, baba ganoush, labneh, chilli, almonds 12

Beetroots, winter tomato, crème fraîche, hazelnut dressing 14

Winter leaves, yoghurt dressing, croutons 12

Organic mixed leaves, pickled shallots, verjus 8

Pasta

Ricotta agnolotti, cavolo nero, pecorino, new season olive oil 16

Pappardelle, beef shin ragu 16

Delica pumpkin ravioli, chestnut butter, lemon 19

Milk braised pork tortelloni, sage 24

Meat

Pork ribeye, burnt pear & quince salsa 26

Chargrilled veal T-bone steak, tarragon & anchovy butter 28

Wood roasted half free-range chicken, nduja, Parma ham 29.5

Flat Iron, chilli, balsamic, rocket, parmesan 32

Cheese & Charcuterie

Burrata, chargrilled pear, Parma ham, balsamic 19.5

Whipped cod's roe, radish, chicory 9.5

Iberian Coppa, smoked piparras 20

Vegetables

Roasted cauliflower, tarragon dressing, pomegranate, walnuts 12

Grilled Kalibos cabbage, bagna cauda, pangrattato 14

Purple potatoes, mint, pecorino pesto, rosemary salt 15

Charred new potatoes, carbonara 16

Roasted carrots, Greek yoghurt, sumac, pine nuts 13

Chargrilled sprouts, honey vinaigrette, pistachio 12

Wood roasted parsnips, tahini, chickpeas, coriander, mint, pea shoots 12

Fish

Whole wood roasted sea bream, salsa verde 27

Wood roasted scarlet prawns, piquillo sauce, pangrattato 29

Chargrilled swordfish, fennel, kalamata olives, ajillo 32

Please alert your server to any allergies or dietary requirements. A discretionary service charge of 12% will be added to your bill.