



Nibbles

Marinated olives	£4.00
Garlic bread	£3.50
Fries	£3.00
Sweet potato fries	£3.50
Side of vegetables	£3.00

Starters

Slow cooked octopus

Borlotti beans, sundried tomato, black olive soil, basil £9

Devon crab

Gazpacho, white crab meat £8

Chicken liver and foie gras terrine

Chutney, toasted granary £9

Pork Rillette

Pickled red cabbage, duo of apple, celery leaves, walnut dressing £7

Roasted Butternut Squash Soup

Crispy sage, beurre noisette £5

Flash fried squid

Tempura tentacles, caper berries, Chorizo, pea shoots £8

All of our ingredients are sourced locally where at all possible. We pride ourselves in service of freshly prepared food for you to enjoy.

Please be patient in busy times.

We prepare nuts and other allergens in our kitchen so please be aware. A full list of allergens contained in the menu is available upon request.

To Follow

8oz Ribeye Steak

Scallops, triple cooked chips, red onion puree, samphire £21

Three cheese filo

Smoked ratatouille, salsa, herb and balsamic dressing £14

Pan fried Halibut

Lemon cous cous, mange tout, heritage tomatoes, fennel, herb oil £17

Slow cooked pork belly

Sundried tomato and bacon borlotti beans, celery root puree, rainbow chard, red wine jus £15

Trio of lamb

Cutlet, slow cooked shoulder, breast, minted pea puree, fondant potato, fèves, rosemary jus £18

Pan roasted Seabass

New potato, olives, sun dried tomatoes £16

Tower Inn "Fish & Chips"

pan fried fish of the day, beer batter 'bits', chunky chips, homemade tartare sauce and minted pea puree. £14

Tower Classic, steak burger, or Sweet potato & roasted red pepper veggie burger

cheddar cheese, pancetta, pickle, baby gem, slow roasted tomato, tower sauce, onion, all in a toasted brioche bun £11

Puddings

All puddings are made by our chefs in house.

Lime and tequila posset, salted caramel biscuit £6

Chocolate and orange tart, Salcombe dairy's choc orange ice cream £7

Strawberry mess £7

Peanut butter Cheesecake, Salcombe dairy honeycomb ice cream £8

Selection of Salcombe dairy ice cream 1, 2 or 3 scoops £2, £4, £6
Please ask for today's flavour selection.

Coffees and digestifs

Americano £2	Espresso £ 1.95
Cappuccino £2.50	Double Espresso £2.50
Latte £2.50	Mocha £2.85
Macchiato £2.30	Selection of Teas £1.80
Real Hot chocolate £3	Liqueur Coffee £4.50

Dessert wine

Muscat de Rivesaltes, Chateau Montesquieu Roussillon, France
Golden yellow colour with aromas of ripe apricots and candied orange. Smooth and rounded with a perfect balance. £19 bt £4.25 75ml glass

Pedro Ximenez, Triana

A simply stunning Spanish sherry, made with sun dried grapes and matured in oak for several years. Like nothing you've tried before!!!! £4 50ml glass