



To start

Pan roasted pigeon breast, *poached plum, hazelnut dressing* £8

Crispy squid, *chickpea, lemon and oregano* £8

Pumpkin and sage ravioli, *beurre noisette* £7

Pigs cheek terrine, *home made piccalilli* £7

Mains

Pan roasted Duck breast, *confit croquette, carrot puree, glazed carrot* £16

Dom's Bouillabaisse, *a traditional dish from the south of France, our head chef's homeland,*

Pan fried fish of the day, mixed shellfish, potatoes, rich crab bisque, croute £20

Pan fried Seabass, *crushed potatoes, braised fennel, sun blushed tomatoes, squash and parsley, garlic and lemon dressing* £17

Auvergne lentils, *lentil and herb stew, petit pois fritter (v)* £14

Bar Menu

Beef mac 'n' cheese

Slow cooked beef shin, macaroni cheese, rocket and bread £8

Tower gourmet burger

Homemade steak burger, gouda, pickle, bacon, baby gem, onion rings and tomato relish, all in a toasted brioche bun £11

Tradition Fish and chips

Beer battered fish of the day, chunky chips, pea puree. Tartare sauce £13

Accompaniments

Skinny fries £3

Chunky chips £3.50

Sweet potato fries £3.50

Rocket and parmesan salad £3.50

Buttered greens £3

New potatoes £3

Don't forget to check out our specials board

All our food is cooked freshly made to order. Please be patient in busy times.