



## Dinner menu

### *To start*

**Chicken liver parfait, melba toast** £8

**Pan seared Start bay scallops, Crispy squid, Chorizo, caper berries** £9

**Pan fried Gnocchi, basil leaves, sundried tomato, mozzarella** £7

**Chefs soup of the day,** £6

**Oven baked camembert, Sough dough and chilli jam** £7

### *Mains*

**West country lamb cutlets, wild garlic croquette, peas, bacon and greens and fresh mint** £16

**Confit Duck leg, dauphinoise potato, spring greens, Pedro Ximenez sauce** £17

**Dom's Bouillabaisse, a traditional dish from the south of France, our head chefs homeland,  
Pan fried fish of the day, mixed shellfish, potatoes, rich crab bisque, croute** £18

**Pan fried Fish of the day , Chorizo, sautéed potatoes, olives, vine tomatoes** £18

**West Country Mussels, cider cream broth, fries** £17

**Beetroot speltotto, wild garlic, coriander, goats cheese ( can be made vegan suitable )** £14

### Bar Menu

#### **Beef mac 'n' cheese**

*Slow cooked beef shin, macaroni cheese* £5

#### **Tower slider**

*Mini steak burger, gouda, pickle, pancetta,  
Baby gem, brioche bun* £5

#### **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

*Potato dauphinoise* £4