

# STARTERS

## SOUP OF THE DAY ✓

served with focaccia bread and butter

(gluten, dairy, sesame, soya) (312cal.)

## BRUSCHETTA ✓

cherry tomatoes, basil, mozzarella with pesto

(gluten, dairy, sulphites, celery, mustard, sesame seeds, soya) (543cal.)

## SALT AND PEPPER PRAWNS

crispy battered prawns tossed in pepper, chilli and onions

(gluten, crustaceans, molluscs, dairy, soya, sulphites) (445cal.)

## BEETROOT AND GOAT CHEESE SALAD ✓

spinach, roasted beetroot, goat's cheese in balsamic vinaigrette and toasted walnuts

(dairy, nuts, sulphites) (468cal.)

## HOT AND SPICY CHICKEN WINGS

crispy wings served with blue cheese dressing

(gluten, dairy, celery, egg, mustard, sulphites) (965cal.)

# MAIN COURSE

## PRAWN LAKSA

spicy aromatic broth with coconut, cooked with thai noodles, prawns and lemon grass

(fish, crustaceans, soya, gluten) (324cal.)

## NASI GORENG

stir-fried rice tossed with vegetables, served with fried egg

(gluten, soya, egg, crustaceans, peanuts, sesame seeds, sulphites) (1009cal.)

**add chicken**

**add prawns**

## HYDERABADI CHICKEN BIRYANI

tender morsels of chicken cooked with spices and

layered with aromatic rice, boiled egg and mint raita

(gluten, egg, dairy, mustard, nuts, soya, sulphites) (1148cal.)

## KADAI PANEER ✓

cottage cheese cooked in a flavourful kadai gravy, peppers and tomatoes, cumin rice and naan bread.

(gluten, dairy, mustard) (1227cal.)

## MURGH MAKHANI

tandoori chicken cooked in rich tomato and cashew gravy, cumin rice and naan bread

(gluten, dairy, mustard, nuts, sulphites) (1683cal.)

## ASPARAGUS RISOTTO ✓

served with parmesan crisp.

(egg, dairy, sulphites) (993cal.)

## CAESAR SALAD

cos lettuce, caesar dressing, croutons and anchovies

(celery, gluten, egg, fish, dairy, mustard, sesame, soya) (608cal.)

**add chicken**

**add smoked salmon**



## GRILLED SIRLOIN STEAK 220 GRAMS

served with flat mushroom, thick-cut chips and house salad.  
(gluten, dairy, sulphites) (801cal.)

add **peppercorn sauce**

add **red wine jus sauce**

## PERI PERI CHICKEN

served with flat mushroom, thick-cut chips and house salad  
(gluten, sulphites) (1457cal.)

## SLOW ROASTED PORK BELLY 🌾

sweet potato mash, sauteed pakchoy and char siu sauce  
(gluten, sesame seeds, sulphites, soya) (1952cal.)

## TOWER BEEF BURGER

brioche bun with lettuce, tomato, potato rosti, sliced cheddar, mayonnaise, onion rings and thick-cut chips  
(gluten, egg, dairy, nuts, sesame seeds, soya) (1567cal.)

## PAN SEARED SALMON 🌾

wilted spinach, truffle mash potato and sauce vierge  
(fish, dairy, sulphites) (573cal.)

## FISH AND CHIPS

golden fried fish with mushy peas, tartare sauce and thick-cut chips  
(gluten, egg, fish, dairy, mustard, soya sulphites) (2051cal.)

# SIDES

## THICK CUT CHIPS 🌿

(gluten) (444cal.)

## MIXED GREEN SALAD 🌿 🌾

(sulphites) (155cal.)

## GARLIC BREAD 🌿

(gluten, dairy, sesame, soya) (563cal.)

## CREAMY MASH POTATO 🌿 🌾

(dairy) (745cal.)

## GARLIC TOSSED BROCCOLI 🌿 🌾

(215cal.)

🌾 - Gluten Free

🌿 - Vegetarian

🌱 - Vegan

All our food is prepared in the kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details. All prices include value added tax at the prevailing rate. An optional service charge of 12.5% will be added to your bill.

Calorie information is provided per average portion. An ideal daily intake of calories varies depending, on age, metabolism and levels of physical activity, among other things. Generally, the recommended daily calorie intake is 2,000 calories a day.

