

Alcoholic Drinks



Tanqueray

11
€

Mains



Gressingham Duck Breast

37
€



Haunch of Cairngorm Venison

39
€



Winter Squash and Chestnut Risotto

27
€



Whole Sea Bass

34
€



Cauliflower 'Steak '

25
€



Pan-Seared Fillet of North Sea Cod

29
€



Tower Shellfish Bouillabaisse

33
€

Eggy things



Eggs Florentine

12
€

SIDES



Mixed Organic Leaf Salad



Hand-Cut Chips



Honey Roasted Parsnip



Pomme Purée



Cauliflower Cheese



Steamed Broccoli with Toasted Almonds



Truffled Macaroni Cheese

Drinks



Fraise d'Amour

14
€



Celtic Kiss

14
€



Tropical mocktail

5
€

Grill



8 oz Rib-Eye Steak

44
€



7 Oz Fillet Steak

49
€



18 oz Chateaubriand

Breakfast



Porridge

1
8
€

Specialties



Classic Banana Split

10
€

Desserts



Peanut Butter Parfait

10
€



Seasonal Fruit Crumble

Starters



Rock Oysters



Arnold Bennett Omelette

17
€



Goat's Cheese Parfait

11
€



Trio of Scottish salmon

15
€



Dingwall Haggis

13
€



Marinated Courgette

9
€



Spiced Celeriac and Apple Velouté

9
€



Carrot and Ginger Soup



Roasted Winter Squash



Ham Hock Terrine

Cocktails



Hair of the Dog

10
€



Mojito

10
€



Negroni

10
€

Spirits



Americano

1



Remy Martin VSOP



Grappa, Nonino

Sweet



Clementine Daiquiri

9
€

Ben & Jerry's



Chocolate Brownie

9

Vom Land (ab 17:00)



Coq au vin

Main



Ham Hock and Fried Eggs

11
€



Homemade Granola, Natural Yogurt

7
€



French Toast and Ayrshire Bacon

11
€



Selection of Mini Pastries to Share

8
€

American Food



Eggs Benedict

9
14
€

Schwarze Tees



Earl Grey

9

Tequilla Cocktails



Latin Lover

11
€

Wodka



Ketel One

13
€

Whisky



Glenmorangie 10 Year Old

8
€

Gin



Pickering's

15
€



Botanist

16
€

Vodka



Grey Goose

21
€

Special Long Drink's



Whisky Sour

10
€

VIP Drinks



Bombay Sapphire

14
€

Champagne



Billecart-Salmon, Brut Reserve NV

69
€



Perrier-Jouët Grand Brut, Brut Reserve NV

80
€



Louis Roederer, Brut Premier NV

92
€



Jacquesson, Cuvée no.736 NV

92
€



Veuve Clicquot Ponsardin NV

103
€



Billecart-Salmon, Brut 2004

126
€



Cuvée R.Lalou, G.H.Mumm 1998

189
€



Dom Perignon, Moet Chandon 2004

286
€



Cristal, Louis Roederer 2005

372
€



Krug 2000

458
€

Hot drinks



Macchiato

Popular products



Alexander The Great

10
€

Puddings



Home-Made Ice-Cream Sorbet



Madagascan Vanilla White Chocolate Cheesecake

10
€



Juan's Vegan Carrot Cake

10
€



Fennel Crème Brûlée

10
€



Ian Mellis Cheeseboard

Iced Tea



Berry Hibiscus

Tea



RAF Traditional Blend



Rare Earl Grey



Lemon Verbena



Darjeeling White Peony



English Peppermint



Whole Chamomile Flowers



Oolong



Chine Green Leaf



Peppermint

9

Coffee



Cappuccino

9



Flat White

9



Mocha

5



Espresso Martini

10
€

Entrees



Wild Mushroom Omelette

11
€



Winter Squash Risotto

Small Plates



Whitebait

Specialty Cocktails



Adonis

9
€

Signature Cocktails



Raspberry Mule

10
€

The Classics



Mary at The Tower

9
€

Champagnes



Bollinger, Special Cuvee NV

97
€

Teas



Chamomile

1st Course



Scotch Broth



Smoked Ham Hock and Chicken Terrine

2nd Course



Peelham Farm Organic Pork and Veal Sausages



Deep Fried Coley

3rd Course



Home-Made Sorbet



Cheese and Oatcakes

Liqueurs



Baileys, Kahlua, Peach, Schnapps, Tia Maria



Amaretto, Frangelico, Sambuca, Southern Comfort



Chambord, Cointreau



Benedictine, Drambuie, Glayva, Grand Marnier



Glenfiddich Malt Whisky liqueur



Chambord Royale

15
€

Champagne and Sparkling



Billecart-Salmon Rosé NV

109
€

Alsace



Gewurztraminer, Rolly Gassmann 2012

50
€



Pinot Blanc Réserve, Clos des Capucins, Domaine Weinbach 2010

51
€



Pinot Gris Réserve, Rolly Gassmann 2008

63
€

Armagnac



Saint Christeau 1979



Domaine Boingnières Bas, Armagnac 1985

Calvados



Dupont Reserve Pays d'Auge



Dupont 1989 Pays d'Auge

Sparkling Wine



Cava Brut, Parxet, Spain NV

34
€

Speyside



Aberlour 10 Year Old

7
€



Aberlour A'bunadh Batch 48, 59.7

13
€



Balvenie 12 Year Old Double Wood

8
€



Cragganmore 12 Year Old

9
€



Macallan 10 Year Old

9
€



Mortlach 16 Year Old

14
€

Cognac



Courvoisier VS



Delamain Vesper XO



Hine Grande Champagne 1986

To Start



Chicken Ham Hock Terrine

Islands



Highland Park 12 Year Old

8
€

Pudding Wines



Château Doisy-Védrières, Grand Cru Classé, 2002 Sauternes, Bordeaux, France



I Capitelli, Anselmi 2011 Verona, Italy



Tokaji Aszú 5 Puttonyos, Royal Tokaji Wine Company 2008 Hungary



Château D'Yquem, 1er Cru Supérieur, 1997 Sauternes, Bordeaux, France

Course #1



3 Carlingford Rock Oysters



Butternut Squash Curry Oil Soup



Home-Cured Salmon



Spiced Merguez Sausage Stovies



Inverawe Loch Etive Smoked Trout



Smoked Paprika, Chickpea and Winter Vegetable Broth

Course #2



Pan-Seared Fillet of Hake



Tower Fish Cake



Wild Mushroom and Truffle Oil Tagliatelle



Confit Chicken Leg



Tower Fish Pie



Braised Jacob's Ladder Beef

Course #3



Callebaut Dark Chocolate Terrine



Isle of Mull Cheddar and Blue Stilton



Dark Belgian Chocolate Terrine



Isle of Mull Cheddar and Stilton



Bramley Apple and Cinnamon Crumble

Hot Drink



Hot Chocolate

Bloody Marys



Tower Classic

10
€

Scotch



Ardbeg Supernova

34
€



Dalwhinnie 15 Year Old

9
€



Glenlivet 12 Year Old

8
€

Loire



Pouilly Fumé, Domaine de la Loge, Millet 2013

40
€



Sancerre, Domaine du Nozay 2013

48
€



Vouvray Sec, Le Mont, Huet 2011

63
€



Sancerre, Harmonie, Vincent Pinard 2012

74
€

Coffee*



Caffé Latte

Tea Selections



Chai Black

Eaux de Vie



Kirsch d'Alsace, Miclo

Anti Pastì



Pork Rilette

Italian Red Wines



Primo Rosso, Cantina Mesa 2012 Sardinia

34
€



Barbera D'Asti, La Villa, Olim Bauda 2013 Piemonte

39
€



Valpolicella Classico, Villa Novare, Bertani 2013 Veneto

38
€



Valpolicella Superiore, Prognai, Latium Morini 2011 Veneto

46
€



Nebbiolo, Langhe, Paolo Scavino 2013 Piemonte

51
€



Barolo, Paolo Scavino 2007 Piemonte

80
€



Brunello di Montalcino, Il Poggione 2009 Tuscany

92
€



Chianti Classico, Castello Fonterutoli, Mazzei 2010 Tuscany

103
€



Amarone della Valpolicella Classico, Allegrini 2009 Veneto

126
€



Barolo, Sori Ginestra, Conterno Fantino 2009 Piemonte

143
€



Tignanello, Marchesi Antinori 2009 Tuscany

154
€



Barbaresco, Vürsü Vigneto Staderi, La Spinetta 2001 Piemonte

200
€



Barolo, Cascina Francia, Giacomo Conterno 2000 Piemonte

200
€



Barbaresco, Gaja 2007 Piemonte

275
€



Sassicaia, Tenuta San Guido 2009 Bolgheri

338
€

Australian Red Wines



Phoenix Cabernet Sauvignon, Penley Estate 2012 Coonawarra

40
€



Shiraz, Stella Bella 2009 Margaret River

46
€



Nine Popes, Charles Melton 2012 Barossa

80
€



Amon-Ra Shiraz, Ben Glaetzer 2004 Barossa

109
€



St Henri Shiraz, Penfolds 2006 South Australia

143
€



Penfold's Grange 1997 Barossa

286
€

Spanish Red Wines



Vermell, Celler del Roure 2012 Valencia

34
€



Rioja Crianza, Luis Cãnas 2011 Rioja

37
€



Gotim Bru, Castell del Remei, 2011 Costers de Segre

39
€



Rioja Reserva, Izadi 2011 Rioja

40
€



Finca Villacreces 2009 Ribera Del Duero

63
€



Psi Peter Sisseck, Domino de Pingus 2010 Ribera del Duero

69
€



Les Terrasses, Velles Vinyes, Alvaro Palacios 2012 Priorat

69
€



Mas La Mola 2009 Priorat

69
€



Rioja Reserva, Remelluri 2009 Rioja

74
€



Rioja Reserva, Viña Tondonia, Lopez de Heredia 2003 Rioja

80
€



Alion, Bodegas y Vinedos Alion 2008 Ribera Del Duero

137
€



Rioja Gran Reserva, Castillo y Gay, Marques de Murieta 2005 Rioja

132
€



Flor de Pingus, Dominio de Pingus 2010 Ribera Del Duero

137
€

Info



Lemongrass and Ginger

Island



Bruichladdich Black Art 1990

46
€



Lagavulin 1995 Distillers Edition

16
€

Campbeltown



Springbank 10 Year Old

9
€

White Burgundy



Chablis, Domaine Long-Depaquit 2012

41
€



Vire-Clessé, Domaine Rene Michel et Fils 2012 Mâcon

45
€



Chablis, 1er Cru Beauroy, Laurent Tribut 2012

63
€



St.-Aubin 1er Cru En Remilly, Olivier Leflaive 2012 Côtes de Beaune

69
€



Puligny-Montrachet, François Carillon 2012 Côtes de Beaune

86
€



Chassagne-Montrachet, 1er Cru Les Chenevottes, Jean-Nöel Gagnard 2010 Côtes de Beaune

97
€



Chassagne-Montrachet, 1er Cru Les Farendes, Domaine Morey-Coffinet 2008 Côtes de Beaune

103
€



Chablis Grand Cru, Les Clos, Joseph Drouhin 2007

126
€



Meursault-Porusots 1er Cru, Cuvée Jehan Humblot 2007 Hospices de Beaune, Côtes de Beaune

137
€



Puligny-Montrachet, 1er Cru Clavoillion, Domaine Leflaive 2005 Côtes de Beaune

149
€



Meursault, Clos de la Barre, Comtes Lafon 1999 Côtes de Beaune

206
€



Le Montrachet, Grand Cru, Bouchard Père et Fils 2003 Côtes de Beaune

315
€



Le Montrachet, Grand Cru, Marquis de Laguiche 2000 Côtes de Beaune

418
€

Crustacea



King Prawns on Garlic Toast

18
€



3 'The Ethical Shellfish CO. ' Scallops

24
€



Belhaven Brown Crab Cocktail

17
€

Red Burgundy



Fleurie, La Roilette, Vieilles Vignes, Domaine Métrat 2011 Beaujolais

41
€



Bourgogne Rouge, Bachelet Monnot 2013 Côte du Beaune

51
€



Gevrey-Chambertin, Drouhin-Laroze 2009 Côte de Nuits

86
€



Nuits-St.-Georges, Clos des Fourches, Jacques-Frédéric Mugnier 2008 Côte de Nuits

103
€



Volnay, 1er Cru Fremiets, Marquis D'Angerville 2007 Côtes de Beaune

103
€



Mazoyères-Chambertin, Grand Cru, Taupenot-Merme 2004 Côte de Nuits

97
€



Morey-St-Denis, Domaine des Lambrays 2010 Côte de Nuits

109
€



Vosne-Romanée, Domaine d'Eugenie 2009 Côte de Nuits

120
€



Chambolle-Musigny, Joseph Drouhin 2010 Côte de Nuits

103
€



Nuits-St.-Georges, 1er Cru, Clos des Porrets St Georges, Henri Gouge 2009 Côte de Nuits

109
€



Beaune, Les Grèves, 1er Cru, Domaine de Montille 2009 Côtes de Beaune

120
€



Gevrey-Chambertin, Mis Cinqs Terroirs, Denis Mortet 2004 Côte de Nuits

120
€



Pommard, 1er Cru Combes Dessus, Marquis D'Angerville 2009 Côtes de Beaune

132
€



Beaune 1er Cru, Clos des Mouches, Joseph Drouhin 2009 Côtes de Beaune

143
€



Mazis-Chambertin, Grand Cru, Hospices de Beaune 2001 Côte de Nuits

160
€



Echézeaux du Dessus, Grand Cru, Jayer-Gilles 2001 Côte de Nuits

172
€



Gevrey-Chambertin, Coeur de Roy, Très Vieilles Vignes, Dugat-Py 2002 Côte de Nuits

200
€



Musigny, Grand Cru, Domaine Comte George du Vogüé 2000 Côte de Nuits

452
€

Italian White Wines



La Segreta, Planeta, 2014 Sicily

27
€



San Vincenzo, Anselmi 2013 Monteforte

29
€



Primo Bianco, Cantina Mesa 2013 Sardinia

34
€



Pinot Grigio, Cantina Terlan 2013 Alto Adige

37
€



Gavi di Gavi, Broglia, La Meirana 2014 Piemonte

41
€



Capo Martino, Vinnaioli Jermann 2012 Friuli-Venezia Giulia

114
€

Highland



Dalmore 15 Year Old

14
€



Edradour 10 Year Old

10
€



Fettercairn Fior

11
€



Old Pulteney 12 Year Old

9
€

Lowland



Glenkinchie 12 Year Old

10
€

Barbecoa Afternoon Tea



Savouries

Eggs and Savoury



Scottish Smoked Salmon and Scrambled Eggs

12
€

Spanish White Wines



Cullerot, Celler del Roure 2013 Valencia

39
€



Marqués de Murrieta y Gay, Reserva, Capellania 2006 Rioja Alta

51
€



Rioja Blanco, Remelluri 2009 Rioja

109
€

Lebanese Red Wine



Chateau Musar, Serge Hochar 2007 Bekaa Valley

69
€

Red Bordeaux



Château Les Ormes de Lagrange, M. Laval 2010 Bordeaux Supérieur

29 €



Château Cadet 2011 Côtes de Castillon

42 €



Château La Croix des Moines 2011 Lalande-de-Pomerol

50 €



Château Barrail du Blanc, Grand Cru 2011 Saint-Émilion

55 €



Ségla 2009 Margaux

86 €



Château Batailley, 5ème Cru Classé 2006 Pauillac

92 €



Château Cantemerle, 5ème Cru Classé 2010 Haut-Medoc

92 €



Château Langoa-Barton, 3ème Cru Classé 2001 Saint-Julien

92 €



Réserve de la Comtesse 2009 Pauillac

92 €



Château Grand-Puy-Lacoste, 5ème Cru Classé 2007 Pauillac

97 €



Château Magdelaine, 1er Grand Cru Classé 2007 Saint-Émilion

103 €



Château Beychevelle, 4ème Cru Classé 2004 Saint-Julien

109 €



Château Léoville-Poyferre, 2ème Grand Cru Classé 2001 Saint-Julien

160 €



Château Branaire-Ducru, 4ème Cru Classé 2003 Saint-Julien

166 €



Château Calon-Ségur, 3ème Cru Classé 1995 St. Estèphe

172 €



Château Pichon-Longueville Baron, 2ème Cru Classé 1996 Pauillac

200 €



Château Pavie, 1er Grand Cru Classé 1999 Saint-Émilion

240 €



Château Cos d'Estournel, 2ème Cru Classé 1985 St. Estèphe

275 €



Château Haut Brion, 1er Cru Classé 1988 Pessac-Léognan

458 €



Château Latour, 1er Cru Classé 1994 Pauillac

572 €



Château Mouton-Rothschild, 1er Cru Classé 1998 Pauillac

744 €



Château Margaux, 1er Cru Classé 1989 Margaux

801 €



Château Lafite-Rothschild, 1er Cru Classé 1986 Pauillac

2,060
€

Smokey



Islay Mojito

10
€



Northern Star

11
€

Brandy & Digestives



Poire William, Miclo

Cognac, Armagnac & Calvados



Hennessey XO

Seafood And Steaks



8 OZ Sirloin Steak

44
€

Australian White Wines



Chardonnay, Stella Bella, Suckfizzle 2010 Margaret River

46
€



Sauvignon Blanc, Shaw and Smith 2014 Adelaide Hills

48
€



Chardonnay Rousanne, Nantua les Deux, Giaconda 2009 Beechworth, Victoria

92
€

Swizzle & Swirl



Classic Cosmo

10
€

Port & Madeira



Niepoort LBV 2009



Niepoort Secundum Vintage, 1999



Blandy's 10 Year Old Malmsey, Madeira

Armagnac & Calvados



Janneau VSOP

South American Red Wines



Cabernet Sauvignon Marques de Casa Concha 2011 Maipo Valley, Chile

40
€



Syrah, Antu Ninquen 2013 Colchagua Valley, Chile

43
€



Malbec, Achaval Ferrer 2013 Mendoza, Argentina

48
€



Cabernet Sauvignon Zardo, Indomita 2012 Maipo Valley, Chile

50
€



Pinot Noir, Amayna 2012 Leyda, Chile

51
€

Choice 4



Assiette of Puddings

Bourbon, Whisky & Whiskey



Oban 14 Year Old

10
€

Epic Whisky/ Whiskey



Talisker 10 Year Old

9
€

Tower Sunday Roast



Himalayan Salt-Aged Scotch Sirloin of Beef

23
€



Whole Garmorn Free-Range Chicken

50
€

Tower Classics



Grilled Toulouse Sausage

27
€



Borders Beef Bourguignon

27
€

Tower Afternoon Tea



Cinnamon Fruit Scones

Selection of Fresh Cakes and Desserts



Cranachan Choux Bun



Banana Pecan Cake

Tower Tea Cocktails



G and Tea Cocktail

8
€



Rosy Lee Martini

10
€

Tower Teas



Tower Blend

White Wines by the Glass 175ml



Vinho Verde, Quinta Azevedo 2013 Minho, Portugal



Viognier, Delas 2013 Vin de Pays d'Oc, France



Chenin Blanc, Barrel Fermented, Jordan 2013 Stellenbosch, South Africa



Riesling Qba, Fritz Haag 2014 Mosel-Saar-Ruwer, Germany



Sauvignon Blanc, Palliser Estate 2013 Martinborough, New Zealand



Chardonnay, Innocent Bystander 2014 Yarra Valley, Victoria, Australia

Red Wines by the Glass 175ml



Tempranillo, Santa Rosa Estate, Familia Zuccardi 2013 Mendoza, Argentina



Mountain Red, Thelema 2012 Stellenbosch, South Africa



Cabernet Sauvignon, Cuvée Alexandre, Casa Lapostolle 2012 Colchagua Valley, Chile



Malbec Cabernet, Amancaya, Rothschild Catena 2012 Mendoza, Argentina



Mr. P Pinot Noir, Iona Estate 2013 Elgin, South Africa

Rosé Wine by the Glass 175ml



Rosé, Château La Tour de l'Évêque 2014 Côtes de Provence, France

Rhône & Southern Whites



Picpoul de Pinet, Hugues de Beauvignac 2014 Coteaux du Langedoc

29
€



Condrieu, La Petite Côte, Yves Cuilleron 2012 Northern Rhône

103
€



Hermitage Blanc, J.L. Chave 2001 Northern Rhône

183
€

Rhône & Southern Reds



Lirac, Domaine de la Morderée 2009 Southern Rhône

43
€



Côtes du Rhône Villages, Rasteau, Domaine Chapoutier 2012 Rhône

48
€



Chateauneuf-du-Pape, Mont-Redon, 2009 Southern Rhône

57
€



Crozes Hermitage, Alan Graillot 2012 Northern Rhône

69
€



Bandol, Domaine Tempier 2009 Provence

74
€



Châteauneuf-du-Pape La Crau, Domaine du Vieux Télégraphe 2009 Southern Rhône

92
€



Côte Rôtie, R Rostaing 2007 Northern Rhône

109
€



Châteauneuf-du-Pape, Château de Beaucastel 2006 Southern Rhône

126
€



Hermitage, Le Meal, M.Chapoutier, Selection Parcellaires 1999 Northern Rhône

257
€



Côte Rôtie, La Turque, E.Guigal 1998 Northern Rhône

338
€

Loire Red



Saumur-Champigny, Domaine Roches Neuve 2012 Loire

38
€

Portuguese White Wines



Redoma Branco, Niepoort 2011 Douro

41
€

German White Wines



Riesling Kabinett, Brauneberger, Fritz Haag 2009 Mosel-Saar-Ruwer

42
€



Riesling Kabinett, Abtsberg, Maximin Grünhäuser, Carl Von Schubert 2009 Mosel-Saar-Ruwer

51
€



Riesling Spatlese, Graacher Himmelreich, Joh. Jos. Prüm 2010 Mosel-Saar-Ruwer

63
€



Riesling Auslese, Abtsberg, Maximin Grünhäuser, Carl Von Schubert 2006 Mosel-Saar-Ruwer

63
€

Austrian White Wines



Grüner Veltliner, Terrassen, Smaragd, Domäne Wachau 2013 Wachau

42
€



Riesling Trocken, Ried Loibenberg Smaragd, Emmerich Knoll 2 Wachau

86
€



Grüner Veltliner, Durnstiener Kellerberg, Smaragd, F X Pichler 2008 Wachau

109
€

North American White Wines



Chardonnay, Red Shoulder Ranch, Shafer Vineyards 2012 Carneros, California

80
€



Chardonnay, McCrea Vineyards, Kistler 2006 Sonoma, California

166
€

North American Red Wines



Zinfandel, Heitz Cellars 2009 Napa Valley, California

51
€



Pinot Noir, Lenné 2011 Yamhill-Carlton District, Oregon

74
€



Geyserville, Ridge Vineyards 2012 Sonoma, California

80
€



Syrah, Hyde de Villaine 2007 Carneros, California

97
€



Pinot Noir, Beaux Frères 2009 Willamette Valley, Oregon

132
€



Cabernet Sauvignon, Fay Vineyard, Stag's Leap Wine Cellars 2006 Napa Valley, California

195
€



Cabernet Sauvignon, Ridge, Monte Bello 2006 Santa Cruz Mountains, California

252
€



The Line Grenache, Sine Qua Non 2008 Central Coast

315
€



The Thrill of Stamp Collecting Syrah, Sine Qua Non 2009 Central Coast

401
€

South American White Wines



Sauvignon Blanc, Casa Lapostolle 2013 Rapel Valley, Chile

33
€



Chardonnay, Marques de Casa Concha Y Toro 2012 Maipo Valley, Chile

37
€



Sauvignon Blanc, Amayna 2013 Leyda, Chile

41
€



Chardonnay, Catena Alta, Adrianna Vineyard 2011 Mendoza, Argentina

69
€

South African White & Rosé Wines



Pinotage Rosé, Delheim 2014 Simonsberg, Stellenbosch, South Africa

32
€



Sauvignon Blanc, Iona 2014 Elgin

40
€



Chardonnay, Thelema Mountain Vineyards 2013 Stellenbosch

40
€

South African Red Wines



Hawequas, Mont du Toit 2008 Wellington

38
€



Pinotage, Springfontein 2009 Walker Bay

40
€



Cabernet Sauvignon/Merlot, Nelson's Estate 2008 Paarl

46
€



Cabernet Sauvignon, Thelema Mountain Vineyards 2010 Stellenbosch

63
€

New Zealand White Wines



Sauvignon Blanc, Dog Point 2014 Marlborough

46
€



Chardonnay, Hunter's 2010 Marlborough

51
€



Sauvignon Blanc, Cloudy Bay 2014 Marlborough

57
€

New Zealand Red Wines



Pinot Noir, Dog Point 2011 Marlborough

69
€



Pinot Noir, Mount Difficulty 2012 Central Otago

69
€

The Virgins



Citron Punch

5
€

Tower Cocktails



Lady Bute

10
€



Goose Fizz

15
€

Black Tea Blends



Lapsang Souchong

House Cocktails \$16



French Martini

10
€

Mr Eion Artisan Roasted Coffee



Double espresso

The Lanesborough Afternoon Tea with Champagne £90



Sandwiches

Eggs from Clarence Court



Omelette Arnold Bennett

17
€

Speyside & Highlands



Glenfiddich 12 Year Old

7
€

Non classé



Bruichladdich Octomore

24
€



Yunnan Green



Hendricks

15
€



Ardbeg 10 Year Old

10
€



Bowmore 12 Year Old

8
€



Lagavulin 16 Year Old

11
€



Laphroaig 10 Year Old

9
€



Auchentoshan 12 Year Old

8
€



Pan Fried Fillet of Sea Bass



Mád Dry Furmint, Szent Tamás 2013 Tokaji

42
€