

TOWER RESTAURANT

Welcome to our modern grill, where behind every dish is an amazing story.

Set against the backdrop of our proud Scottish and British heritage, our kitchen is a celebration and showcase of locally sourced ingredients from land and sea.

At Macdonald Hotels & Resorts we believe that where food comes from matters. That's why our team of talented chefs design our menus with an unwavering commitment to traceability and best practice, working closely with skilled producers who share our respect for quality and animal welfare.

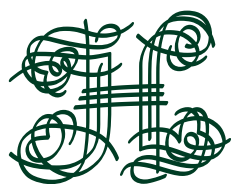
Let us introduce you to a selection of our finest ingredients:

- **Fish Brothers** provides wild, sustainable fish landed daily from the cold, clear waters around Peterhead, Scabster and Shetland.
- QMS Scotch beef and lamb, matured for 21 days and sourced from **Creative Food Scotland (formerly Scotbeef)**, whose heritage spans over a century and who have supplied our red meat for over 20 years.
- Ethically sourced **free-range eggs** for a richer flavour and vibrant yolks.
- Haggis from **Macsween of Edinburgh**, made by award-winning artisans who've set the gold standard for over 60 years.
- Handmade ice cream supplied to us from **Arran Dairies** for over 20 years, a fourth-generation family business, crafted using milk exclusively sourced from dairy herds on the Isle of Arran.
- Artisan cheeses and chutneys by **Taste of Arran**, an energetic network of the island's finest producers, distributing locally made products worldwide.

We hope you enjoy discovering our fantastic dishes. If you'd like to learn more about any of our ingredients or suppliers, please let us know and we'll be happy to help.



HOUSTOUN
HOUSE



TOWER RESTAURANT

• AT HOUSTON HOUSE •

Nibbles

MACSWEEN'S HAGGIS BON BONS	8
Whisky & Arran Mustard Mayo	
ARTISAN BREAD	7
Whipped Butter, Olive Oil & Balsamic (V/GFA)	
HUMMUS & FLATBREAD	7
Chickpea, Tahini, Cumin, Garlic, Olive Oil, Pomegranate Seeds, Vegetable Crisps	

Starters

SOUP OF THE DAY	8.5
Artisan Bread, Whipped Butter (V)	
CULLEN SKINK	10.5
Smoked Haddock, Potato, Leek, Onion	
SEARED KING SCALLOPS	16
Wild Garlic, Caviar & Lime Butter, Rocket	
AVOCADO, RED PEPPER & BRIE, FILO	11
Smashed Avocado, Red Pepper, Brie, Pesto (VG/VGA)	
CHICKEN LIVER PARFAIT	12
Onion, Marmalade, Herb Crostini, Bacon Crumb	
SMOKED SALMON, LOBSTER, CRAB BLINIS	14
Caviar, Crème Fraîche	

Tower Favourites

SCOTTISH WAGYU BEEF BURGER	23
Homemade Relish, Coleslaw, Gem Lettuce, Tomato, Brioche Bun, Fries	
+Add Bacon.....	2
+Add Cheese.....	1.5
CHICKEN TIKKA BURGER	20
Toasted Brioche Bun, Breaded Buttermilk, Chicken Fillet, Lettuce, Tikka Mayo, Crispy Onions, Tomato, Skinny Fries	
VEGAN BURGER	19
Homemade Relish, Gem Lettuce, Tomato, Vegan Brioche Bun (VG)	
MAC 'N' CHEESE	18
Four Cheese Herb Crust, Garlic Bread, Tomato Salad (V/VGA)	
+Add Lobster.....	9
OLD DELHI STYLE BUTTER CHICKEN	22
Tandoori Chicken, Spices, Buttery Tomato-Based Sauce, Basmati Rice, Naan Bread	
FISH & CHIPS	24
Beer Battered Haddock, Triple-Cooked Chips, Mushy Peas, Tartare Sauce	

Grill

All served with triple-cooked chips, sun-blushed tomato, portobello mushroom, broccoli (GF)

220GM RIBEYE STEAK	39
220GM SCOTCH FLAT IRON STEAK	25
BONE IN PORK CHOP	22

Sauces

BÉARNAISE	4
PEPPER	4
BLUE CHEESE	4

Salads

CLASSIC CAESAR SALAD	13
Baby Gem, Anchovies, Caesar Dressing, Parmesan, Croutons	
+Add Chicken.....	7
SUPER FOOD SALAD	17
Spiced Tumeric And Ginger Quinoa, Tenderstem Broccoli, Smashed Avocado, Charred Vegetables, Beetroot, Candies, Walnuts, Dried Apricots, Goji Berries, Olives (VG)	
HOT SMOKED SALMON & CRAB SALAD	20
Watercress, Rocket, Red Chard, Broad Bean, Poached Egg, Baby Capers, Hollandaise, Red Apple	

Sides

TRIPLE-COOKED CHIPS (V).....	6
SKINNY FRIES (V).....	6
+Add Truffle & Parmesan.....	2
HOUSE SALAD Honey Sherry Vinaigrette (V).....	6
MARKET VEGETABLES (V).....	6
BUTTERED BABY POTATOES With Spring Onion (V).....	6
TENDERSTEM BROCCOLI With Smoked Almonds (V).....	6

(V) Vegetarian (VG) Vegan (VGA) Vegan Alternative
(GF) Gluten-Free (GFA) Gluten-Free Alternative

We are now cash-free, so to make it easy for our team to receive tips, if you want to, we've added an optional 10% service charge. Every penny of all tips received is shared between the members of the team. This service charge is entirely optional and if you would like it removed, please let us know.

All dishes served are freshly prepared in an environment that contains allergens. Whilst every care will be taken when preparing your meal, we cannot guarantee your order will be 100% allergen free. Please speak to a team member for further details on ingredients, plus information on all our gluten free and vegan alternatives. Steaks are uncooked weights.

All prices include VAT at the current rate of 20%.