A LA CARTE

18TH FLOOR

RESTAURANT & BAR

SALADS, STARTERS & SEAFOOD

Caesar Salad - £16
+ Add roast chicken & smoked bacon - £7

Slow Roasted Cherry Tomato & Shallot Tart Fine
Torn mozzarella & red basil - £19

Crispy Calamari, Chilli & Coriander Salad
Lemon & garlic mayonnaise - £15

Sticky Fingers Chicken Wings
Honey glaze served with a sour cream dressing - £15

18th Floor Signature Prawn Cocktail
King prawns, crisp iceberg lettuce avocado with our signature smoked paprika & brandy Mary Rose sauce - £16

Seared Yellow Fin Tuna
Black sesame crust, Asian slaw - £19

MAINS

Whole Grilled Scottish Lobster
Garlic butter, skinny fries gem salad - £65

Lobster & King Prawn Linguini
Lemon & herb pangratata - £36

Aberdeen Angus Cottage Pie - £28

Half Chicken with Mushroom & Truffle Sauce
Braised savoy cabbage & smoked bacon - £35

Roasted Black Pacific Cod
Miso glaze & steamed bok choi - £38

Roasted Aubergine & Squash Ragu
Soft olive oil polenta - £29

STEAKS

Fillet 300g - £59

New York Strip 250g - £39 | 350g - £49

Ribeye 350g - £56

SHARING STEAKS

Tomahawk 900g - £107

Porterhouse 900g - £130

Cote de boeuf 650g - £95

SURF & TURF

+ Add **Tiger Prawns** - £12

+ Add **Half Lobste**r - £28

SIDES - £9 Each

Chunky Chips

Parmesan Fries

Creamed Spinach

Steamed Broccolini,
Orange & chilli butter

Herb Crusted Garlic Mushrooms

18th Floor Truffle Mac & Cheese (£18)

BUTTERS & SAUCES - £5 Each

Truffle Butter

Garlic Butter

Bone Marrow Butter

Chimichurri Sauce

Red Wine Sauce

Bearnaise Sauce

Peppercorn Sauce

DESSERTS - £12 Each

Dark Chocolate & Pistachio Cremeaux Slice,
Crème fraîche

Vanilla & Ginger Biscuit Cheesecake,
Salted caramel sauce

Apple Oat & Cinnamon Crumble,
Vanilla ice cream

Blackberry & Champagne Jelly,
Lemon balm granita

Our menu contains allergens. If you have any allergies or intolerances, please let a member of our team know upon placing your order.
Prices include VAT and exclude 13.5% service charge.