



36d Shad Thames Butler's Wharf London SE1 2YE

TELEPHONE 020 7403 8403

www.lepontdelatour.co.uk

SOLE MOUSSELINE, lobster sauce, samphire

TIAN OF DORSET CRAB, avocado, apple reduction

SALAD OF CURED VENISON, beetroot, ox tongue, pickled vegetables

RABBIT AND FOIE GRAS TERRINE, pickled vegetables

H.FORMAN SMOKED SALMON, slow cooked egg, brioche

PAN ROASTED FOIE GRAS, braised endive, orange & pain d'épices *

SCALLOPS BAKED IN A SHELL, ginger beurre blanc, leek *

SALAD OF POACHED LOBSTER, apple, cucumber, cauliflower cream **

BABY ARTICHOKE, slow cooked middlewhite pork, honey glaze

MUSHROOM CONSOMME, artichoke royale, truffle

O Y S T E R S

COLCHESTER ROCKS, half a dozen

WEST MERSEA NATIVE OYSTERS, half a dozen | Supplement £10.00

PLATEAU DE FRUITS DE MER | SERVED WITH TRADITIONAL CONDIMENTS
rock oysters, king prawns, Cherrystone clams, Cornish crab, cockles, brown shrimps,
whelks & winkles | Supplement £25.00 PER PLATEAU
with lobster | Supplement £50.00 PER PLATEAU

C A V I A R | SERVED WITH TRADITIONAL CONDIMENTS

RIO FRIO NACCARI 10g £25.00 | 30g supplement £55.00

ROYAL BELGIUM OSCIETRA 30g supplement £85.00

FARMED SERVUGA 30g supplement £95.00

M A I N C O U R S E S

16oz DOVER SOLE, grilled or meunière, pommes vapeur**

LOBSTER THERMIDOR, leaf spinach **

GRILLED CHATEAUBRIAND, pommes frites, béarnaise **

ROAST PIGEON, sauté wild mushrooms, truffle jus *

CONFIT COD, braised fennel, parsley sauce

RHUG ESTATE RACK OF LAMB, lentils and garlic flan

ROAST STONE BASS, parsnip puree, langoustine, cep *

VEAL KIDNEY FLAMBE A LA MOUTARDE, tagliatelle

RIB OF PORK, gnocchi, spinach, balsamic jus

POTATO GNOCCHI, hazelnuts & parmesan, herb & truffle salad

WILD MUSHROOM PITHIVIER, celeriac, truffle & shallots

S I D E O R D E R S £ 4 . 0 0

Leaf spinach, fine french beans, purple sprouting broccoli, pommes purée, salade verte

* £5.00 Supplement ** £20.00 Supplement

Two Courses £38.50

Three courses £44.50

A discretionary 12.5% service charge will be added to the bill.
All prices are inclusive of VAT @ 20%
Please inform your waiter for any allergies or dietary requirements

D E S S E R T S

SALTED CHOCOLATE GANACHE, blood ORANGE PANNACOTTA

ASSIETTE OF ENGLISH BRAMBLE, iced parfait, jelly, CRUMBLE

GRIOTTINE CREME BRULEE, pistachio & almond tuile

VANILLA RICE PUDDING, ARMAGNAC SABAYON, AGEN PRUNES

CREPES SUZETTE | Supplement £4.00

ASSIETTE OF VALRHONA CHOCOLATE, fondant, parfait, GANACHE

HONEY TART, apple, LEMON SORBET, GOAT CHEESE

SORBETS MAISON, HOMEMADE daily selection

CHEESE SELECTION FROM ' LA FROMAGERIE ' | Supplement £8.00

D E S S E R T C O C K T A I L S £ 1 2

GEORGES GOURSAT 'SEM', *Le Pont's signature cocktail named after the French artist who's caricatures of early twentieth-century Parisian café society line the walls of the restaurant.*

Smirnoff black Vodka, Baileys, Malibu, COCONUT YOGHURT, GOMME AND CRÈME DE CASSIS

ÉDITH PIAF *Port and strawberry aroma on the note of "La Vie en Rose"*

AMARETTO, TANQUERAY gin, PORT, lime juice, MINT LEAVES, FRESH STRAWBERRY

BRIGITTE BARDOT *The French beauty known for her strength and body*

KETEL ONE vodka, POIRE WILLIAMS Eau de Vie, CRÈME DE CACAO BROWN,

double CREAM, CHOCOLATE YOGURT, PEAR COMPOTE, CINNAMON STICK

GÉRARD DEPARDIEU *The classic Hollywood great*

CALVADOS, APRICOT BRANDY, ORGEAT SYRUP, double CREAM

MONICA BELLUCCI *The seductive Tiramisu*

Baileys, KAHLUA, ESPRESSO, MASCARPONE CHEESE

'All our menus are seasonal and we use the freshest market produce available, therefore this menu is subject to change'

C H E E S E

CHAROLAIS, BURGUNDY

THE TASTE IS RICH AND SOPHISTICATED WITH A FINE CLEAN FLAVOUR.

SELLES SUR CHER, LOIRE

SIMILAR TO CENDRE DE NIORT BUT NOT QUITE AS THICK, AND WITH A BRIGHT WHITE FLAKY TEXTURE THAT IS RICH AND NUTTY WITH A REFRESHING SALTY TANG.

PREFAILLES, LOIRE

THE CHEESE IS COVERED IN HERBS AND SPICES IN THE STYLE OF THE CORSICAN BRIN D'AMOUR, WHICH IMPARTS A DELIGHTFUL BOSKY AROMA AND FLAVOUR.

ROLLOT, PICARDY

CREAMY, SEMI-SOFT COWS MILK, WITH A DISTINCT SALTY FLAVOUR.

ROQUEFORT PAPILLON PREMIUM SPECIAL, AVEYRON

ITS TEXTURE IS MELTING, FINE AND SMOOTH. PERFECT FOR RED AND SWEET WINES.

NAPOLEON, MONTRÉJEAU, HAUTES PYRÉNÉES

SOFT TEXTURE AND A LOVELY NUTTY TANG. PERFECT WITH WINES OF THE REGION, BUT ALSO TO BE ENJOYED WITH A FINE BURGUNDY TOO.

SAINT FELICIEN, RHÔNE ALPES

A SOFT, GOLDEN GOOD FLAVOURED CHEESE WITH ALMOST BLACKCURRANT ACID EDGE. A LOVELY END OF MEAL CHEESE.

COULOMMIERS, ÎLE DE FRANCE

A VELVETY WHITE CRUST HOUSING A MELLOW RICH CHEESE WITH A FRESH, LIGHT NUTTY TEXTURE AND FLAVOUR.

TOMME DE CORSE, CORSICA

IT HAS A LIGHT MINERAL AND NUT FLAVOUR RUNNING THROUGH WITH A HERBAL TANG AT THE END.

COMTE D'ESTIVE, FRANCHE COMTE

IVORY COLOURED PATE WITH A SMOOTH, NUTTY FLAVOUR, AND A CRUST GOLDEN BROWN.

VACHERIN du MONT D'OR, HAUT - DOUBS

THE BILLOWY CRUST IS WASHED PINK PEACH WITH AN EARTHY SAPPY AROMA. THE BARK AROUND THE CHEESE HELPS TO ACHIEVE ITS TEXTURE AND PERFUME.

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO THE BILL.

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