

LE PONT DE LA TOUR

DFSSFRTS

Lemon tart £11.00 Kcal 637 Crème fermeire de Normandie Coteaux du Layon, Domaine Baumard, France £11.00

Crème caramel £9.00 Kcal 647 Sauternes raisins Muscat de Rivesaltes, Domaine Lerys, France £8.00

Blood orange parfait £11.00 Kcal 533 White chocolate Chantilly, almond brittle Torcolato, Maculan, Italy £17.00

Chocolate fondant £12.00 Kcal 620 Coconut ice cream 10 yr Tawny, Graham's, Portugal £16.00

Rhubarb and custard trifle £11.00 Kcal 453 Orange crème pâtissier, puffed wild rice Ice Wine Vidal, Inniskilin, Canada £27.00

Mille-feuille (ve) £11.00 Kcal 410 Blackcurrant confiture, vanilla crème légère, caramelised almonds, lemon voghurt sorbet Passito di Pantelleria, Donnafugata, Italy £27.00

> Sorbets au Maison £9.00 Kcal 152 Ice creams Coteaux du Layon, Domaine Baumard, France £11.00

All prices include VAT at the current rate. A discretionary 13.5% service charge will be added to your bill. If you have any food allergies or intolerances, please speak to your waiter before ordering. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergy-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

Adults need around 2000 kcal a day.



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FLAMBÉE

Crêpes Suzette (v) £18.00 Kcal 608

orange zest, Grand Marnier, vanilla ice cream Castelnau de Suduiraut, Chateau de Suduiraut, Sauternes £15.00

CHEESE

Selection of French cheeses from our cheese table 3 for £14 Kcal 804 | 5 for £18 Kcal 962 Graham's 30-Year-Old Tawny Port, Portugal £25.00

PETIT FOURS & SWEET BITES

Cannele Bordelais (2 piece) £ 3.00 Kcal 212 Freshly baked lemon Madeleines (6 piece) £4.00 Kcal 211 Salt caramel truffles (4 piece) £5.00 Kcal 294 White chocolate choux buns (4 piece) £3.00 Kcal 173

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