



In partnership with



SLOW COOKED BURFORD BROWN, HEN'S EGG, SMOKED BACON, wild MUSHROOMS, RED WINE SAUCE

LOCH VAR SALMON CEVICHE, POMEGRANATE, RED ONION, LIME, CHILLI

SALAD OF BEETROOT, ENDIVE, COBNUITS, GOAT'S CHEESE & OLIVE MOUSSE

DUO OF YORKSHIRE DUCK, SWEET POTATO FONDANT, baby TURNIP, MUSHROOM BROTH

PAN FRIED SEA TROUT, kale, salsify, SEAWEED BUTTER SAUCE

STUFFED PIQUILLO PEPPER, TOMATO COUS COUS, FRIED COURGETTE, SAUCE VERTE

CARAMELISED APPLE, CALVADOS CRÈME FRAÎCHE, ARTLETTE, apple blossom

EARL GREY & ORANGE PARFAIT, AGEN PRUNE, LAVENDER & CARAMEL TUILE

SORBETS MAISON

CHEESE SELECTION FROM BELLEVAIRE

supplement £8.00

SIDE ORDERS £4.00

BUTTERED BROCCOLI, FINE FRENCH BEANS,
POMMES PURÉE, SALADE VERTE, NEW POTATOES

TWO COURSES £25.00

THREE COURSES £30.00

WITH A GLASS OF LAURENT PERRIER

SHARE YOUR PHOTOS ON TWITTER @LEPONTDELATOUR USING THE HASH TAG #MYLRF

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

ALL PRICES ARE INCLUSIVE OF VAT @ 20%

PLEASE ASK YOUR SERVER IF YOU NEED FURTHER CLARIFICATION FOR ANY ALLERGIES