



LE PONT DE LA TOUR

Pre-Theatre Menu

Two courses 25.00

Three courses 30.00

A cover charge of 2.00 per person will be added to your bill

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.

Starter

Soused & barbecued mackerel, Devon crab, avocado cream, pink grapefruit

Ham hock terrine, pickled apple, truffle mayonnaise, toasted sourdough

Pea velouté, girolles, Bayonne ham crumb

Heritage tomato salad, goat's cheese, olive caramel v

Main Course

Slow cooked Gloucester old spot pork belly, romesco, fennel ceviche

Braised rabbit leg, heritage carrots, pomme purée, mustard sauce

Seared fillet of Loch Duarte salmon, Borlotti beans, girolle ragout

Mushroom risotto, girolles, aged parmesan

Sides (4.50)

Buttered French beans

Potato purée

Garden salad

New potatoes

Dessert

Chocolate délice, milk chocolate brownie, vanilla ice cream

Tonka bean panna cotta, macerated strawberries, basil, lime sorbet

Lemon and white chocolate tart, strawberry purée,
caramelised pine nut ice cream

Sorbets and ice creams