



LE PONT DE LA TOUR

STARTERS

Fourme d'Ambert & chicory velouté, red Port shallots 11.50

Roasted wild mushrooms, cep ketchup & consommé 14.00

Hand dived seared Orkney scallops, cauliflower, texture of courgette 18.00

Hand-picked Devon crab, brown crab mayonnaise, nasturtium & red shiso 14.00

Lemon cured salmon gravlax, homemade blini, horseradish, pickled cucumber 13.50

Poached Scottish langoustines, prawns, scallop velouté, Tuscan white truffle 16.50

Ham hock terrine, winter chutney, frisée salad 11.50

Ballotine of foie gras, brioche maison, smoked duck breast salad 16.00

CRUSTACEA

Plateau de fruits de mer 65.00 to share

served with traditional condiments

4 Jersey Royal oysters, 4 Morecambe Bay oysters, 2 crab salads, 6 crevettes, 4 langoustines
add **Poached Native lobster** - half or whole lobster 26.00 or 48.00 supplement

Poached Native lobster, garden salad, citrus mayonnaise - half 26.00 - whole 48.00

Scottish langoustine 6.50 each

Crevette 3.00 each

Morecambe Bay oyster 4.00 each

Jersey Royal rock oyster No.2 3.50 each

CAVIAR

30gr King's Aquitaine 80.00

30gr King's Oscietra 100.00

served with warm blinis & traditional condiments

All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.

For any allergies and intolerances, please speak with member of staff.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness



LE PONT DE LA TOUR

MAIN COURSES

Cornish Blonde skate wing, shrimp & cucumber grenobloise 24.00

Homemade Lobster tortellini, salmon & prawns, shellfish bisque 29.00

Line caught Cornish cod, trompettes de la mort, crosnes, mushroom emulsion 29.50

Isle of Gigha halibut, razor clams, cockles & sea herbs, Champagne velouté 34.00

Brixham Dover sole 16oz, grilled or meunière 40.00

Grilled native lobster, garlic & chilli butter - half 26.00 - whole 48.00

Holly Farm turkey, mushroom duxelle, pomme purée, Madeira sauce 28.00

Marryfield farm duck breast, glazed confit duck leg, braised chicory & orange 31.00

Saddle of Yorkshire venison, charred onion purée, ceps 32.00

Tournedos Rossini, topinambour, Umbrian black truffle, braised ox cheek & bone marrow 38.00

Cep risotto, mushroom en persillade, autumn black truffle 23.00

TO SHARE

Herefordshire Chateaubriand 500g 70.00

28 days dry aged, grass fed, garden salad, béarnaise & peppercorn sauce

1Kg Lozère milk fed leg of lamb 80.00

gratin dauphinois, rosemary jus

SIDES

Extra fine green beans 5.00

Tenderstem broccoli, chili butter 5.00

Garden salad 4.50

Pomme purée 5.50

Noirmoutier potatoes, butter & mint 5.00

Pommes frites 4.50

SUNDAY ROAST

Dry-aged sirloin of beef, Yorkshire pudding, carrots, green beans,
roast potatoes, horseradish & gravy 25.00
(available every Sunday lunch)

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