



LE PONT DE LA TOUR

## **Evening Standard Menu**

**Three courses £30.00**

**Includes a glass of Chandon (125ml)**

**For parties up to 6 guests**

Before ordering please speak to our staff about any food allergies and intolerances  
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs and unpasteurized cheese may increase your risk of foodborne illness. A discretionary 12.5% service charge will be added to your bill. All prices include VAT A cover charge of 2.00 per person will be added to your bill



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### Starter

**Ham hock terrine**, winter chutney, frisée salad

**Spiced pumpkin soup**, chestnut, sage

**Roasted wild mushrooms**, cep ketchup & consommé

**Three Jersey rock oysters & crevettes**

### Main Course

**Cornish Blonde skate wing**, shrimp & cucumber grenobloise

**Whole baked seabass**, confit fennel\*

**Mustard glazed Lancashire pork collar**, spiced apple, pomme purée

**Cep risotto**, king oyster mushroom persillade

### 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

### Dessert

**Vanilla crème brûlée**, madeleines maison

**Spiced dark chocolate mousse**, chestnut macaroons, sesame tuile

**Selection of ice creams & sorbets**



\*A dish made using surplus ingredients – helping to tackle food waste and as part of our 'Waste Not, Want More' January 2019 campaign in partnership with The Felix Project.

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