



LE PONT DE LA TOUR

STARTERS

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

Roasted wild mushrooms, cep ketchup & consommé 14.00

Hand dived seared Orkney scallops, apple texture, lemongrass velouté 18.00

Hand-picked Devon crab, brown crab mayonnaise, nasturtium & red shiso 14.50

Lemon cured salmon gravlax, homemade blini, horseradish, pickled cucumber 14.00

Lobster tortellino, poached Scottish langoustine, bisque foam, caviar 18.00

Ham hock terrine, winter chutney, frisée salad 11.50

Ballotine of foie gras, brioche maison, smoked duck breast, frisée 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



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MAIN COURSES

Poached wild seabass, confit fennel & purée, heritage radish 24.00

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

Merryfield Farm duck breast, glazed confit duck leg, braised chicory & blood orange 31.00

Saddle of Yorkshire venison, charred onion purée, king oyster mushroom 31.00

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

Jerusalem artichoke risotto, smoked hen egg, persillade 23.00

Spinach & ricotta raviolo, mushroom carpaccio, fried quail egg, parsley velouté 23.00

TO SHARE

500g Herefordshire Chateaubriand 70.00

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

1Kg Lozère milk fed leg of lamb 70.00

Cassoulet of lamb ragout, 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

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