



LE PONT DE LA TOUR

Starter

Ham hock terrine, winter chutney, frisée salad
Fourme d'Ambert & chicory velouté, red Port shallots
Roasted wild mushrooms, cep ketchup & consommé
Three Jersey rock oysters & crevettes

Main Course

Cornish plaice, meuniere sauce
Whole baked seabass, confit fennel, fennel purée, radish
Mustard glazed Lancashire pork collar, spiced apple, pomme purée
Cep risotto, king oyster mushroom persillade

Dessert

Vanilla crème brûlée, madeleines maison
Spiced dark chocolate mousse, chestnut macaroons, sesame tuile
Selection of ice creams & sorbets

Selection of artisan cheeses - £5 supplement
(pasteurised and unpasteurised)

Three courses £30.00
Includes a glass of Chandon (125 ml)
For parties up to 6 guests

London
**Evening
Standard**
standard.co.uk



CHANDON

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