



LE PONT DE LA TOUR

VALENTINE'S DAY MENU

Oyster, lemon, green shiso & champagne

Tempura avocado, smoked paprika (v)

Duo of foie gras, brioche, red wine jus

Roasted wild mushroom, ceps ketchup & consommé (v)

Lobster tortellini, langoustine & bisque

Truffle arancini, artichokes velouté (v)

Duck breast, confit duck leg, braised chicory, blood orange

Curried cauliflower, baby vegetables (V)

Isle of Gigha halibut, razor clams, squid ink tuile

Spinach & ricotta ravioli, porcini velouté (v)

Dark chocolate crèmeux, raspberry sorbet, yoghurt gel

Tea, coffee & petits fours

4 COURSES £60

6 COURSES £90

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.