



LE PONT DE LA TOUR

STARTERS

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

Hand dived seared Orkney scallops, apple & charred pear, hazelnut crumbs, lemongrass 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

Poached Scottish langoustine & crevettes, bisque, bronze fennel 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

- Cornish Blonde skate wing**, shrimp & cucumber grenobloise 24.00
- Line caught Cornish cod**, trompettes de la mort, crones, 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
- Mustard glazed Lancashire pork collar**, spiced apple, pomme purée 24.00
- Gressingham duck breast**, glazed confit duck leg, braised chicory & blood orange 31.00
- Saddle of Yorkshire venison**, black garlic, king oyster mushroom, onion petals 32.00
- Tournedos Rossini**, foie gras, truffled mash, madeira jus 38.00
- Jerusalem artichoke risotto**, roasted mushrooms, persillade 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
Mixed vegetables, 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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