



## LE PONT DE LA TOUR

### STARTERS

**Pea velouté**, mousse de lait, torsade de fromage 12.50

**Hand dived seared Orkney scallops**, apple & charred pear, hazelnut crumbs, lemongrass 18.00

**Hand-picked Devon crab**, prawn & consommé, nasturtium & red shiso 15.50

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

**Lobster tortellino**, poached Scottish langoustine, bisque, bronze fennel 18.00

**Truffle ham hock terrine**, chutney, frisée salad 12.50

**Ballotine of foie gras**, brioche maison, berries jam 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** 3.50 each

**Morecambe Bay oyster** 4.00 each

**Jersey Royal rock oyster No.2** 3.50 each

### CAVIAR

**10gr / 30gr King's Aquitaine** 30.00 / 80.00

**10gr / 30gr King's Oscietra** 40.00 / 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**, veal sweetbread, beurre blanc 31.50

**Isle of Gigha halibut**, ratatouille, squid ink, bonito dashi 34.00

**Brixham Dover sole 16oz**, grilled or meunière 40.00

**Grilled native lobster**, garlic & chilli butter - half 26.00 - whole 48.00

**Duo of Lancashire pork**, baby heritage carrots, crackling, cider apple jus 27.00

**Gressingham duck breast**, glazed confit duck leg, braised chicory & blood orange 31.00

**Saddle of rabbit**, peas & broad beans mousse, girolles 34.00

**Tournedos Rossini**, wild garlic snails, truffled mash, pesto, madeira jus 38.00

**Wild garlic risotto**, confit hen egg, parmesan crisp 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** 75.00

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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