



LE PONT DE LA TOUR

Starter

Ham hock terrine, winter chutney, frisée

Fourme d'Ambert & chicory velouté, red Port shallots

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

Three Jersey rock oysters & crevettes

Main Course

Cornish Blonde skate wing, shrimp & cucumber grenobloise

Cornish plaice, meunière sauce

Mustard glazed Lancashire pork collar, spiced apple, pomme purée

Jerusalem artichoke risotto, persillade, frisée

Dessert

Vanilla crème brûlée, madeleines maison

Traditional tarte Tatin

Selection of ice creams & sorbets

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

Two courses £24.50 – Three courses £29.50

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