



LE PONT DE LA TOUR

Starter

Pea velouté, mousse de lait

Truffle ham hock terrine, chutney, frisée

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

Lancashire pork collar, baby heritage carrots, crackling, cider apple jus

Wild garlic risotto, parmesan crisp

Dessert

Vanilla crème brûlée, madeleines maison

Valrhona chocolate fondant, blood orange

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