LE PONT DE LA TOUR

Digestives (50ml)

Berneroy, XO, France	13.00
Hennessy Fine de Cognac, VSOP, France	11.00
Baron de Sigognac, 10YO, France	10.00
Poire William, Eau de Vie, France	10.50
Fragolino, Grappa, Italy	15.00
Glenmorangie, 10YO, Single Malt Whisky, Scotland	10.50
Chivas Regal, 12YO, Blended Whisky, Scotland	10.50
Talisker, 10YO, Isle of Skye	12.00

Brew tea and infusion selection 4.50

English Breakfast
Green Tea
Earl Grey
Darjeeling
Jasmine Green
Chai
Moroccan Mint
Ginger & Lemongrass
Camomile
Fresh Mint Tea

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

LE PONT DE LA TOUR

Desserts

Lemon tarte, yuzu caviar & meringue 8.00
2016 Jurançon, 'La Magendia', Lapeyre, South-West, France 10.00

Ginger infused rhubarb, white chocolate ganache, macarons 8.00
2013 Sauvignon Blanc, Late Harvest, Giesen, Marlborough, New Zealand 11.00

Vanilla crème brûlée, madeleines maison 8.00
2008 Sauternes, 'Castelnau du Suduiraut', Bordeaux, France 12.00

Dark chocolate Cremeux, chocolate tuile, strawberry sorbet 9.00
NV Malbec, Familia Zuccardi 'Malamado', Mendoza, Argentina 7.50

Traditional tarte Tatin 8.00
2015 Grange Neuve, Monbazillac, France 8.00

Selection of ice creams & sorbets 6.00
2017 Muscat de Beaumes-de-Venise, 'La Douce', G. Gonnet,
Rhône Valley, France 9.00

Selection of artisan cheeses 12.00
(pasteurised and unpasteurised)
10YO Graham's, Tawny Port, Douro, Portugal 13.00

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