



LE PONT DE LA TOUR

STARTERS

Pea velouté, mousse de lait, mint cream cheese 12.50

English asparagus, candied walnuts, red wine hollandaise 14.50

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

Poached langoustine & crevettes, lobster bisque, bronze fennel 16.50

Ham hock terrine, truffle mayo, red amaranth 12.50

Ballotine of foie gras, Armagnac & Cognac, brioche maison 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 plaice, meunière sauce 22.00

Blonde skate wing, shrimps & cucumber grenobloise 24.00

Brixham Dover sole 16oz, grilled or meunière 40.00

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

Free range chicken breast, peas & broad beans, asparagus, trompette 28.00

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

Tournedos Rossini, seared duck foie gras, truffle mash, madeira jus 38.00

Wild garlic risotto, confit hen egg, parmesan crisps 23.00

TO SHARE

500g grass fed Herefordshire Chateaubriand 70.00
28 days dry aged, 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

Garden salad 4.50

Pomme purée 5.50

Noirmoutier potatoes, butter & mint 5.00

Pommes frites 4.50

SUNDAY ROAST

Dry-aged sirloin of beef, Yorkshire pudding, carrots, green beans,
roast potatoes, horseradish & gravy 25.00
(available every Sunday lunch)

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