



LE PONT DE LA TOUR

STARTERS

Pea velouté, mousse de lait, mint cream cheese 12.50

Prawns cocktail, French & American sauce 14.00

Beetroot & kale tart, Tahini yogurt dressing 14.50

Hand-picked Devon crab, granny smith & celeriac remoulade, brown crab mayonnaise 15.50

Bouillabaisse, mussels & prawn, saffron potatoes 16.00

Rabbit terrine, lemon mayonnaise 12.00

Ballotine of foie gras, Armagnac & Cognac, brioche maison 16.00

CRUSTACEA

Plateau de fruits de mer 60.00 to share

served with traditional condiments

4 Jersey Royal oysters, 4 Morecambe Bay oysters, crab salad, 4 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

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

Line caught cod fillet, ratatouille Provençale, stuffed piquillo pepper 26.00

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 & bacon, carrot purée, artichoke barigoule 28.00

Gressingham duck breast, roasted peach, rose harissa & smoked almond sauce vierge 31.00

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

Beetroot risotto, goat cheese & hazelnut 23.00

TO SHARE

500g grass fed Herefordshire Chateaubriand 70.00
28 days dry aged, garden salad, béarnaise & peppercorn sauce

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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