



## LE PONT DE LA TOUR

### STARTERS

**Pea velouté**, mousse de lait, mint cream cheese 12.50 v

**Heirloom tomatoes**, compressed watermelon, anchovies & feta 13.00

**Prawns cocktail**, French & American sauce 14.00

**Courgette flower**, ricotta, courgette carpaccio & red basil pesto 14.50 v

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

**Bouillabaisse**, mussels & prawn, saffron potatoes 16.00

**Ham hock terrine Provençale**, grilled artichoke, smoked sundried tomatoes 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

8 Jersey Royal oysters, dressed crab, 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

**Hand-picked Devon crab** 12.00

**Scottish langoustine** 7.00 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



## LE PONT DE LA TOUR

### 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**, pea purée, confit potatoes, black garlic emulsion, bacon 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 v

### 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

Yorkshire pudding, carrots, green beans,  
roast potatoes, horseradish & gravy 25.00  
*(available every Sunday lunch)*

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