



LE PONT DE LA TOUR

BAR & GRILL MENU

STARTERS

Tomato gazpacho (v)	7.00
Bouillabaisse, mussels & croutons.....	10.00
Crispy squid, tartare sauce.....	7.00
Prawns cocktail, French & American sauce.....	9.00
Ham hock terrine Provençale.....	9.50
Charcuterie & pickles.....	8.00
Smoked salmon, warm blinis, horseradish cream.....	9.50
Broccoli salad, pomegranate & quinoa (v)	8.50

FRUITS DE MER

Hand-picked Devon dressed crab.....	12.00
Langoustine.....	each 7.00
Jersey Royal No2 oyster	each 3.50
Poached Native lobster.....	half 26.00 - whole 48.00
Plateau de fruits de mer to share	60.00
8 Jersey Royal oysters, dressed crab, 4 crevettes, 4 langoustines	

MAINS

Cornish plaice, meunière sauce	22.00
Line caught cod fillet, ratatouille Provençale, stuffed piquillo pepper.....	26.00
Hamburger, cheddar, burger relish, chips	16.00
Steak frites, béarnaise or peppercorn sauce	18.00
Grilled chicken breast, crunchy baby gem salad, horseradish mayo.....	18.00
Black Angus 300g rib-eye steak, béarnaise or peppercorn sauce	31.00
Herefordshire 500g Chateaubriand to share, garden salad, bearnaise & peppercorn sauce ...	70.00
Beetroot risotto, goat cheese & hazelnut (v)	18.00

SIDES

Garden salad	4.50
Pommes frites	4.50
Extra fine green beans	5.00
Noirmoutier new potatoes	5.00

CHEESE & DESSERTS

Selection of ice creams & sorbets	6.00
Lavender peach melba.....	7.00
Valrhona chocolate fondant, coconut frozen yogurt	8.00
Vanilla crème brûlée	7.00
Beillevaire selection of French farmhouse cheeses	12.00
Red berry Pavlova, vanilla Chantilly, lemon & lime zest	9.00

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