



LE PONT DE LA TOUR

STARTERS

Heirloom tomatoes, compressed watermelon, anchovies & feta 13.00

Lobster bisque, tarragon Chantilly 16.00

Prawns cocktail, French & American sauce 14.00

Salad of quinoa, Hass avocado, chickpeas, puffed rice 14.50 *vg*

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

Roasted Orkney scallop, chive beurre blanc, keta caviar tartine 17.00

Ham hock terrine Provençale, grilled artichoke, smoked sundried tomatoes 12.00

Terrine of foie gras, apple & raisin chutney, toasted brioche 16.00

Pithivier of partridge, smoked Morteau sausage, chicory & frisée salad, parsley mayonnaise 15.50

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



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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, 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)

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