



LE PONT DE LA TOUR

BAR & GRILL MENU

STARTERS

Roasted celeriac soup (vg).....	7.00
Crispy squid, tartare sauce.....	7.00
Prawn cocktail, iceberg lettuce, Marie Rose sauce.....	9.00
Ham hock terrine Provençale.....	9.50
Charcuterie and 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
Roasted Cornish cod, grilled tender stem broccoli, sauce vierge.....	24.00
Hamburger, cheddar, burger relish, chips	16.00
Steak frites, béarnaise or peppercorn sauce	19.50
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 and peppercorn sauce	70.00
Potato gnocchi, Delicia pumpkin purée, kidney bean broth, crispy kale (vg)	18.00

SIDES

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

CHEESE & DESSERTS

Selection of ice creams and sorbets.....	6.00
Plum and frangipane tart, crème Normande.....	6.00
Chocolate moelleux, griottine cherries, vanilla Chantilly	7.50
Vanilla crème brûlée	7.00
Beillevaire selection of French farmhouse cheeses.....	12.00
Glazed rum baba, figs, crème diplomate.....	6.50

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