



LE PONT DE LA TOUR

Truffle Tasting Menu

£75 per person

£125 per person with wine pairing

The menu is designed to be enjoyed by the whole table

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

Wild mushrooms egg cocotte, truffle sabayon

2016 Riesling GG 'Mandelphad', Knisper, Laumersheim, Germany

Terrine de foie gras, apple and raisin chutney, truffle brioche

2016 Gewurztraminer, Domaine Trimbach, Alsace, France

Roasted halibut, champagne sauce, truffle shavings

2016 'Pure', Assyrtiko, VSV, Santorini, Greece

Breast of Poulet noir, baby leeks, chicken jus, black truffle

2014 Vosne-Romanée, Domaine Du Clos Frantin, Burgundy, France

Crème caramel, golden raisins

2016 Tokaji-Aszú Late Harvest, Dorgó

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