



## LE PONT DE LA TOUR

### STARTERS

**Marinated heritage tomatoes**, Bayonne ham, fresh basil 11.50

**Lobster bisque**, tarragon Chantilly 16.00

**London cured smoked salmon**, traditional condiments, rye bread 15.50

**Salad of quinoa**, Hass avocado, chickpeas, puffed rice 9.50 *vg*

**Wild mushroom Burford egg omelette**, truffle and parmesan glaze, rocket leaves 15.00 *v*

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

**Confit chicken and leek terrine**, black winter truffle mayonnaise, frisée salad 12.00

**Terrine of duck liver**, apple and raisin chutney, toasted brioche 16.00

### CRUSTACEA

**Plateau de fruits de mer** 60.00 to share

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**, green 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

**Native oyster No.2** 4.50 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.

Should you have any dietary requirements, please ask your server who will be happy to discuss them with you.

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 halibut**, spinach, samphire, bouillabaisse sauce 27.00

**Monkfish tail**, grilled tender stem broccoli, sauce vierge 25.00

**Brixham Dover sole 16oz**, grilled or meunière 40.00

**Grilled native lobster**, garlic and chilli butter - half 26.00 - whole 48.00

**Loin of Suffolk lamb**, Provençale vegetables, rosemary lamb jus 29.00

**Saddle of venison**, celeriac purée, root vegetables and cranberries, red wine sauce 36.00

**Veal cutlet**, forestière garnish, truffle sauce 34.00

**Aged fillet of beef Rossini**, sautéed duck liver, sauce Périgourdine 36.00

**Potato gnocchi**, Delicia pumpkin purée, kidney bean broth, crispy kale 16.00 *vg*

### TO SHARE

**750g Dry aged Côte de Boeuf** 80.00

Green salad, béarnaise and peppercorn sauce

### SIDES

Extra fine green beans 4.00

Green salad 3.00

Pomme purée 5.50

Noirmoutier potatoes, butter and mint 4.00

Pommes frites 4.00

### SUNDAY ROAST

Dry-aged sirloin of beef, Yorkshire pudding, carrots, green beans,  
roast potatoes, horseradish, gravy 25.00

*(available every Sunday lunch)*



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