



LE PONT DE LA TOUR

STARTERS

- Marinated heritage tomatoes**, Bayonne ham, fresh basil 11.50
- Lobster bisque**, tarragon Chantilly 13.00
- London cured smoked salmon**, traditional condiments, rye bread 15.50
- Salad of quinoa**, Hass avocado, chickpeas, puffed rice 9.50 *vg*
- Seared scallop**, braised lamb breast, imam biyaldi, watermelon, rose 18.00
- Terrine of pig's head**, smoked eel and boudin noir, red apple, black garlic 14.00

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

MAIN COURSES

- Cornish halibut**, spinach, samphire, bouillabaisse sauce 27.00
- Monkfish tail**, grilled tender stem broccoli, sauce vierge 25.00
- Loin of Suffolk lamb**, Provençale vegetables, rosemary lamb jus 29.00
- 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*
- 750g Dry aged Côte de Boeuf – for two** 80.00
Green salad, béarnaise and peppercorn sauce

SIDES

Extra fine green beans 4.00

Green salad 3.00

Pomme purée 5.50

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)

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