



LE PONT DE LA TOUR

STARTERS

- Cornish rock oyster**, mignonette 4.00 each
- Warm onion tart**, 24-month Comté, cured ham, sage, figs 12.00
- Sweetcorn and basil velouté**, spring onion, pickled mushrooms 10.00 *vg*
- Bitter leaf salad**, quince, parsley, almonds, Roquefort cream 12.00 *v*
- Cornish crab**, pink grapefruit and fennel salad, dill mayonnaise 16.00
- Yellowfin tuna tartare**, pickled squash, green apple, preserved plum 15.00

MAIN COURSES

- Fillet of dorade**, crushed pink fir potatoes, warm sauce tartare, parsley & garlic dressing 20.00
- Roast chicken**, cep duxelles, white onion soubise, golden beetroots, roasting juices 26.00
- Fillet of Gigha halibut**, ragout of cuttlefish, butternut squash, confit artichoke 34.00
- Dover sole meunière**, caper beurre noisette – market price
- Casserole of artichokes**, olives, preserved lemon, smoked almonds, sweet red peppers 18.00 *vg*
- “Steak frites”**, dry aged Cumbrian beef, sauce béarnaise
- 260gr sirloin 34.00
- 220gr bavette 25.00

SIDES

- Extra fine green beans 4.00
- Green salad 4.00
- Pommes frites 4.00

DESSERTS

- Marquise au chocolat**, griottine cherries, pistachio, milk ice cream 11.00
- Apple Tarte Tatin**, tonka bean ice cream, rum caramel 11.50
- Port poached fig**, orange and ginger cake, blackberry sorbet 12.00 *vg*
- Yogurt and honey parfait**, roast peaches, lavender, lemon curd 10.50
- Selection of French cheeses** 14.00
- Sorbets maison** 9.50

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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CHAMPAGNE & SPARKLING	125ml	750ml	
Taittinger Brut Réserve, Reims, NV	15.00	75.00	
Nyetimber 'Classic Cuvée', England, NV	15.00	78.00	
Nyetimber 'Rosé', England, NV	17.00	99.00	
Taittinger Prestige Rosé, Reims, NV	17.50	95.00	
Domaine Chandon , Mendoza, Argentina, NV	10.00	49.00	
WHITE	125ml	175ml	750ml
Pinot Grigio 'Principato' , Cavit, Lombardia, Italy, 2019	7.00	10.00	35.00
Koshu , Château Mercian, Yamanashi, Japan, 2017	9.00	12.00	55.00
Gavi di Gavi, Morgassi , Piemonte, Italy, 2018	10.00	13.00	50.00
Chablis, Domaine de la Motte , Burgundy, France, 2018	11.00	13.50	49.00
Sancerre, Domaine François Millet , Loire, France, 2018	11.50	13.50	55.00
Gewürztraminer , Domaine Trimbach, Alsace, France, 2016	12.00	15.00	65.00
Pouilly-Fumé 'Les Loges' , Domaine Pierre Marchand, Loire, France 2019	13.50	18.00	65.00
Riesling Gran Cru 'Sommerberg' , Biecher & Schaal, Alsace, France, 2018			65.00
Sauvignon Blanc, Cloudy Bay , Marlborough, New Zealand, 2019	15.00	19.00	75.00
Chassagne-Montrachet 1er Cru 'Les Virondots' , Domaine M. Morey, Burgundy, France, 2016	19.50	27.00	110.00
Meursault 'Les Chevalières' , Xavier Monnot, Burgundy, France, 2017	20.50	30.50	130.00
Puligny-Montrachet 1er Cru 'Folatières' , Xavier Monnot, Burgundy, France, 2017			200.00
ORANGE			750ml
Koshu 'Gris de Gris' , Château Mercian, Yamanashi, Japan, 2017			55.00
ROSÉ	125ml	175ml	750ml
Côtes du Rhône , E. Guigal, Rhône, France, 2018	8.00	10.00	39.00
M de Minuty' , Château Minuty, Provence, France, 2019	12.00	14.50	55.00
RED	125ml	175ml	750ml
Rioja Monte Llano , Ramon Bilbao, Spain, 2017	8.50	10.00	44.00
Brouilly , Louis Tête, Beaujolais, France, 2018			49.00
Helan Muntain Range Cabernet Sauvignon, Château Changyu Moser XV, China, 2017	10.00	12.50	60.00
Rully La Martelle , Roux Père & Fils, Burgundy, France, 2017	12.00	15.00	65.00
Crozes-Hermitage , Paul Jaboulet Aine, Rhône, France, 2017	13.50	17.00	65.00
Saint-Émilion Grand Cru , Château Gros Caillou, Bordeaux, France, 2014	13.00	16.50	75.00
Brunello di Montalcino , Il Poggione, Toscana, Italy, 2015	18.50	25.50	85.00
Chateaneuf-du-Pape , E. Guigal, Rhône, France, 2016	16.00	22.50	90.00
Château Soussans , Margaux, Bordeaux Left Bank, France, 2016	17.00	22.50	95.00
Taurasi Riserva 'Macchia dei Goti' , Antonio Caggiano, Campania, Italy, 2015			98.00
Cabernet-Sauvignon , 'Bramare', Viña Cobos, Argentina, 2016			95.00
Pinot Noir 'Cloudy Bay' , Marlborough, New Zealand, 2018			99.00
Chassagne-Montrachet 1er Cru Rouge , Morgeot, Domaine Pillot, Burgundy, France, 2018	21.00	26.00	125.00
Clos de Vougeot Grand Cru, Drouhin Laroze, Burgundy, France, 2013			169.00
DESSERT & FORTIFIED WINES		75ml	750ml
Port Ruby Reserve , Graham's 'Six Grapes', Portugal, NV		9.50	40.00
Coteaux Du Layon Saint Lambert , Dom Vincent Ogereau, Loire, France,		7.50	60.00
Château Lafon, Sauternes , Bordeaux, France, 2016		8.00	75.00
			375ml
Château d'Yquem 1er Cru Supérieur, Sauternes , Bordeaux, France, 1996 (375ml)		48.00	239.00

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