



## LE PONT DE LA TOUR

### STARTERS

**Rock oyster**, sauce mignonette

Mersea £2.50 each

Porthilly £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**, saffron, olives, preserved lemon, sea vegetables 18.00 *vg*

**“Steak frites”**, dry aged Cumbrian beef, sauce béarnaise

190gr Fillet 42.00

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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## WINES BY THE GLASS

| Champagne                                                                                | 125ml         |
|------------------------------------------------------------------------------------------|---------------|
| Taittinger 'Comtes de Champagne' Grands Crus Blanc de Blancs, Reims, 2007                | 34.00         |
| Taittinger Brut Réserve, Reims, NV                                                       | 15.00         |
| Taittinger Prestige Rosé, Reims, NV                                                      | 17.50         |
| Taittinger 'Nocturne' Sec, Reims, NV                                                     | 18.50         |
| Laurent-Perrier 'Cuvée Rosé', Brut, Tours-sur-Marne, NV                                  | 19.50         |
| Sparkling                                                                                | 125ml         |
| Domaine Chandon, Mendoza, Argentina, NV                                                  | 10.00         |
| Nyetimber 'Classic Cuvée', West Sussex, England, NV                                      | 15.00         |
| Nyetimber 'Rosé', West Sussex, England, NV                                               | 17.00         |
| White                                                                                    | 125ml / 175ml |
| Koshu, Château Mercian, Yamanashi, Japan, 2017                                           | 9.00 / 12.00  |
| Gavi di Gavi, Morgassi, Piemonte, Italy, 2018                                            | 10.00 / 13.00 |
| Chablis, Domaine de la Motte, Burgundy, France, 2018                                     | 11.00 / 13.50 |
| Sancerre, Domaine François Millet, Loire, France, 2018                                   | 11.50 / 13.50 |
| Gewürztraminer, Domaine Trimbach, Alsace, France, 2016                                   | 12.00 / 15.00 |
| Pouilly-Fumé 'Les Loges', Domaine Pierre Marchand, Loire, France 2019                    | 13.50 / 18.00 |
| Sauvignon Blanc 'Cloudy Bay', Marlborough, New Zealand, 2019                             | 15.00 / 19.00 |
| Meursault, Joseph Drouhin, Burgundy, France, 2018                                        | 18.00 / 25.00 |
| Chassagne-Montrachet 1er Cru 'Les Virondots', Domaine Marc Morey, Burgundy, France, 2016 | 19.50 / 27.00 |
| Rosé                                                                                     | 125ml / 175ml |
| Côtes du Rhône Rosé, E. Guigal, Rhône, France, 2018                                      | 8.00 / 10.00  |
| 'M de Minuty', Château Minuty, Provence, France, 2019                                    | 12.00 / 14.50 |
| Red                                                                                      | 125ml / 175ml |
| Rioja Monte Llano, Ramon Bilbao, Spain, 2017                                             | 8.50 / 10.00  |
| Cabernet Sauvignon Helan Muntain Range, Château Changyu Moser XV, China, 2017            | 10.00 / 12.50 |
| Rully La Martelle, Roux Père & Fils, Burgundy, France, 2017                              | 12.00 / 15.00 |
| Saint-Émilion Grand Cru, Château Gros Caillou, Bordeaux Right Bank, France, 2014         | 13.00 / 16.50 |
| Crozes-Hermitage, Paul Jaboulet Aine, Rhône, France, 2017                                | 13.50 / 17.00 |
| Chateauneuf-du-Pape, E. Guigal, Rhône, France, 2016                                      | 16.00 / 22.50 |
| Château Soussans, Margaux, Bordeaux Left Bank, France, 2016                              | 17.00 / 22.50 |
| Brunello di Montalcino, Il Poggione, Toscana, Italy, 2015                                | 18.50 / 25.50 |
| Gevrey-Chambertin, Joseph Drouhin, Burgundy, France, 2016                                | 19.50 / 26.50 |
| Chassagne-Montrachet 1er Cru Rouge, Morgeot, Domaine Pillot, Burgundy, France, 2018      | 21.00 / 27.00 |
| Dessert Wines                                                                            | 75ml          |
| Château d'Yquem 1er Cru Supérieur, Sauternes, France, 1996                               | 48.00         |
| Sylvaner Beerenauslese, Carl Koch, Rheinhessen, Germany, 1994                            | 7.00          |
| Château Lafon, Sauternes, Bordeaux, France, 2016                                         | 8.00          |
| Port                                                                                     | 75ml          |
| Graham's Tawny Port, Duero, Portugal, (from 4.5Lt) 10yo                                  | 13.00         |

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