



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

Velouté Du Barry, black lentils, pickled walnuts 10.00 vg

Bitter leaf salad, quince, parsley, almonds, Roquefort cream 12.00 v

Cornish crab, smoked haddock mayonnaise, pickled charentais melon and basil salad 16.00

House cured salmon, potato and seaweed salad, hazelnuts, orange dressing 14.00

MAIN COURSES

Fillet of dorade, crushed pink fir potatoes, warm sauce tartare, parsley and garlic dressing 20.00

Roast chicken, cep duxelles, white onion soubise, golden beetroots, roasting juices 26.00

Whole flame grilled turbot for two, sauce béarnaise, pink fir potatoes, buttered vegetables 70.00

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

220gr Bavette 27.00

180gr Fillet 42.00

SIDES

Extra fine green beans 4.00

Green salad 4.00

Pommes frites 4.00

DESSERTS

Manjari mousse, banana bread, salt caramel peanuts, banana ice cream 11.00

Apple tarte Tatin, tonka bean ice cream, rum caramel 11.50

Plum crêpes Suzette, vanilla ice cream 12.50

Port poached fig, orange and ginger cake, blackberry sorbet 12.00 vg

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
Gavi di Gavi, Morgassi, Piemonte, Italy, 2018	10.00 / 13.00
Chablis, Domaine de la Motte, Burgundy, France, 2019	11.00 / 13.50
Sancerre, Domaine François Millet, Loire, France, 2019	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', Marc Morey, Burgundy, France, 2016	19.50 / 27.00
Orange	125ml / 175ml
Koshu 'Gris de Gris', Château Mercian, Yamanashi, Japan, 2017	9.00 / 12.00
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
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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