



# LE PONT DE LA TOUR

## STARTERS

- Oyster**, sauce mignonette  
Porthilly rock 4.00 each Native 6.00 each
- Game farce 'en croûte'**, warm Cumberland sauce 12.00
- Onion and thyme velouté**, black mushroom and truffle vinaigrette 11.00 vg
- Bitter leaf salad**, mulled pear, celeriac, kohlrabi, candied walnuts 12.00 vg
- Cornish crab**, smoked haddock mayonnaise, pickled charentais melon and basil salad 16.00
- Tranche of house cured salmon**, potato and fennel salad, gherkin ketchup 14.00

## MAIN COURSES

- Dover sole meunière**, caper beurre noisette – market price
- Fillet of dorade 'Bourguignon'**, pommes purée, bone marrow, wild mushrooms, red wine 20.00
- Roast duck à l'aigre doux**, pomegranate glaze, braised endives, turnips, Puy lentils 32.00
- Roast chicken**, parsnip and chestnut purée, sage and cranberry stuffing, pommes fondant, smoked bacon 26.00
- Tournedos Rossini**, sautéed duck liver, sauce périgourdine 49.00
- Barbequed cauliflower**, aubergine and chickpea ragout, lentils, Indian spices 18.00 vg
- "Steak frites"**, 220gr dry aged Cumbrian bavette, sauce béarnaise 27.00

## 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
- Pear and almond tarte fine**, ginger, Christmas pudding ice cream 11.50
- Plum crêpes Suzette**, vanilla ice cream 12.50
- Chocolate moelleux**, orange Oatly crème fraîche, cranberry and cherry 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



## LE PONT DE LA TOUR

<b>Champagne</b>	<b>125ml</b>	
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	
<b>Sparkling</b>	<b>125ml</b>	
Domaine Chandon, Mendoza, Argentina, NV	10.00	
Nyetimber 'Classic Cuvée', West Sussex, England, NV	15.00	
Nyetimber 'Rosé', West Sussex, England, NV	17.00	
<b>White</b>	<b>125ml</b>	<b>175ml</b>
Mâcon-Lugny 'Les Crays', Joseph Drouhin, Burgundy, France, 2018	7.00	9.00
Gavi di Gavi, Morgassi, Piemonte, Italy, 2018	10.00	13.00
Sancerre, Domaine François Millet, Loire, France, 2019	11.50	13.50
Gewürztraminer, Domaine Trimbach, Alsace, France, 2016	12.00	15.00
Chablis 1er Cru 'Montmains', Jean Marc Brocard, 2017	13.00	16.00
Pouilly-Fumé 'Les Loges', Domaine Pierre Marchand, Loire, France 2019	14.00	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
<b>Orange</b>	<b>125ml</b>	<b>175ml</b>
Koshu 'Gris de Gris', Château Mercian, Yamanashi, Japan, 2017	9.00	12.00
<b>Rosé</b>	<b>125ml</b>	<b>175ml</b>
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
<b>Red</b>	<b>125ml</b>	<b>175ml</b>
Bourgogne Rouge, Joseph Drouhin, Burgundy, France, 2019	7.00	9.00
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
Chianti Classico 'Peppoli', Marchesi Antinori, Toscana, Italy, 2017	11.00	13.50
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
Chateauf-neuf-du-Pape, E. Guigal, Rhône, France, 2016	16.00	22.50
Château Soussans, Margaux, Bordeaux Left Bank, France, 2016	17.00	22.50
Gevrey-Chambertin, Joseph Drouhin, Burgundy, France, 2016	19.50	26.50
<b>Dessert Wines</b>	<b>75ml</b>	
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	
<b>Port</b>	<b>75ml</b>	
Graham's Tawny Port, Duero, Portugal, (from 4.5Lt) 10yo	13.00	

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