



LE PONT DE LA TOUR

BRUNCH MENU

- Rock oyster**, sauce mignonette **Mersea** 2.50 each **Porthilly** 4.00 each
- “Eggs Benedict”**, cured ham, hollandaise sauce 10.00 / 18.00
- Cornish crab**, pickled charentais melon and basil salad 16.00 / 28.00
- Bitter leaf salad**, mulled pear, celeriac, kohlrabi, candied walnuts 12.00 / 18.00 vg
- Onion and thyme velouté**, black mushroom and truffle vinaigrette 11.00 vg
- Rillettes of smoked mackerel**, toasted crumpet, apple and horseradish 10.00
- Tranche of house cured salmon**, potato and fennel salad, gherkin ketchup 14.00
- Squid and prawn burger**, bloody Marie Rose sauce, watercress salad 18.00
- Scrambled eggs and caviar** – 20g Oscietra 65.00
- Dover sole meunière**, caper beurre noisette – market price
- Steak and eggs**, 250g Cumbrian rib eye, fried egg, French fries 32.00
- Goujonettes of Cornish plaice**, tartare sauce 15.00
- Mozzarella arancini**, tomato fondue, rocket salad 15.00 v
- Whole flame grilled turbot for two**, sauce hollandaise 80.00
- Sunday roast**, dry-aged sirloin of beef, glazed carrots, roast potatoes, butternut squash purée, red wine jus 25.00
(available every Sunday lunch)

SIDES

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

DESSERTS

- Pain perdu**, blackcurrants, liquorice ice cream 10.00
- Baked Alaska**, vanilla ice cream, Morello cherry sauce 11.00
- Banana and chocolate brownie sundae**, salted caramel peanuts 9.00
- Plum crème brûlée**, lemon sablé 9.00
- Pear and almond tarte fine**, ginger, Christmas pudding ice cream 11.50
- Fourme d’Ambert**, fruits, crackers 12.00
- Sorbets maison** 9.00

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



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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	
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
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
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
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 Mountain 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
Chateauneuf-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
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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