



LE PONT DE LA TOUR

STARTERS

Oyster, sauce mignonette

Mersea 2.50 each, Porthilly 4.00 each

Duck confit tart, ratte potato, baby spinach, spring onion, maple vinegar 14.00

Wild garlic velouté, radish, pine nuts, pickled mushrooms 12.00 *vg*

New season's asparagus, truffle vinaigrette 15.00 *vg*

Marinated Orkney scallops, salad of cucumber, wild purslane and fennel, dill emulsion 18.00

Severn and Wye smoked salmon, warm blini, gribiche sauce 16.00

MAIN COURSES

Steamed fillet of Dorade, warm salad of Jersey royals, samphire, sorrel sauce 24.00

Roast native lobster, garlic butter, sauce choron, herb salad half 28.00 whole 54.00

Poulet fermier rôti, lemon and thyme, creamed spring greens, boudin blanc, artichoke, roasting juices 26.00

Dover sole meunière, caper beurre noisette – market price

Best end of Herdwick lamb, purple broccoli, rosemary and mint jelly, rissole potatoes 38.00

Morel, spring vegetable and pearl barley ragout, fresh peas, chervil, watercress sauce 22.00 *vg*

“Steak frites”, 220gr Cumbrian dry aged bavette, sauce béarnaise 27.00

Whole flame grilled Cornish turbot for two, sauce hollandaise 90.00

750gr dry aged Cumbrian Côte de boeuf for two, sauce béarnaise 85.00

SIDES

Extra fine green beans 4.00

Green salad 4.00

Jersey Royal potatoes 5.00

Pommes frites 4.00

DESSERTS

Dark chocolate tart, salt caramel peanuts, banana ice cream 11.00

Apple tarte Tatin, tonka bean ice cream, rum caramel 12.00

Crêpes Suzette, vanilla ice cream 12.50

Poached rhubarb, gariguettes strawberries, orange crème fraîche, basil, rhubarb sorbet 12.00

Selection of French cheeses 14.00

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