



LE PONT DE LA TOUR

STARTERS

Duck confit tart, ratte potato, watercress, spring onion, maple vinegar 15.00

Potage Saint-Germain, chilled pea and lettuce soup, pears, mint and lemon 12.00 vg

Salad of cows heart tomato and watermelon, red wine vinaigrette, aubergine and basil relish 15.00 vg

Seared Orkney scallops, basil, sauce vierge 19.00

Severn and Wye smoked salmon, crème fraîche, caper and shallot dressing 16.00

Devon crab and brown shrimp cocktail, gem heart salad, green apple, avocado mousse 18.00

CRUSTACEAN

Plateau de fruits de mer for two

4 Mersea oysters, 4 Carlingford oysters, 6 crevettes, scallop ceviche,
crab and brown shrimp cocktail, dressed razor clams, whelks– mignonette sauce, mayonnaise 80.00

Add poached lobster **half** 30.00 **whole** 59.00

Oyster, sauce mignonette

Mersea 2.80 each, Carlingford 4.50 each

Poached native lobster, mayonnaise **half** 30.00 **whole** 59.00

Crevettes roses, sauce cocktail each 2.00

Whelks, mignonette sauce 8.00

CAVIAR

King's caviar, sour cream, blinis

Siberian 10gr 28.00 30gr 80.00

Platinum 10gr 32.00 30gr 96.00

Oscietra 10gr 40.00 30gr 120.00



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MAIN COURSES

- Steamed fillet of dorade**, warm salad of Jersey Royals, samphire, dulce butter 25.00
- Roast native lobster**, garlic butter, sauce choron, herb salad **half** 30.00 **whole** 59.00
- Dover sole meunière**, caper beurre noisette – market price
- Poulet fermier rôti**, chorizo, peas, black garlic aioli, sauce albufera 26.00
- Soft herb gnocchi**, fresh peas, broad beans, parmesan, lemon thyme emulsion 22.00 v
- Rump of Herdwick lamb Provençale**, aubergine, violet artichoke, black olive, lavender, sauce romesco 34.00
- “Steak frites”**, dry aged Cumbrian beef, sauce béarnaise
220gr Bavette 24.00 220gr Fillet 46.00
- Whole flame grilled Cornish turbot for two**, sauce hollandaise 95.00
- 750gr dry aged Cumbrian côte de boeuf for two**, sauce béarnaise 90.00

SIDES

- Fine green beans 4.50
- Green salad 4.00
- Jersey Royal potatoes 5.00
- Pommes frites 4.00
- Heirloom tomato salad 5.00

SUNDAY ROAST (available on Sundays until 17:00)

Yorkshire pudding, roast potatoes, celeriac and horseradish purée, red wine sauce

- Aged sirloin of beef £27.00
Leg of Herdwick lamb £28.00
Roast chicken £24.00