



LE PONT DE LA TOUR

Starters

Anguille 18.00

slow cooked suckling pig, smoked eel, golden beetroots, chicory, red apple purée

Foie gras 22.00

ballotine of duck liver, ceps, spiced plum preserve, toasted brioche

Citrouille 13.00 vg

pumpkin velouté, pear, crushed amaretti

Bettrave 16.00 v

salad of braised beetroots, rose yoghurt, pink grapefruit, pain d'épice, tarragon dressing

Saumon fumé 18.00

Severn and Wye smoked salmon, crème fraîche, capers and shallot dressing

Crabe 19.50

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

Crustaceans

Plateau de fruits de mer for two 87.00

add poached lobster

33.00 | 65.00

Huîtres

oysters, sauce mignonette

Mersea 3.50 each | Porthilly 5.50 each | Colchester native 6.50 each

Homard 33.00 | 65.00

poached native lobster, mayonnaise

Crevettes 2.50

king prawns, sauce cocktail

Palourde 3.50

Cherrystone clams, sauce mignonette

Caviar

King's caviar

sour cream, blinis

Siberian 30gr 95.00 | 50gr 135.00

Aquitaine 10gr 32.00 | 50gr 90.00

Platinum 10gr 39.00 | 30gr 110.00

Oscietra 10gr 50.00 | 30gr 135.00



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Main Courses

Homard 33.00 | 65.00

roast native lobster, garlic butter, sauce choron

Bar 35.00

steamed fillet of wild sea bass, Espelette pepper, saffron rouille, smoked anchovy and green olive dressing

Sole 49.50

Dover sole meunière, caper beurre noisette

Chou fleur 25.00 vg

cauliflower beignet, roast cauliflower purée, golden raisins, pine nut dressing

Poulet roti 28.00

roast chicken, trompette de la mort, pumpkin, brown butter, mushroom ketchup

Canard 39.00

roast Challan duck, confit leg saladaise, cime di rapa, blackcurrant sauce

Porc 32.00

Lake District pork cutlet, plum compote, seared lardo, sauce vin rouge

Boeuf 49.00

220gr dry aged Cumbrian fillet of beef, pommes frites, sauce béarnaise

To Share

for two to share, price per person

Turbot 49.50

whole flame grilled Cornish turbot, sauce hollandaise

Côte de boeuf 49.50

750gr dry aged Cumbrian côte de boeuf, sauce béarnaise

Side Orders

Fine green beans 7.00

Pomme purée 6.50

Green salad 5.00

Pommes frites 6.00

Heirloom tomato salad 5.00