



LE PONT DE LA TOUR

Starters

Porc 17.00

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

Foie gras 20.00

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

Velouté 12.00 vg

sweetcorn and basil, spring onion, pickled mushrooms

Tomates 15.00 vg

salad of cow heart tomato, watermelon, aubergine and basil relish, red wine vinaigrette

Saumon fumé 17.00

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

Crabe 19.00

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

Crustaceans

Plateau de fruits de mer for two 85.00

add poached lobster

31.00 | 60.00

Huîtres

oysters, sauce mignonette

Mersea 3.50 each | Kyle of Tongue 5.00 each

Homard 31.00 | 60.00

poached native lobster, mayonnaise

Crevettes 2.50

king prawns, sauce cocktail

Palourde 3.00

Cherrystone clams, sauce mignonette

Caviar

King's caviar

sour cream, blinis

Siberian 10gr 30.00 or 30gr 85.00

Platinum 10gr 35.00 or 30gr 98.00

Oscietra 10gr 45.00 or 30gr 120.00



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Main Courses

Bar 33.00

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

Homard 31.00 | 60.00

roast native lobster, garlic butter, sauce choron, herb salad

Sole 48.00

Dover sole meunière, caper beurre noisette

Poulet roti 26.00

roast chicken, white onion and thyme soubise, pickled girolles, sweetcorn, truffle vinaigrette

Chou fleur 22.00 vg

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

Canard 38.00

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

Boeuf

dry aged Cumbrian beef, pommes frites, sauce béarnaise

220gr Bavette 27.00 | 220gr Fillet 46.00

To Share

for two to share, price per person

Turbot 49.00

whole flame grilled Cornish turbot, sauce hollandaise

Côte de boeuf 47.00

750gr dry aged Cumbrian côte de boeuf, sauce béarnaise

Side Orders

Fine green beans 7.00

Pomme purée 6.00

Green salad 5.00

Pommes frites 6.00

Heirloom tomato salad 5.00