



LE PONT DE LA TOUR

Menu Du Jour

Two Course 30.00 | Three Course 36.00

Or

Three Course 45.00 with glass of sparkling wine

Starters

Velouté

sweetcorn and basil, spring onion, pickled mushrooms vg

Tomate

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

Saumon fumé

Severn and Wye smoked salmon, crème fraîche, capers and shallot dressing 10.00 supp

Porc

slow cooked suckling pig, golden beetroots, endive, red apple purée

Main Courses

Grondin

steamed fillet of red gournard, Espelette pepper, saffron rouille, smoked anchovy and green olive dressing

Choufleur

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

Boeuf

dry aged Cumbrian beef bavette, pommes frites, sauce béarnaise 8.00 supp

Poulet rôti

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

Desserts

Crème brûlée

plum, lemon sable

Fromage

24 month aged Comté, fruits, crackers

Pomme

apple tarte Tatin, tonka bean ice cream, rum caramel 8.00 supp

Chocolat

warm chocolate moelleux, mint ice cream

All prices include VAT at the current rate. A discretionary 13.5% service charge will be added to your bill.

If you have any food allergies or intolerances, please speak to your waiter before ordering.

Please be aware that traces of allergens used in our kitchen may be present.