



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

Velouté 13.00 vg

Jerusalem artichoke soup, pickled walnuts, fried artichokes

Salade d'Hiver 16.00 v

bitter leaves, mulled pear, braised beetroot, pain d'épices

Saumon 18.00

house cured Loch Duart salmon, pickled cucumber salad, purslane, apple gel, horseradish mousse

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 10gr 29.00 | 30gr 85.00

Aquitaine 10gr 32.00 | 30gr 92.00

Platinum 10gr 39.00 | 30gr 110.00

Golden Oscietra 10gr 36.00 | 30gr 115.00

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.



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Main Courses

Homard 33.00 | 65.00

roast native lobster, garlic butter, sauce choron

Bar 35.00

fillet of wild sea bass, garlic pommes purée, smoked bacon, sauce lie de vin

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 rôti 28.00

roast chicken, apricot and thyme stuffing, fondant potatoes, Brussel tops, glazed carrots, spiced cranberry purée

Canard 39.00

roast Challan duck, confit leg salaraise, 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

Sunday roast

Aged sirloin of beef 28.00 | **Pork cutlet** 24.00 | **Roast chicken** 22.00

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

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

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