



# 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*

### **Topinambur 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*

### **Crabe 19.50**

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

### **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*

## 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



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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, Bayonne ham, cavolo nero, walnut and truffle ketchup, foie gras velouté*

**Canard** 39.00

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

**Boeuf** 49.00

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

## To Share

*for two to share, price per person*

**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