



LE PONT DE LA TOUR

Starters

Terrine 18.00

terrine of chicken, Morteau sausage and rabbit, sourdough toast, wild garlic mayonnaise

Foie 22.00

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

Velouté 13.00 vg

wild garlic soup, pickled girolles, leek vinaigrette

Asperges 17.00 v

English asparagus, tarragon crème fraiche

Crabe 22.00

Cornish crab salad, brown shrimps, gem hearts, yuzu, green apple

Huîtres

oysters, sauce mignonette

Ostra Regal 7.00 each | Porthilly 6.00 each

Homard 30.00 | 58.00

poached native lobster, mayonnaise

Crevettes 2.00 each

king prawns, sauce cocktail

Plateau de fruits de mer 85.00

for two to share

add half poached lobster 30.00

Caviar

King's caviar

sour cream, blinis

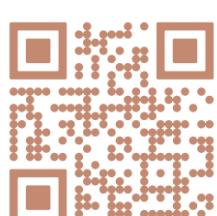
Siberian 10gr 29.00 | 30gr 85.00

Aquitaine 10gr 32.00 | 30gr 92.00

Platinum 10gr 39.00 | 30gr 110.00

Golden Oscietra 10gr 36.00 | 30gr 115.00

Beluga 10gr 96.00 | 30gr 288.00



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.

(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

13,5% discretionary service charge will be added to your bill. Prices include VAT.



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Main Courses

Homard 33.00 | 65.00

roast native lobster, garlic butter, sauce choron

Morue 38.00

roast fillet of cod, kohlrabi and radish salad, chorizo dressing, saffron velouté

Sole 49.50

Dover sole meunière, caper beurre noisette

Gnocchi 25.00 v

parsley gnocchi, bergamot gel, chestnut mushrooms, sea vegetables salad

Poulet rôti 28.00

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

Agneau 39.00

roast leg of Cumbrian Lamb, slow cooked shoulder, white asparagus, Jersey royal, mint gel

Boeuf 24.00

220g 30 days dry aged Cumbrian beef bavette, sauce béarnaise, pommes frites

To Share

for two to share, price per person

Chateaubriand 49.50

400gr 30 days dry aged Cumbrian beef, peppercorn sauce

Lotte 49.50

roast Cornish monkfish tail, summer vegetables fricassée, lemon and shrimps

Side Orders

Fine green beans 7.00

Jersey Royals 7.00

Green salad 5.00

Pommes frites 6.00

Heirloom tomato salad 5.00

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