



# LE PONT DE LA TOUR

## Starters

### **Terrine 18.00**

*terrine of chicken, Morteau sausage and rabbit, sourdough toast, wild garlic mayonnaise 531kcal*

### **Foie 22.00**

*ballotine of duck liver, cèpes, spiced plum preserve, toasted brioche 736kcal*

### **Velouté 13.00 vg**

*wild garlic soup, pickled girolles, leek vinaigrette 199kcal*

### **Asperges 17.00 v**

*English asparagus, tarragon crème fraîche 207kcal*

### **Crabe 22.00**

*Cornish crab salad, brown shrimps, gem hearts, yuzu, green apple 474kcal*

### **Huîtres**

*oysters, sauce mignonette*

Mersea 3.50 each 33kcal | Porthilly 5.50 each 40kcal

### **Homard 33.00 753kcal | 65.00 1220kcal**

*poached native lobster, mayonnaise*

## Caviar

### **King's caviar**

*sour cream, blinis*

*10g 311kcal | 30g 364kcal*

**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**

*please note our bread and butter contains 328kcal*

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 at current rate.



## LE PONT DE LA TOUR

### Main Courses

**Homard** 33.00 *1101kcal* | 65.00 *1551kcal*  
*roast native lobster, garlic butter, sauce choron*

**Flétan** 48.00  
*roast fillet of Gigha halibut, kohlrabi and radish salad, chorizo dressing, saffron velouté 1000kcal*

**Sole** 49.50  
*Dover sole meunière, caper beurre noisette 974kcal*

**Gnocchi** 25.00 v  
*parsley gnocchi, bergamot gel, chestnut mushrooms, sea vegetables salad 858kcal*

**Poulet rôti** 28.00  
*roast chicken, Bayonne ham, cavolo nero, walnut and truffle ketchup, foie gras velouté 741kcal*

**Agneau** 39.00  
*roast leg of Cumbrian Lamb, slow cooked shoulder, white asparagus, Jersey royal, mint gel 992kcal*

**Boeuf** 30.00  
*220g 30 days dry aged Cumbrian beef bavette, sauce béarnaise, pommes frites 1159kcal*

### Sunday roast

**Aged sirloin of beef** 28.00 *1467kcal* | **Roast chicken** 22.00 *1558kcal*  
*Yorkshire pudding, roast potatoes, celeriac and horseradish purée, red wine sauce*

### To Share

*for two to share, price per person*

**Chateaubriand** 49.50  
*400gr 30 days dry aged Cumbrian beef, peppercorn sauce 822kcal*

**Lotte** 49.50  
*roast Cornish monkfish tail, summer vegetables fricassée, lemon and shrimps 3138kcal*

### Side Orders

Fine green beans *152kcal* 7.00

Jersey Royals *307kcal* 7.00

Green salad *153kcal* 5.00

Pommes frites *480kcal* 6.00

Heirloom tomato salad *162kcal* 5.00

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