



LE PONT DE LA TOUR

Bistrot

ENTREE

- Warm Comté gougeres
£4 213kcal
- Sourdough baguette, beurre demi sel
£3.5 328kcal
- Mussel and saffron soup
£11 571kcal
- Salad Cressonnaire, duck egg
ratte potato, gribiche dressing (v)
£8 310kcal / £15 563kcal
- Asparagus mimosa,
red wine vinaigrette (vg)
£10 295kcal
- Crevette cocktail, gem heart
salad, avocado, apple
£14 538kcal
- Pig's head terrine, salad of crispy tongues
wild garlic mayonnaise
£11 926kcal
- Warm blini, London cure
smoked salmon, fromage blanc
£12 400kcal
- Chicken paillard, gem heart salad
lardo, ratte potato, sauce vert
£11 625kcal / £19 1038kcal

CRUSTACES

- Porthilly / Ostra Regal
£6 each 40kcal / £7 each 33kcal
- Half poached native lobster, Marie Rose
£30 753kcal
- Dressed Cornish crab
£16 214kcal
- Crevettes, sauce cocktail
£2 each 302kcal
- Plateau de fruits de mer for two £85 1737kcal
add half poached lobster £30 +753kcal

PLATS DU JOUR

- Monday**
Navarin of lamb printanier, courgettes
peas, sauce paloise
£18 1754kcal
- Tuesday**
Rabbit parmentier, pommery
mustard, tarragon, carrots
£22 1102kcal
- Wednesday**
Ray wing au poivre, brown butter
smoked anchovy, capers, lemon
£26 718kcal
- Thursday**
Slow cooked lamb shoulder, Indian spices
aubergine relish, minted sheep's curd
£26 2050kcal
- Friday**
Goujonettes of sole, tartare
pommes frites
£17 1832kcal
- Saturday**
Poulet rôti, riz pilaf
carrots glace, Spring leeks
£20 1571kcal
- Sunday**
Roast Sirloin of Cumbrian beef
traditional accompaniments
£26 1278kcal

SIDES

- Pommes frites
£6 840kcal
- Green salad
£5 161kcal
- Fine green beans
£7 152kcal
- Jersey pearls, minted butter
£7 307kcal
- Heirloom tomato salad, red onion
£6 136kcal

PLATS PRINCIPAL

- Morel omelette, fines herbes
petit salad (v)
£15 294kcal
- "Steak Frites" Cumbrian bavette
pommes frites, Café de Paris butter
£21 1343kcal
- Slow cooked Saddleback pork belly
boudin noir, white asparagus
pommes puree
£20 3054kcal
- Asparagus and gruyere quiche (v)
£12 624kcal
- Duck confit, peas à la française
honey, Madeira
£22 1934kcal
- Grilled plaice, steamed potatoes
hollandaise sauce
£20 1316kcal
- Cep ragout pappardelle, borlotti beans
hazelnuts and marjoram (ve)
£10 724kcal / £18 1283kcal

DESSERTS

- Tarte au citron, crème fraiche
£8 575kcal
- Petit pot de chocolat, langue de chat
£7 475kcal
- Crème caramel, raisins sec
£6 639kcal
- Gariguettes strawberries, verbena sable
basil sorbet, vanilla
£12 534kcal
- Sorbets Maison
£6 129kcal
- Selection of French cheeses
£16 638kcal
- Café gourmand, madeleine
canelé, choux bun
£9 451kcal



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SPARKLING & CHAMPAGNE

	125 ML	750 ML
Cremant de Limoux, 2019	£10	£49
Chandon Brut, NV	£14	£65
Chandon Rosé, NV	£16	£77
Taittinger Brut, NV	£18	£95
Taittinger Rosé, NV	£22	£125
'R' Ruinart, NV		£149

BLANC

	125 ML	750 ML
Cuvée Jean Paul Blanc, 2021	£6	£26
Muscadet Sèvre & Maine Sur Lie, 2019		£40
Sauvignon Quartz, Quincy, 2020		£45
Chablis, Domaine de la Motte, 2020	£11	£54
Bombo Laguero, Blanco, 2020		£28
Vinho Verde, Quintas Homem, 2021	£9	£49
Bacchus Fume, D&D London, 2019		£58
Sancerre, Domaine des Brosses, 2021	£10	£49
Picpoul De Pinet, 2021	£8	£38
Pinot Grigio, Principato, 2020	£7	£35

ROSE

	125 ML	750 ML
Cuvée Jean Paul Rosé, 2020	£8	£29
Château Mirabeau Azure, 2021	£13	£55
Château Minuty, 2021		£59

COCKTAILS

FRENCH 75

Tanqueray 43, Taittinger Brut, lemon juice
£15

SIDECAR

Hennessy VS, Cointreau, lemon juice
£13

KIR ROYALE

Taittinger Brut, crème de cassis
£15.5

BLACK ROSE

*Tanqueray 43, Fever Tree Tonic
lemon juice, blackberry syrup*
£11

FRENCH MARTINI

Ketel One, Chambord, pineapple juice
£12

LE FORUM

Tanqueray 43, Belsazar Dry, Cointreau
£13

FRENCH CONNECTIN

Hennessy VS, Amaretto
£12

BIERE

Peroni, Nastro Azzurro	£5.5
Meantime, Lager	£5.5
Big Drop, Citra IPA	£6
Pilsner, Urquell	£5.5
Meantime, Pale Ale	£5.5
Peroni 0.0% ^{73kcal}	£5.5
Cider, Aspall	£6

ROUGE

	125 ML	750 ML
Cuvée Jean Paul Rouge, 2020	£6	£26
Merlot-Mouvedre, Les Oliviers, 2021	£8	£35
Bourgogne Rouge, Vallet Frères, 2020		£60
Pinotage False Bay, 2020	£6.5	£29
Château Des Gravières, 2018	£11	£55
Château La Garenne, 2019		£33
Beaujolais Villages, Les Pivoines, 2021		£39
Bombo Laguero, Tannat, NV		£28
Rioja Monte Llano, Ramon Bilbao, 2019	£10	£51
Cairanne, Guillaume Gonnet, 2019	£12	£58
Boutinot, Les Coteaux, Rhone, 2020		£37

SWEET & FORTIFIED

	75 ML BOTTLE
Sauternes, Château Suduiraut, 2010	£15 £108
Coteaux Du Layon, Baumard, 2018	£11 £44
Tokaji-Aszu, Dorgo, Late Harvest, 2017	£12 £60
Graham's Six Grapes, NV	£11.5 £55
Graham's 10y Tawny	£16.5

DIGESTIF

Ricard	£8
Calvados, Domaine Du Pont, VSOP	£11
Armagnac, Baron De Sigognac, 10y	£10.5
Cognac, Hennessy VS	£10.5
Poire Williams	£11
Cointreau	£8

