



LE PONT DE LA TOUR

Starters

Terrine 18.00

terrine of chicken, Morteau sausage and rabbit, sourdough toast, sauce gribiche 559kcal

Foie 22.00

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

Courgette 13.00 vg

chilled courgette and lemon thyme velouté, almonds, dried tomatoes, crème fraîche 354kcal

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

Ostra Regal 7.00 each *33kcal* | Porthilly 6.00 each *40kcal*

Homard 30.00 753kcal | 58.00 1220kcal

poached native lobster, mayonnaise

Crevettes 2.00 each

king prawns, sauce cocktail 302kcal

Plateau de fruits de mer 85.00

for two to share 1737kcal

add half poached lobster 30.00 753kcal

Caviar

King's caviar

sour cream, blinis

10g 311kcal | 30g 364kcal

Siberian 10gr 38.00 | 30gr 105.00

Aquitaine 10gr 34.00 | 30gr 95.00

Platinum 10gr 42.00 | 30gr 115.00

Golden Oscietra 10gr 39.00 | 30gr 120.00

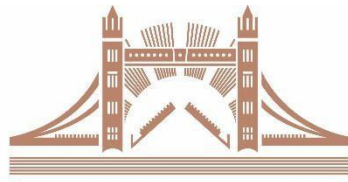
Beluga 10gr 105.00 | 30gr 295.00

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.



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Main Courses

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

Morue 38.00
roast fillet of cod, kohlrabi and radish salad, chorizo dressing, saffron velouté 874kcal

Sole 49.50
Dover sole meunière, caper beurre noisette 974kcal

Gnocchi 25.00 v
parsley gnocchi, bergamot gel, chestnut mushrooms, sea vegetables salad 866kcal

Poulet rôti 28.00
roast chicken, Bayonne ham, cavolo nero, walnut and truffle ketchup, foie gras velouté 744kcal

Agneau 39.00
roast leg of Cumbrian Lamb, slow cooked shoulder, white asparagus, Jersey royal, mint gel 1001kcal

Boeuf 24.00
220g 30 days dry aged Cumbrian beef bavette, sauce béarnaise, pommes frites 1519kcal

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 3088kcal

Side Orders

Fine green beans *152kcal* 7.00
Jersey Royals *307kcal* 7.00
Green salad *153kcal* 5.00
Pommes frites *840kcal* 6.00
Heirloom tomato salad *162kcal* 5.00