



LE PONT DE LA TOUR

Bistrot

ENTREE

Warm Comté gougeres
£6 213kcal

Sourdough baguette, beurre demi sel
£3.5 416kcal

Mussel and saffron soup
£11 571kcal

Salad Cressonnaire, duck egg
ratte potato, gribiche dressing (v)
£8 310kcal / £15 563kcal

Asparagus mimosa,
red wine vinaigrette (v)
£10 295kcal

Crevette cocktail, cucumber
brown shrimps, gem heart salad
£14 538kcal

Steak tartare, hand chopped aged beef,
watercress salad, garlic toasts
Small £12 369kcal | Large £22 730k

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 12232kcal

Tuesday

Rabbit parmentier, pommery
mustard, tarragon, carrots
£22 1102kcal

Wednesday

Ray wing au poivre, brown butter
brown shrimps, 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

Lunch only

Roast Sirloin of Cumbrian beef
traditional accompaniments
£26 1278kcal

SIDES

Pommes frites
£6 840kcal

Green salad
£5 161kcal

Fine green beans
£7 152kcal

Jersey potatoes, minted butter
£7 307kcal

Heirloom tomato salad, red onion
£6 136kcal

PLATS PRINCIPAL

Wild mushroom omelette, fines herbs
petit salad (v)
£15 294kcal

"Steak Frites" Cumbrian bavette
pommes frites, sauce bernaïse
£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
caper beurre noisette
£20 1316kcal

Cep ragout pappardelle, borlotti beans
hazelnuts and marjoram (v)
£14 724kcal / £22 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

	1 2 5 M L	7 5 0 M L
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

	1 2 5 M L	7 5 0 M L
Cuvée Jean Paul Blanc, 2021	£6	£26
Muscadet Sèvre & Maine Sur Lie, 2019		£40
Sauvignon Quartz, Quincy, 2020		£45
Chablis, Michaut Freres, 2021	£11	£54
Bombo Laguero, Blanco, 2020		£28
Vinho Verde, Quintas Homem, 2021	£9	£49
Bacchus Fume, D&D London, 2019		£58
Sancerre, Domaine Roblin 2020	£10	£53
Picpoul De Pinet, 2021	£8	£38
Pinot Grigio, Principato, 2020	£7	£35

ROSE

	1 2 5 M L	7 5 0 M L
Cuvée Jean Paul Rosé, 2020	£8	£29
Château Mirabeau Azure, 2021	£13	£55
Château Mirabeau Etoile, 2021		£60

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

ROUGE

	1 2 5 M L	7 5 0 M L
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, 2020	£10	£51
Cairanne, Guillaume Gonnet, 2019	£12	£58
Boutinot, Les Coteaux, Rhone, 2020		£37

SWEET & FORTIFIED

	7 5 M L 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

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

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