

KINGS CAVIAR

Sour cream, blinis 10g 311kcal | 30g 364kcal

Golden Oscietra 10g £53.00 30g £145.00	Siberian 10g £46.00 30g £128.00
Aquitaine 10g £40.00 30g £110.00	Beluga 10g £130.00 30g £375.00

OYSTERS

Mignonette sauce

Colchester Rock A <i>Kcal 35</i> £3.80 each	Kelly Native No2 <i>Kcal 19</i> £7.00 each
Cumbrae No3 <i>Kcal 35</i> £5.00 each	

SHELLFISH

Poached native lobster half £29.00 <i>Kcal 715</i> whole £56.00 <i>Kcal 1144</i> <i>Mayonnaise</i>	Moules mariniere <i>Kcal 1343</i> £14.00 <i>steamed mussels, white wine, garlic, parsley, baguette paysanne</i>
Dressed Cornish crab salad <i>Kcal 505</i> £17.00 <i>Shredded gem hearts, pickled cucumber, dill emulsion</i>	Plateau de Fruit de Mer 'Le Pont' (for two) <i>Kcal 1634</i> £90.00 <i>2 Ostra Regal oysters, 2 Mersea oysters, dressed crab, 6 crevettes, brown shrimps, mussels, palourde clams, tuna tartare</i>
Cocktail crustaces <i>Kcal 594</i> £19.00 <i>Prawns, crab, brown shrimp, avocado</i>	Plateau de Fruit de Mer 'Deluxe' (for two) <i>Kcal 2534</i> £160.00 <i>6 Mersea oysters, 2 Ostra Regal, dressed crab, 6 crevettes, brown shrimps, mussels, palourde clams, sea bream ceviche, tuna tartare, half poached lobster</i>
Crevettes <i>Kcal 302</i> £3.00 each <i>Cocktail sauce</i>	

SNACKS & SAVOURIES

Warm Comte gougeres (6 piece) <i>Kcal 203</i> £5.00	Fried cep and truffle macaroni (4 piece) <i>Kcal 559</i> £6.00	Goujonettes of sole, Tartare sauce (4 piece) <i>Kcal 1072</i> £12.00
Baguette Paysanne <i>Beurre demi sel Kcal 692</i> £3.50	Nocellara olives <i>Kcal 82</i> £3.00	

STARTERS

Gem heart salad, dill emulsion, lemon, radish, thyme crouton (v) small £10.00 <i>Kcal 395</i> large £15.00 <i>Kcal 789</i> **add chicken £15.00 <i>Kcal 100</i> £19.00 <i>Kcal 201</i>	Gratin Normande – onion soup, croutons, Gruyere <i>Kcal 426</i> £13.00	White Jerusalem artichoke soup, sauteed trumpet mushrooms, artichoke crisps (ve) <i>Kcal 112</i> £9.00
Salad of Winter leaves, meaux mustard dressing, walnuts, mulled pear, Tete de Moine <i>Kcal 530</i> £13.00	Venison terrine, prunes, pistachios, walnut and truffle ketchup <i>Kcal 576</i> £14.00	Warm blini, London cure smoked salmon, fromage blanc <i>Kcal 426</i> £15.00
Jambon de Bayonne, remoulade, dried tomatoes <i>Kcal 565</i> £14.00	Yellowfin tuna tartare, mouli, wasabi mousse, soy and ginger dressing <i>Kcal 238</i> £17.00	Aged Longhorn beef tartare, smoked egg yolk, pommes gaufrette <i>Kcal 670</i> £14.00

PRIX FIXE MENU

ENTREES	PLATS PRINCIPAL	DESSERTS
White Jerusalem artichoke soup, sauteed trumpet mushrooms, artichoke crisps (ve) <i>Kcal 112</i>	Mushroom gnocchi, pickled forest mushrooms, roast hazelnuts, mushroom ketchup (ve) <i>Kcal 648</i>	Crème caramel, Sauternes raisins (v) <i>Kcal 647</i>
Salad of Winter leaves, meaux mustard dressing, walnuts, mulled pear, Tete de Moine <i>Kcal 530</i>	Roast chicken, buttered kale, king oyster mushroom, hazelnuts, roasting juices <i>Kcal 1156</i>	Sorbets Maison (v) <i>Kcal 129</i>
Jambon de Bayonne, remoulade, Dried tomatoes <i>Kcal 565</i>	Steamed fillet of seabream, roast cauliflower puree, brassicas, golden raisin dressing <i>Kcal 586</i>	Chocolate fondant, hazelnut ice cream(v) <i>Kcal 489</i>

TWO COURSES £30 | THREE COURSES £35
AND A GLASS OF RED OR WHITE HOUSE WINE (125ML)

Available for up to six guests every day at lunchtime and from 17.30 – 19:00

MAIN COURSES

Mushroom gnocchi, pickled forest mushrooms, roast hazelnuts, mushroom ketchup (ve) <i>Kcal 648</i> £22.00	Rabbit a la moutarde parmentier - braised rabbit, mustard, tarragon, potato crust <i>Kcal 1214</i> £28.00	Roast chicken, buttered kale, king oyster mushroom, hazelnuts, roasting juices <i>Kcal 1156</i> £26.00
Roast loin of cod, pine nut crust, mushroom duxelles, cime di rapa, butternut salsa <i>Kcal 686</i> £34.00	Roast native lobster, garlic butter, sauce choron half <i>Kcal 1071</i> / whole <i>Kcal 1483</i> £29.00 / £56.00	Dover sole meuniere, caper beurre noisette <i>Kcal 906</i> £58.00
Roast Challan duck, pomegranate glaze, braised endive, black cabbage, barley, preserved cherry sauce <i>Kcal 595</i> £38.00	'Steak Frites' - aged Cumbrian beef, sauce béarnaise, French fries 220g Bavette £28.00 <i>Kcal 1524</i> 200g Fillet £46.00 <i>Kcal 1497</i>	Goujonettes of sole, French fries, tartare sauce <i>Kcal 2720</i> £25.00
		Steamed fillet of seabream, roast cauliflower puree, brassicas, golden raisin dressing <i>Kcal 586</i> £32.00

FOR TWO TO SHARE

750g Cote de Boeuf <i>Kcal 1280</i> 35 day aged Cumbrian beef, sauce Bordelaise £60.00 per person	Flame grilled market fish sauce Hollandaise Market price
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SIDES

French fries <i>Kcal 840</i> £6.00	Leaf salad <i>Kcal 106</i> Dijon vinaigrette £5.00	Pommes purée <i>Kcal 657</i> £6.00	Fine beans <i>Kcal 158</i> Shallot butter £6.00	Tomato salad, red onion <i>Kcal 131</i> £6.00
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DESSERT

Lemon tart (v) <i>Kcal 637</i> £10.00 <i>Crème fermiere de Normandie</i>	Crème caramel (v) <i>Kcal 647</i> £8.00 <i>Sauternes raisins</i>
Chocolate vacherin <i>Kcal 458</i> £12.00 <i>passion fruit and mango, hazelnut ice cream</i>	Blackberry and fig choux à la crème <i>Kcal 696</i> £12.00 <i>fromage blanc sorbet</i>
Blackcurrant and vanilla mille-feuille (ve) <i>Kcal 410</i> £10.00 <i>caramelised almonds, lemon yoghurt sorbet</i>	Ice creams / Sorbets au Maison (v) <i>Kcal 174</i> £9.00

CHEESE

Selection of French cheeses
3 for £14 *Kcal 804* | 5 for £18 *Kcal 962*

PETIT FOURS & SWEET BITES

Cannele Bordelais (v) (2 piece) <i>Kcal 212</i> £ 3.00	Salt caramel truffles (v) (4 piece) <i>Kcal 294</i> £5.00
Blackberry and almond choux buns (4 piece) <i>Kcal 278</i> £3.00	Freshly baked lemon Madeleines (v) (6 piece) <i>Kcal 211</i> {15 min waiting time} £4.00

SWEET TO SHARE FOR TWO

Apple Tart Tatin, Calvados Caramel, Tonka Bean ice cream
£22.00 *Kcal 1207*

DESSERT WINE PAIRING AVAILABLE UPON REQUEST

(v) - vegetarian | (ve) - vegan

All prices include VAT at the current rate. A discretionary 13.5% service charge will be added to your bill.

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergy-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

Adults need around 2000 kcal a day.



LE PONT DE LA TOUR



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