



LE PONT DE LA TOUR

PRIX FIXE MENU

TWO COURSES £30 | THREE COURSES £35
WITH A GLASS OF HOUSE WINE

ENTREES

White Jerusalem artichoke soup, sauteed trumpet mushrooms,
artichoke crisp (ve) *Kcal 112*

Gem heart salad, dill emulsion, lemon, radish, thyme crouton (v) *Kcal 789*

Jambon de Bayonne, rémoulade, dried tomatoes *Kcal 565*

PLATS PRINCIPAL

'Steak Frites' – 220g aged Cumbrian Bavette beef, sauce béarnaise, French fries
**pink or well done only kcal 1524*

Roast loin of Cornish cod, mussels, cockles, sea vegetables,
ratte potatoes, shellfish broth *Kcal 428*

Ratatouille Niçoise, spiced tomato fondue, basil, baguette (ve) *Kcal 675*

DESSERTS

Crème caramel, Sauternes raisins (v) *Kcal 647*

Sorbets Maison (v) *Kcal 129*

Chocolate fondant, coconut Ice Cream (v) *Kcal 542*

Available for up to six guests Monday to Friday, at lunchtime and from 17:30 until 19:00

(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.