

LE PONT DE LA TOUR

Toste of the Loire Valley



Chateau de Brisgac



FRANCE

Globe Artichoke Salad £18 St. Maure de Touraine goat cheese, fèves, candied lemon, frisse, radish, garlic croutons

Muscadet Sèvre-et-Maine 'Sur Lie' Domaine de la Combe 2022

Monkfish Beurre Blanc £29 Mussels, cockles, sea vegetables, fennel pollen

Sancerre, Domaine du Pré Semelé 2022

Cochon de Lait £32
Suckling Pig belly, fricassee of wild mushrooms,
petite pois, spring greens, crackling

Sancerre Rouge 'Les Baronnes' Henri Bourgeois 2020

Crémet d'Anjou Mille-feuille £12 Gariguette strawberries, Cointreau, strawberry sorbet

Coteaux du Layon, Domaine Baumard 2021

Petit Fours

4 Courses £80 4 Glasses Wine Pairing £40

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 keal a day.