



## LE PONT DE LA TOUR

### KINGS CAVIAR

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

Golden Oscietra                      Siberian  
10g £53.00 | 30g £145.00    10g £46.00 | 30g £128.00

Aquitaine                              Beluga  
10g £40.00 | 30g £110.00    10g £130.00 | 30g £375.00

### OYSTERS

*Mignonette sauce*

Spéciales de Claire *Kcal 32*                      Kelly Native No2 *Kcal 32*  
£5.00 each    £7.00 each

Cumbræ No3 *Kcal 32*  
£5.00 each

## SHELLFISH

Poached native lobster  
half £29.00 *Kcal 712* | whole £56.00 *Kcal 1142*  
*Mayonnaise*

Dressed Cornish crab salad *Kcal 505* ..... £17.00  
*Shredded gem hearts, pickled cucumber, dill emulsion*

Cocktail crustaces *Kcal 592* ..... £19.00  
*Prawns, crab, brown shrimp, avocado*

Crevettes *Kcal 302* ..... £3.00 each  
*Cocktail sauce*

Moules mariniere *Kcal 1343* ..... £14.00  
*steamed mussels, white wine, garlic, parsley, baguette paysanne*

Plateau de Fruit de Mer 'Le Pont' (for two) *Kcal 1747* ..... £90.00  
*2 Spéciales de Claire oysters, 2 Cumbræ No3 oysters, dressed crab, 6 crevettes, brown shrimps, mussels, palourde clams, tuna tartare*

Plateau de Fruit de Mer 'Deluxe' (for two) *Kcal 2660* ..... £160.00  
*3 Spéciales de Claire oysters, 3 Cumbræ No3 oysters, 3 Kelly Native No2 oysters, dressed crab, 6 crevettes, brown shrimps, mussels, palourde clams, cod ceviche, tuna tartare, half poached lobster*

## SNACKS & SAVOURIES

Warm Comte gougeres  
(6 piece) *Kcal 203*  
£5.00

Baguette Paysanne  
*Beurre demi sel Kcal 455*  
£3.50

Fried cep and truffle macaroni  
(4 piece) *Kcal 559*  
£6.00

Nocellara olives  
*Kcal 82*  
£3.00

Goujonettes of sole,  
*Tartare sauce Kcal 1038*  
£12.00

## STARTERS

Gratin Normande – onion soup,  
croutons, Gruyere  
*Kcal 426* £13.00

Terrine of confit duck legs and liver,  
date and fig compote, pickled onions,  
cornichons, brioche  
*Kcal 815* £18.00

Yellowfin tuna tartare, mouli, wasabi  
mousse, soy and ginger dressing  
*Kcal 238* £17.00

Gem heart salad,  
dill emulsion, lemon, radish,  
thyme crouton (v)  
small £10.00 *Kcal 395* | large £15.00 *Kcal 789*  
\*\*add chicken £15.00 *Kcal 100* | £19.00 *Kcal 201*

New season white and green asparagus,  
herb dressing, Hollandaise  
*Kcal 400* £22.00

Jambon de Bayonne, remoulade,  
dried tomatoes  
*Kcal 565* £14.00

White Jerusalem artichoke soup, sauteed  
trumpet mushrooms, artichoke crisps  
(ve)  
*Kcal 112* £9.00

Warm blini, London cured smoked  
salmon, fromage blanc  
*Kcal 426* £15.00

Aged Longhorn beef tartare,  
smoked egg yolk, pommes gaufrette  
*Kcal 723* £14.00

## MAIN COURSES

Shallot and chicory Tarte Tatin, aged balsamic vinegar (ve)  
*Kcal 546* £22.00

Ratatouille Niçoise, spiced tomato fondue, basil, baguette (ve)  
*Kcal 675* £22.00

Roast crown of Bresse Guinea fowl, confit leg croquettes, hen of the woods, kale, Pommes Lyonnaise, sauce au Vin Jaune  
*Kcal 1474* £38.00

Roast loin of Cornish cod, mussels, cockles, sea vegetables, ratte potatoes, shellfish broth  
*Kcal 428* £34.00

Roast native lobster, garlic butter, sauce choron  
half *Kcal 1071* / whole *Kcal 1483*  
£29.00 / £56.00

Dover sole meuniere, caper beurre noisette  
*Kcal 906* £58.00

Goujonettes of sole, French fries, tartare sauce  
*Kcal 1892* £25.00

'Steak Frites' - aged Cumbrian beef, sauce béarnaise, French fries  
220g Entrecôte £32.00 *Kcal 1654*  
200g Fillet £46.00 *Kcal 1497*

Roast Gressingham duck, pomegranate glaze, braised endive, black cabbage, barley, preserved cherry sauce  
*Kcal 536* £38.00

## FOR TWO TO SHARE

750g Cote de Boeuf *Kcal 1313*  
35 day aged Cumbrian beef,  
sauce Bordelaise  
£60.00 per person

Flame grilled market fish *Kcal 3055*  
sauce Hollandaise  
Market price

## SIDES

French fries  
*Kcal 840*  
£6.00

Mesclun salad *Kcal 103*  
Dijon vinaigrette  
£5.00

Potato purée  
*Kcal 657*  
£6.00

Fine beans *Kcal 158*  
Shallot butter  
£6.00

Tomato salad, red onion  
*Kcal 128*  
£6.00

## DESSERT

Lemon tart (v) *Kcal 637* .....£11.00  
*Crème au fermière*

Crème caramel (v) *Kcal 647* ..... £9.00  
*Sauternes raisins*

Strawberry vacherin (v) *Kcal 310* .....£12.00  
*White chocolate and lime crème legere, strawberry sorbet*

Chocolate fondant (v) *Kcal 572*.....£12.00  
*Espresso ice cream*

Nougat glacé *Kcal 553*.....£11.00  
*Pistachio and almond praline, roasted apricots*

Summer berries (ve) *Kcal 226* .....£14.00  
*Apple and elderflower sorbet, chilled berry consommé*

Ice creams (v) *Kcal 294* | Sorbets Maison (ve) *Kcal 193*..... £9.00  
*Vanilla, Espresso, Tonka bean | Strawberry, Blood orange, Apple and elderflower*

## CHEESE

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

## PETIT FOURS & SWEET BITES

Cannele Bordelais (v)  
(2 piece) *Kcal 212*  
£ 3.00

Salt caramel truffles (v)  
(4 piece) *Kcal 294*  
£5.00

White chocolate choux buns  
(4 piece) *Kcal 214*  
£3.00

Freshly baked lemon  
Madeleines (v)  
(6 piece) *Kcal 211*  
{15 min waiting time}  
£4.00

## FLAMBÉE

Crêpes Suzette, orange zest, Grand Marnier,  
Vanilla ice cream  
£18.00 *Kcal 608*

## 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.