



# 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 395*

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

### PLATS PRINCIPAL

Roast crown of chicken, hen of the woods, kale,  
pommes Lyonnaise, red wine jus *Kcal 681*

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

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

### DESSERTS

Catalan crème brûlée, Agen prunes (v) *Kcal 674*

Chocolate fondant, espresso ice cream (v) *Kcal 572*

Ice creams | Sorbets Maison (v/ve)  
*served with brandy snap biscuit Kcal 45*

Vanilla *Kcal 61*, Espresso *Kcal 70*, Coconut *Kcal 118*

Strawberry and lime *Kcal 21*, Blood orange *Kcal 43*, Apple and elderflower *Kcal 84*

*Available for up to six guests Monday to Friday, at lunchtime and from 17:30 until 18:30*

(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.*



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