



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* Carlingford Lough No3 *Kcal 32*
£5.00 each £6.00 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* £19.00

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 marinière *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 Carlingford Lough No3 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

Fried cep and truffle macaroni

(4 piece) Kcal 559

£6.00

Goujonettes of sole

Tartare sauce Kcal 1038

£12.00

Baguette Paysanne

Beurre demi sel Kcal 455

£3.50

Nocellara olives

Kcal 82

£3.00

STARTERS

Pea velouté, gem hearts,
petite pois, olive oil (ve)

Kcal 226 £11.00

Lobster bisque, Cognac,
fennel, chervil

Kcal 448 £21.00

Tuna Niçoise, gem hearts, haricots
verts, olives, eggs, ratte potatoes,
cherry tomatoes, garlic croutes

Kcal 676 £24.00

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*

Heritage beetroot and endive salad,
Sainte-Maure de Touraine, candied walnuts,
Orange Vinaigrette (ve upon request)

Kcal 581 £13.00

Warm blini, London cured smoked
salmon, fromage blanc

Kcal 426 £16.00

Terrine of confit duck legs and liver,
date and fig compote, pickled onions,
cornichons, brioche

Kcal 815 £18.00

Jambon de Bayonne, remoulade,
dried tomatoes

Kcal 565 £14.00

Aged Longhorn beef tartare,
smoked egg yolk, pommes gaufrette
small £16.00 *Kcal 723* | large £28.00 *Kcal 1430*

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

Pan seared red mullet, Provençal potatoes, courgette, sauce vierge
Kcal 772 £44.00

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 £26.00

'Steak Frites' - aged Cumbrian beef, sauce béarnaise, French fries
250g Entrecôte £38.00 *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 392*£12.00
White chocolate and lime crème legere, strawberry sorbet

Chocolate fondant (v) *Kcal 574*.....£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 | Sorbets Maison (v/ve) £9.00
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

CHEESE

Selection of French cheeses
3 for £14 *Kcal 731* | 5 for £18 *Kcal 928*

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*

(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.