



## 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

### HUÎTRES

*Mignonette sauce*

Spéciales de Claire *Kcal 34* £5.00 each  
Cumbrae No3 *Kcal 34* £5.00 each  
Carlingford Lough No3 *Kcal 34* £6.00 each

### HORS-D'ŒUVRE

Nocellara olives *Kcal 82* £5.00                      Mixed nuts *Kcal 926* £6.00  
Baguette Paysanne, beurre demi-sel *Kcal 455* £6.00                      Warm Comte gougeres (6 piece) *Kcal 203* £6.00

### CRUSTACÉS

Crevettes, cocktail sauce *Kcal 302* £4.00 each

Dressed Cornish crab salad,  
shredded gem hearts, pickled cucumber, dill emulsion *Kcal 505* £20.00

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

Moules mariniere *Kcal 1343* £16.00  
steamed mussels, white wine, garlic, parsley, baguette paysanne

Plateau de Fruit de Mer 'Le Pont' (for two) *Kcal 1733* £90.00  
*2 Spéciales de Claire oysters, 2 Cumbrae No3 oysters,  
dressed crab, 6 crevettes, brown shrimps, mussels, palourde clams, tuna tartare*

Plateau de Fruit de Mer 'Deluxe' (for two) *Kcal 2786* £160.00  
*3 Spéciales de Claire oysters, 3 Cumbrae No3 oysters, 3 Carlingford Lough No3 oysters, dressed crab,  
6 crevettes, brown shrimps, mussels, palourde clams, tuna tartare, seabass ceviche, half poached lobster*

### ENTRÉES

Pea velouté, gem hearts, petite pois, olive oil (ve) *Kcal 226* £11.00

Lobster bisque, Cognac, fennel, chervil *Kcal 307* £21.00

Warm blini, London cured smoked salmon, fromage blanc *Kcal 429* £17.00

Tuna Niçoise, gem hearts, haricots verts, olives, eggs, ratte potatoes, cherry tomatoes, anchovies *Kcal 340* £24.00

Heritage beetroot and endive salad, Sainte-Maure de Touraine, candied walnuts, orange vinaigrette  
(ve upon request) *Kcal 494* £14.00

Terrine of confit duck legs and liver, date and fig compote, pickled onions, cornichons, brioche *Kcal 624* £18.00

Aged Longhorn beef tartare, smoked egg yolk, pommes gaufrette – small *Kcal 679* £17.00 | large *Kcal 1341* £32.00

Jambon de Bayonne, remoulade, dried tomatoes *Kcal 580* £15.00

## PLATS PRINCIPAUX

- Shallot and chicory Tarte Tatin, aged balsamic vinegar (ve) *Kcal 457* £24.00
- Ratatouille Niçoise, spiced tomato fondue, basil, baguette (ve) *Kcal 662* £23.00
- Poached or roast native lobster, garlic butter, sauce choron  
half *Kcal 712/1041* £30.00 | whole *Kcal 1142/1453* £60.00
- Dover sole meuniere, caper beurre noisette *Kcal 763* £60.00
- Pan seared sea bass, Provençal potatoes, courgette, sauce vierge *Kcal 520* £28.00
- Goujonettes of sole, French fries, tartare sauce *Kcal 1241* £27.00
- Roast crown of Bresse Guinea fowl, confit leg croquettes, hen of the woods, kale,  
Pommes Lyonnaise, sauce au Vin Jaune *Kcal 1403* £38.00
- Roast Gressingham duck, pomegranate glaze, braised endive, black cabbage,  
barley, preserved cherry sauce *Kcal 501* £42.00
- 'Steak Frites' - aged Cumbrian beef, sauce béarnaise, French fries  
250g Entrecôte *Kcal 1292* £39.00  
200g Fillet *Kcal 1099* £47.00

## A PARTAGER

750g Cote de Boeuf *Kcal 1253*  
35 day aged Cumbrian beef,  
sauce Bordelaise  
£60.00 per person

Flame grilled turbot *Kcal 2390*  
sauce Hollandaise  
£60.00 per person

## ACCOMPAGNEMENT

- French fries *Kcal 570* £6.50
- Mesclun salad, Dijon vinaigrette *Kcal 103* £5.00
- Tomato salad, red onion *Kcal 128* £6.50
- Potato purée *Kcal 657* £6.00
- Fine beans, shallot butter *Kcal 158* £6.00

## DESSERTS

- Lemon tart (v) *Kcal 637* £12.00  
*Crème au fermière*
- Crème brûlée (v) *Kcal 674* £12.00  
*Catalan crème caramel, Agen prunes*
- Strawberry vacherin (v) *Kcal 398* £12.00  
*White chocolate and lime crème legere, strawberry sorbet*
- Chocolate fondant (v) *Kcal 668* £14.00  
*Espresso ice cream*
- Nougat glacé *Kcal 723* £12.00  
*Pistachio and almond praline, roasted apricots*
- Summer berries (ve) *Kcal 230* £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*

## FROMAGE

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

## PETIT FOURS

- 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 189*  
£4.00
- 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 616*

(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.