



## LE PONT DE LA TOUR

### KINGS CAVIAR

*Sour cream, blinis*

*10g 311kcal | 30g 364kcal*

**Golden Oscietra**

10g £53.00 | 30g £145.00

**Siberian**

10g £46.00 | 30g £128.00

**Aquitaine**

10g £40.00 | 30g £110.00

**Beluga**

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

**Baguette Paysanne, beurre demi-sel** *Kcal 455* £6.00

**Mixed nuts** *Kcal 926* £6.00

**Warm Comte gougeres (6 piece)** *Kcal 203* £6.00

### CRUSTACÉS

**Crevettes**

Cocktail sauce *Kcal 302* £4.00 each

**Dressed Cornish crab salad**

Avocado puree, apple and cucumber spheres, grapefruit segments, apple gel *Kcal 154* £22.00

**Moules mariniere**

Steamed mussels, white wine, garlic, parsley, French fries *Kcal 1619* £16.00

**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, cod tartare, seabass ceviche, half poached lobster

### ENTRÉES

**Spiced butternut squash soup**

Pumpkin seeds, sourdough croutons (ve on request) *Kcal 194* £11.00

**Citrus herb salmon**

Avocado mousse, yuzu gel, melba toast *Kcal 480* £17.00

**Salad of Autumn Leaves** *Kcal 480*

Fourme d'Ambert, candied walnuts, pear (ve on request) *Kcal 372* £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

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

Goujonettes of sole  
French fries, tartare sauce *Kcal 1241* £27.00

Cornish cod loin  
Jersey potato, smoked bacon, savoy cabbage, beurre noisette *Kcal 481* £32.00

Roast crown of chicken  
Baby leeks, purple kale, gem lettuce, corn, girolles, red wine jus *Kcal 650* £26.00

Roast Challan duck  
Braised black plums, cavolo nero, blackberry red wine jus *Kcal 781* £35.00

'Steak Frites'  
Aged Cumbrian beef, sauce béarnaise, French fries  
250g Entrecôte *Kcal 1292* £39.00  
200g Fillet *Kcal 1099* £47.00

Shallot tart tatin  
Caramelized shallots and endive, dried cherry tomato, mesclun salad,  
white balsamic dressing (ve) *Kcal 457* £24.00

Jerusalem artichoke & chestnut risotto  
Artichoke crisps, chestnut puree, parmesan cheese (ve on request) *Kcal 909* £22.00

## A PARTAGER

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

Turbot *Kcal 2390*  
Whole flame grilled turbot,  
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  
Tender stem broccoli, garlic, fresh chilli *Kcal 143* £7.00

(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.