



LE PONT DE LA TOUR

KINGS CAVIAR

Sour cream, blinis
10g 419 kcal | 30g 471 kcal

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

HUÎTRES

Mignonette sauce

Cumbræ No3 *Kcal 34* £5.00 each
Carlingford Lough No3 *Kcal 34* £6.00 each

CRUSTACÉS

Grilled king prawns

Garlic butter, chilli salt *kcal 467* £13.00

Dressed Cornish crab salad

Avocado puree, apple and cucumber spheres, grapefruit segments, apple gel *Kcal 286* £22.00

Moules mariniere

Steamed mussels, white wine, garlic, parsley, French fries *Kcal 1799* £16.00

PLATEAU DE FRUIT DE MER

Cumbræ No3 oysters, Carlingford Lough No3 oysters,
Cornish crab salad, crevettes, brown shrimps, mussels, palourde clams, cured salmon tartare
(for two) *Kcal 1728* £90.00

ENTRÉES

Invisible Soup

A donation to Friends of Elderly's Winter Appeal £1.00

Velouté of curried parsnip

Puy lentils, parsnip crisps (ve) *Kcal 341* £12.00

Soupe à l'oignon

French onion soup, toasted baguette, Gruyere gratin *Kcal 382* £15.00

Red beetroot cured salmon

Granny Smith apple, seaweed cracker, yuzu gel *Kcal 597* £17.00

Smoked mackerel pâté on toast

Horseradish, shaved fennel *kcal 520* £17.00

24-month aged Comte and butternut squash fondant

Roasted carrot jus, purple cauliflower purée, crispy sage (v) *Kcal 641* £16.00

Aged Longhorn beef tartare

Quail egg yolk, anchovy dressing, sourdough toast - small *Kcal 717* £17.00 | large *Kcal 891* £32.00
add Aquitaine caviar 10g, £40.00



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PLATS PRINCIPAUX

Dover sole meuniere

Caper beurre noisette *Kcal 909* £60.00

Pan seared stone bass fillet

Split broad beans puree, pak choi, broth *Kcal 691* £26.00

Sous vide monkfish

Celeriac velouté, mussels, crispy leeks *Kcal 463* £32.00

Corn fed chicken breast

Charred baby leek, squash, shallots crisps, jus *Kcal 479* £28.00

Red wine braised ox cheeks

Pommes puree, wild mushrooms *Kcal 601* £34.00

Aged filet mignon

Champignon puree, pommes dauphinoise, heritage cauliflower, jus *kcal 777* £48.00

Cep and chestnut risotto

Black garlic, enoki crisps (ve) *Kcal 469* £22.00

add shaved black winter truffle 20g, £45.00 *kcal 5*

A PARTAGER

750g Cote de Boeuf *Kcal 1271*

35-day aged Cumbrian beef,
sauce Bordelaise
£60.00 per person

Turbot *Kcal 2418*

Whole flame grilled turbot,
sauce Hollandaise
£60.00 per person

ACCOMPAGNEMENT

French fries (ve) *Kcal 840* £6.50

Mesclun salad, Dijon vinaigrette (ve) *Kcal 291* £5.00

Baby carrots, yoghurt, dukkah (ve) *Kcal 575* £7.00

Jersey potatoes, minted butter *Kcal 445* £7.50

Tender stem broccoli, garlic, fresh chilli (ve) *Kcal 126* £7.00

Baguette Paysanne, beurre demi-sel *Kcal 489* £6.00

(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.