



LE PONT DE LA TOUR

KINGS CAVIAR

Sour cream, blinis

10g 419 kcal | 30g 471 kcal

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

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

Moules mariniere

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

Plateau de Fruit de Mer 'Le Pont' (for two) *Kcal 1728* £90.00

2 Cumbræ No3 oysters, 2 Carlingford Lough No3 oysters,
Cornish crab salad, 6 crevettes, brown shrimps, mussels, palourde clams, cured salmon tartare

ENTRÉES

Velouté of curried parsnip

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

Goujonettes of sole

Tartare sauce *Kcal 666* £12.00

Citrus herb salmon

Avocado mousse, yuzu gel, melba toast *Kcal 436* £17.00

Salad of Winter Leaves

Fourme d'Ambert, candied walnuts, mulled pear (ve on request) *Kcal 949* £14.00

Smoked Mackerel Pate

Horseradish, shaved fennel, sourdough toast *kcal 520* £17.00

Aged Longhorn beef tartare

Smoked egg yolk, pommes gaufrette – small *Kcal 737* £17.00 | large *Kcal 911* £32.00

add Aquitaine caviar 10g, £40.00

Jambon de Bayonne

Remoulade, dried tomatoes *Kcal 375* £15.00

PLATS PRINCIPAUX

Dover sole meuniere

Caper beurre noisette *Kcal 909* £60.00

Wild seabass

Roasted cauliflower puree, red chicory, red wine jus *Kcal 804* £26.00

Cornish cod loin

Jersey potatoes, smoked bacon, savoy cabbage, beurre blanc *Kcal 1167* £32.00

Roast crown of chicken

Swede puree, cranberry and sage farce, Brussel tops, pommes fondant, thyme roasting juices *Kcal 984* £28.00

Roast Challan duck

Black plums, cavolo nero, blackberry red wine jus *Kcal 615* £35.00

'Steak Frites'

Aged Cumbrian beef, sauce béarnaise, French fries
250g Sirloin *Kcal 1583* £39.00

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.