



## LE PONT DE LA TOUR

### KINGS CAVIAR

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

**Aquitaine**  
10g £40.00 | 30g £110.00

**Beluga**  
10g £130.00 | 30g £375.00

### HUÎTRES

*Mignonette sauce*  
129kcal | 226kcal

**Cumbræ No3**  
6 for £32.00 | 12 for £60.00

**Carlingford Lough No3**  
6 for £34.00 | 12 for £64.00

## 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 1889* £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

### Velouté of curried parsnip

Puy lentils, parsnip crisps (ve) *Kcal 331* £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 467* £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 701* £26.00

**Sous vide monkfish**  
Celeriac velouté, mussels, crispy leeks *Kcal 553* £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 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

**New 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

**Invisible frites £1.00**  
Invisible frites are 0% fat and 100% charity. Buying a portion helps Hospitality Action to support hospitality workers and their families through ill health and hard times.

(v) - vegetarian | (ve) - vegan

*All prices include VAT at the current rate. A discretionary 13.5% service charge will be added to your bill.*

*When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.*

*Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.*

*Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.*

*Adults need around 2000 kcal a day.*