



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

CUMBRAE NO3
6 for £32.00 | 12 for £60.00

CARLINGFORD LOUGH NO3
6 for £34.00 | 12 for £64.00

PLATEAU DE FRUITS DE MER

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

(for two) *Kcal 1728* £90.00
add lobster - half kcal 487 £30.00 | *whole kcal 975* £60.00

ENTRÉES

CRABE

Cornish crab salad, avocado puree, apple and cucumber spheres, grapefruit segments, apple gel *Kcal 286* £22.00

MOULES MARINIÈRE

Steamed mussels, white wine, garlic, parsley, French fries *Kcal 1889* £16.00

COQUILLES SAINT-JACQUES

Roasted scallops, wild garlic butter, rosemary and lime panko *kcal 630* £24.00

CREVETTES

Grilled king prawns, garlic butter, chilli salt *kcal 467* £13.00

SAUMON

Red beetroot cured salmon, Granny Smith apple, seaweed cracker, yuzu gel *Kcal 467* £17.00

ROUGET

Pan fried red mullet, grilled spring onion, confit datterini, orange segments, sauce vierge *kcal 400* £17.00

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

ASPERGES

Seared white asparagus, shiitake, charred red endive, tomatoes, pea shoots, basil mayo *Kcal 782* £20.00

PARFAIT

Mushroom parfait, pickled red onions, toasted brioche (v) *Kcal 776* £16.00

VELOUTÉ AUX POIS

Chilled garden pea soup, mint cress, pea shoots (ve) *Kcal 179* £12.00



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PLATS PRINCIPAUX

DOVER SOLE MEUNIERE
Caper beurre noisette *Kcal 909* £60.00

HOMARD
Roast lobster, shaved fennel, lobster hollandaise
Half *kcal 1113* £35.00 | Whole *kcal 1601* £65.00

HALIBUT
Halibut fillet, ratatouille, Provençal sauce *Kcal 857* £48.00

STONE BASS
Stone bass fillet, mussels, broad beans,
Coconut and lime jus, courgette flowers *Kcal 1328* £34.00

AGNEUX
Lamb rack, roasted beets and shallots,
squash purée, red wine jus *Kcal 1256* £42.00

VEAU
Grilled veal chop, courgettes, tomato coulis,
orange and parsley butter *Kcal 1039* £40.00

AGED FILET MIGNON
Broad beans crème, shaved asparagus, girolles,
red wine jus *kcal 1020* £48.00

RISOTTO DE PRINTEMPS
Spinach crème, asparagus, courgette flowers (ve) *Kcal 1080* £24.00
add shaved summer truffle 20g, £25.00 kcal 5

A PARTAGER

COTE DE BOEUF
750g 35-day aged Cumbrian
beef, sauce Bordelaise
£60.00 per person *Kcal 1271*

TURBOT
Whole flame grilled turbot,
sauce Hollandaise
£60.00 per person *Kcal 2418*

ACCOMPAGNEMENT

French fries (ve) *Kcal 840* £7.00
Mesclun salad, Dijon vinaigrette (ve) *Kcal 291* £6.00
Heritage tomato salad, shallots, basil (ve) *kcal 393* £7.50
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. Calorie information is available on request.