



LE PONT DE LA TOUR BAR MENU



(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.



SIGNATURE COCKTAILS

Oh Mon Dieu! 17

Brugal 1888, Havana 7YO, Courvoisier VSOP, Koko Kanu
Orange Juice, Pineapple Juice

Highland Rebel 15

Dalmore 12YO, Fever Tree Ginger Beer, Pandan Leaf Syrup

Parisian Cosmo 16

Ciroc, Cointreau, Cranberry Juice

Lemon Whisker 16

Woodford Reserve, Adriatico Amaretto
Egg White, Lemon Juice

Tropical Reverie 17

Flor de Caña, Lillet Blanc, Cointreau
Maraschino Syrup

Lemonique 14

Belvedere, Lemon Juice





SIGNATURE COCKTAILS

Crimson Royale 17

Campari, Cocchi Torino, Chase
Champagne Cordial, Fever Tree Elderflower Tonic

La Belle Époque 15

Lillet Blanc, St Germain, Yellow Chartreuse
Fever Tree Lemonade

Oaxacan Margarita 19

Casamigos Blanco, Lost Explorer Mezcal, Lime Juice

La Fiesta 15

Don Julio Blanco, Malfy Rosa Gin, Grapefruit Juice

Summer Affair 16

Sipsmith Dry, El Jimador Blanco
Sauvella, Havana 3YO, Cointreau, Coca Cola

Fuji Mist 16

Singleton 12YO, Grahams No.5 White Port
Fever Tree Soda Water





GIN & TONIC SELECTION

Tanqueray No. TEN 16

Tanqueray No. TEN uses the same four classic gin botanicals: refreshing juniper, peppery coriander, aromatic angelica and sweet liquorice. Fresh whole citrus fruits and chamomile flowers are then added to the mix in order to create a more elegant and sophisticated taste experience

Cygnet 22 18

Welsh gin with a warm heart of herbal juniper and spice is soothed by gentle notes of vanilla and bee pollen, vibrant gin with an uplifting juniper aroma. Notes of sweet orange and soft coriander spice lead to a fresh citrus finish. The addition of chamomile creates an elegant and crisp taste

No. 3 London Dry 17

No. 3 London Dry Gin offers a crisp, balanced flavour profile with prominent juniper notes, complemented by citrus and spice, resulting in a refreshing and classic gin experience

Monkey 47 22

Crafted in Germany's Black Forest mountain range, Monkey 47 offers aromas of mint, orange, berries and chamomile with light and soft finish including aromas of citrus peel and almond

Fever Tree Tonic

Fever Tree Refreshingly Light Tonic

Fever Tree Elderflower Tonic

Fever Tree Mediterranean Tonic





LES INNOCENTS

(NON-ALCOHOLIC COCKTAILS)

The Mountain Breeze 12

Everleaf Mountain, Lime Juice

Fever Tree Raspberry & Rhubarb Tonic

76kcal

Caribbean Sunrise 11.5

Caleño Dark & Spicy, Orange Juice, Pineapple Juice

88kcal

Forest Essence 11.5

Everleaf Forest, Lemon Juice, Ginger & Lemon Ice Tea

35kcal

Sicilian Breeze 12

Caleño Light & Zesty, Fever Tree Sicilian Lemonade

62kcal

Crodino Spritz 13

Crodino Biondo, Fever Tree Tonic, Fever Tree Soda

128kcal



BAR SNACKS

Nocellara olives 5

82kcal

Mixed nuts 6

926kcal

Frites aux Truffes 9

Parmesan

881kcal

Warm Cheese Gougères 6

24-month Comté (v)

1005Kcal

Mushroom arancini 15

squash, shaved black truffle (ve)

kcal 562

Selection of French cheeses

3 for 18 | 5 for 21

734kcal | 939kcal

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BEER & CIDER

Draft Beer

Peroni Pint 5.1%	8
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Bottled Beer

NOAM 'Bavaria Berlin' Unfiltered Lager 5.2% 340ml	8
Peroni Nastro Azzurro 5.1% 330ml	7
Peroni Gluten Free 5% 330ml	7
Purity Session IPA 4.5% 330ml	8
21-Pale Ale Citra 5.2% 330ml	8
Aspall Suffolk Cider 5.5% 330ml	8

Alcohol-free

Peroni Libera 0.0% 330ml <i>73kcal</i>	6
Citra Centennial Pale Ale 0.5% 330ml <i>59kcal</i>	5.5

Wines BY THE GLASS

125ML

Champagne & Sparkling

NV	Piper Heidsieck Brut	18.5
NV	Piper Heidsieck Sauvage Rosé	22
NV	Crémant De Savoie, Domaine Jean Perrier et Fils	14.5
NV	Nyetimber 'Classic Cuvée'	18
NV	Nyetimber Rosé	19

Blanc

2023	La Première Ballerine Blanc, France	8
2024	Château Canteloudette Blanc, France	10
2023	Albariño, Torroxal, Spain	11
2023	Chablis, Domaine de la Motte, France	13
2023	Grüner Veltliner, Ebner-Ebenauer, Austria	14
2023	Sancerre, Michel Girard, France	15

Rosé'

2023	Pierre et Papa Rosé, France	8
2024	Château Val Joanis 'Tradition', France	10
2024	Château Mirabeau 'Azure', France	12

Rouge

2023	La Première Ballerine Rouge, France	8
2023	Malbec, Deande, Argentina	10
2021	Rioja Crianza, Artesa, Spain	11
2022	Côtes du Rhône 'Signature', Famille Perrin, France	12
2023	Chianti Classico 'Pèppoli', Marchesi Antinori, Italy	15
2021	Cuvée Juveniles, Torbreck, Australia	15

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TEQUILA & MEZCAL

50ML

El Jimador Blanco	11.5
El Jimador Reposado	11.5
Teremana Blanco	15
Casamigos Blanco	19
Don Julio Blanco	19
Don Julio Reposado	20
Don Julio 1942	10.5
Cazcabel Café	16
Kah Blanco	
Lost Explorer Mezcal Espadín	17
Mezcal Amarás Espadín	17

RUM

50ML

Havana 3YO	11.5
Havana 7YO	12.5
Havana Club Especial	11.5
Havana Club Spiced	11
Ron Zacapa 23	19
Ron Zacapa XO	34.5
Brugal Añejo	10.5
Brugal 1888 Reserva	16
Appleton Estate Signature Blend	13.5
Diplomatico Reserva Exclusiva	15.5
Flor De Caña 12yr	13
Koko Kanu Coconut	10
The Kraken	12
Wray & Nephew Overproof	13.5
Damoiseau Rhum Agricole Blanc	13
Santa Teresa Claro Ron Añejo 1796	18

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GIN

50ML

Tanqueray	11.5
Tanqueray Blackcurrant Royale	12
Cambridge Dry	13.5
Cambridge Japanese Gin	17
Sipsmith London Dry	14
Sipsmith V.J.O.P.	15
Hendrick's	14
Gin Mare	16.5
The Botanist	14.5
Malfy 'Rosa'	10
Mirabeau Dry Rose	12

VODKA

50ML

Ketel One	11.5
Belvedere	14.5
Belvedere 10	50
Ciroc	15
Chase	15
Sauvella	15
Crystal Head	16.5
Suntory Haku	16
Nikka Coffey	16
Absolut Cherry	11
Absolut Acai Berry	11
Absolut Pear	11
Absolut Vanilla	11

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APERITIFS & LIQUEURS

50ML

Aperol	10
Noilly Prat Extra Dry Vermouth	10
Campari	10
Cocchi Vermouth Di Torino	10
Fernet Branca	10
Lillet Blanc	10
Adriatico Amaretto	10
Adriatico Amaretto Bianco	10
Baileys Original	10
Chambord	10
Cointreau L'Unique	10
Grand Marnier	11
Drambuie	11
Frangelico	10
Jägermeister	10
Luxardo Maraschino	11
Sambuca Molinari	10
Luxardo Limoncello	10
La Fee Absinthe NV Verte	10
Pernod Absinthe	15
Benedictine	10
Chartreuse Green	14
Chartreuse Yellow	13
Kahlua	10
Ricard Pastis	10
St. Germain Elderflower Liqueur	10
Amaro Montenegro	10
Amaro del Capo	10
Pisco ABA	10

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Irish WHISKY

50ML

Roe & Co	12.5
Slane	15.5
Jameson	11

Japanese WHISKY

50ML

Suntory Toki	15
Nikka from the Barrel	18.5
Hibiki Harmony	22
Yamazaki 12yo	35
Hakushu 12yo	38

American WHISKY

50ML

Maker's Mark Bourbon	12
Woodford Reserve	12
Woodford Rye	16.5
Buffalo Trace Bourbon	15
Jack Daniel's	10.5
Jack Daniel's Tennessee Apple	10.5
Jack Daniel's Tennessee Honey	10.5
Jack Daniel's Gentleman Jack	14.5

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Scotch WHISKY

50ML

Singleton 12yo	13.5
Glenlivet Caribbean Reserve	12
Balvenie 12yo Doublewood	15
Macallan 12yo	19
Macallan 18yo	75
Mortlach 16yo	75
Laphroaig 10yo	14.5
Laphroaig Quarter Cask	16.5
Lagavulin 16yo	26
Ardbeg 10yo	16
Ardbeg Uigeadail	22
Bowmore 12yo	13.5
Bowmore 18yo	38
Glenmorangie 10yo	12
Glenmorangie 18yo	32
Oban 14yo	19.5
Dalmore 12yo	14.5
Dalmore Cigar Malt	30
Dalmore 25yo	130
Fettercairn 12yo	15
Jura Seven Wood	21
Johnnie Walker Black Label	12
Johnnie Walker Gold Reserve	20
Johnnie Walker Blue Label	60
Copper Dog	14.5

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COGNAC & ARMAGNAC

50ML

Courvoisier VSOP	13.5
Courvoisier XO	35
Richard Hennessy <i>50ml</i>	290
Richard Hennessy <i>25ml</i>	180
Baron de Sigognac 10yo	13.5
Baron de Sigognac 20yo	22

CALVADOS

50ML

Pere Magloire VSOP	12
Dupont Hors d'Age	25
Dupont VSOP	18.5

GRAPPA

50ML

Nonino Grappa Picolit	30
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SOFT DRINKS & JUICES

Fever Tree Indian Tonic Water 200ml	<i>40kcal</i>	4.5
Fever Tree Elderflower Tonic Water 200ml	<i>38kcal</i>	4.5
Fever Tree Refreshingly Light Tonic 200ml	<i>30kcal</i>	4.5
Fever Tree Mediterranean Tonic 200ml	<i>72kcal</i>	4.5
Fever Tree Lemonade 200ml	<i>50kcal</i>	4.5
Fever Tree Ginger Ale 200ml	<i>48kcal</i>	4.5
Fever Tree Ginger Beer 200ml	<i>80kcal</i>	4.5
Fever Tree Soda Water 200ml	<i>0kcal</i>	4.5
Coca Cola 200ml	<i>94kcal</i>	4.5
Diet Coke 200ml	<i>4kcal</i>	4.5
Coca Cola Zero 200ml	<i>0kcal</i>	4.5
Cloudy Apple Juice	<i>43kcal</i>	4.5
Pineapple Juice	<i>48kcal</i>	4.5
Cranberry Juice	<i>39kcal</i>	4.5
Tomato Juice	<i>28kcal</i>	4.5
Orange Juice	<i>42kcal</i>	4.5
Red Bull	<i>115kcal</i>	6
Red Bull Tropical	<i>115kcal</i>	6.5
Red Bull Sugar Free	<i>8kcal</i>	6
D&D Decantae Still Water 750ml	<i>0kcal</i>	5.95
D&D Decantae Sparkling Water 750ml	<i>0kcal</i>	5.95

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HOT DRINKS

Coffees

Espresso	23kcal	4
Double Espresso	45kcal	5
Americano	45kcal	5
Cappuccino Semi	152kcal Soya 137kcal Oat 180kcal	5
Latte Semi	152kcal Soya 137Kcal Oat 180kcal	5
Flat White Semi	161kcal Soya 149kcal Oat 183kcal	5
Mocha Semi	210kcal	5
Hot Chocolate Semi	271kcal	5

Teas & Infusions

English Breakfast	0kcal	5
Earl Grey	0kcal	5
Jasmine Green	0kcal	5
Lemon & Ginger	0kcal	5
Moroccan Mint	0kcal	5
Fresh Mint	0kcal	5
Chamomile	0kcal	5

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HAVANA CIGARS

Cohiba Robustos - £89

FORMAT: Robusto
STRENGTH: 4/5
RING GAUGE: 50"
LENGTH: 4 7/8" - 124 mm
SMOKING TIME: 45 Minutes



Cohiba Siglo I - £50

FORMAT: Perlas
STRENGTH: 3/5
RING GAUGE: 40"
LENGTH: 4" - 102 mm
SMOKING TIME: 20 Minutes



Petit Julietas - £18

FORMAT: Entreactos
STRENGTH: 3/5
RING GAUGE: 30"
LENGTH: 3 7/8" - 100 mm
SMOKING TIME: 15 Minutes



H. Upmann - £22

FORMAT: Half Corona
STRENGTH: 1/5
RING GAUGE: 44"
LENGTH: 3 1/2" - 90 mm
SMOKING TIME: 20 Minutes



HAVANA CIGARS

Romeo Y Julieta No.2 - £34

FORMAT: Petit Corona

STRENGTH: 3/5

RING GAUGE: 42"

LENGTH: 5 1/8" - 130 mm

SMOKING TIME: 20 - 30 Minutes



Partagas P2 - £66

FORMAT: Robusto

STRENGTH: 4/5

RING GAUGE: 52"

LENGTH: 6 1/8" - 155 mm

SMOKING TIME: 60 Minutes



Montecristo No.4 - £33

FORMAT: Petit Corona

STRENGTH: 3/5

RING GAUGE: 42"

LENGTH: 5 1/8" - 124mm

SMOKING TIME: 30 Minutes

