



LE PONT DE LA TOUR

ENTRÉES

BURRATA 17.00 V ^{503 kcal} / VG ^{505 kcal}

Buffalo milk burrata, Rhone-Alps grown heritage tomatoes, pine nuts and basil pesto, black olive oil

FROMAGE DE CHÈVRE ^{551 kcal} 15.00 V

Poitou goats' cheese pastry parcel, pepper piperade, honey and basil dressing

MELON ^{180 kcal} 18.00

Charentais melon, coppa di Parma, crispy leaf salad

TERRINE DE LAPIN ^{462 kcal} 18.00

Rabbit and pork terrine, pistachio, apricots, grape mustard, toasted sourdough

CRABE ^{503 kcal} 24.00

Devon white crab and perle couscous salad, guacamole, Espellette chili mayonnaise

SAUMON FUMÉ ^{235 kcal} 21.00

London oak-smoked salmon, lemon crème fraîche, blinis, caperberries

TARTARE DE THON ROUGE ^{223 kcal} 22.00

Yellowfin tuna tartare, mango and avocado, crispy lotus, chilli drops

POULPE ^{783 kcal} 26.00

Teriyaki glazed octopus, houmous, confit lemon, chorizo and chickpea salad, coriander dressing

ESCARGOTS DE BOURGOGNE ^{479 kcal} 18.00

Burgundian Petits Gris snails, garlic and parsley butter

CARPACCIO DE DORADE ROYALE

Sea bream carpaccio, tabasco citronette, orange vinaigrette, mignonette, fresh lemon - for two ^{1831 kcal} 70.00

PLATEAU DE FRUITS DE MER

Lindisfarne and Carlingford Lough No3 oysters, Cornish crab salad, crevettes, whelks, mussels, palourde clams, tuna tartare - for two ^{1835 kcal} 90.00
add lobster - half ^{487 kcal} 30.00 | whole ^{975 kcal} 60.00

HUÎTRES

Served with Mignonette sauce
^{129 kcal} | ^{226 kcal}

Lindisfarne oysters
Half dozen £36.00 | Dozen £68.00

Carlingford Lough No3 oysters
Half dozen £34.00 | Dozen £64.00

KINGS CAVIAR

Served with homemade blinis, crème fraîche
^{419 kcal} | ^{471 kcal}

Imperial Caviar 10g 45.00 | 30g 130.00

Platinum Caviar 10g 50.00 | 30g 140.00

Beluga Caviar 10g 130.00 | 30g 375.00



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PLATS PRINCIPAUX

PÂTES 920 kcal 26.00 V/VG

Linguine pasta, courgette cream, sauteed girolles, grated black summer truffle

AILE DE RAIE 975 kcal 36.00

Pan fried ray wing, samphire, capers, beurre noisette, lemon supreme

FLETAN 1173 kcal 48.00

Halibut fillet, mussels, broad beans, asparagus, citrus and saffron nage

SOLE DE DOUVRES 909 kcal 60.00

Pan-fried Dover sole on the bone, Grenobloise sauce

HOMARD 35.00 1113 kcal | 65.00 1601 kcal

Roast native Brixham lobster, shaved fennel, lobster hollandaise

CÔTE DE VEAU 1039 kcal 40.00

400g grilled veal chop, courgettes, tomato coulis, orange and parsley butter

CANARD 913 kcal 38.00

Duck breast, corn puree, heritage carrots, minty peas quenelle, wine jus

ENTRECÔTE 1227 kcal 48.00

300g grilled Angus rib-eye steak, chargrilled artichokes, girolles, chives mayonnaise

A PARTAGER

TURBOT - PER PERSON 60.00 2418 kcal

Whole flame grilled turbot, Hollandaise sauce - for two

CÔTE DE BOEUF - PER PERSON 60.00 1271 kcal

750g Cumbrian rib-eye on the bone, Bordelaise sauce- for two

ACCOMPAGNEMENT

French fries 7.00 840 kcal

Haricot verts 7.00 128 kcal

Mesclun salad, Dijon vinaigrette 6.00 291 kcal

New potatoes, minted butter 7.50 445 kcal

Heritage tomato salad, shallots 7.50 393 kcal

Baguette Paysanne, beurre demi-sel 6.00 489 kcal

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. V- Vegetarian, VG- Vegan, H- Halal.

Adults need around 2000 kcal a day. Calorie informations available on request. A discretionary 13.50% service charge will be added to your bill.

All prices include VAT.