

Cocktail of the day 9.50

Le Pont Martini

SMIRNOFF black vodka, triple sec, and peach schnapps shaken with lime juice and bitters, served in a chilled martini glass.

Crustaceans

WEST MERSEA ROCK OYSTERS ½ DOZEN	9.00
DRESSED CRAB, MAYONNAISE, GREEN SALAD, RYE BREAD	9.50/14.50
PLATEAU DE FRUIT DE MER	28.00
OYSTERS, WHELKS, CLAMS, ATLANTIC PRAWNS, DRESSED CRAB, BROWN SHRIMPS, WINKLES	

Starters

VEGETABLE PROVENCAL TART FINE WITH PESTO*	5.00
WHITE ONION SOUP AND CROUTONS	5.00
CROQUE MONSIEUR	5.00
SALADE LYONNAISE*	5.50
POACHED EGGS, BACON LARDONS, CROUTONS, GRUYERE CHEESE	
CHICKEN LIVER PARFAIT, WALNUT TOAST, CORNICHONS*	5.50
H FORMANS OAK SMOKED SALMON, CAPERS, SHALLOTS, MUSTARD DRESSING	7.00
BREADED PRAWNS, RED PEPPER AND CHILLI JAM, LIME	7.50

Mains

"LE PONT SALAD" Grilled & pickled vegetables	8.50
FISH STEW, aioli, CHAR GRILLED CIABATTA*	9.00
Grilled HOME MADE LAMB AND MINTBURGER, POMMES FRITES*	11.00
BAKED HADDOCK, BEURRE NOISETTE, MANGE TOUT	13.50
AROMATIC SCENTED MUSSELS, POMMES FRITES*	11.50
CHICKEN AND APRICOT BALLONTINE, SPROUTS AND CRANBERRY jus*	12.50
BRAISED blade of BEEF SAUCE BOURGIGNON, POMME PUREE	13.00
SEA BASS FILLET, PROVENÇAL VEGETABLES, ROUILLE	15.50
BROCHETTE of KING PRAWNS, GARLIC AND HERB BUTTER	17.50
8 oz fillet of DEDHAM VALE BEEF, POMMES FRITES, GREEN PEPPERCON SAUCE	20.00

Sides 3.20

TOMATO AND RED ONION SALAD, SPINACH, MANGE TOUT, POMMES FRITES, POMMES DAUPHINES

Desserts 4.95

PETIT POT AU CITRON, CRANBERRY MADELEINES*
DARK CHOCOLATE MOUSSE, POACHED PEAR*
CANDIED ORANGE CRÈME BRULÉE*
WALNUT & PRUNE COUPE GLACÉE
FROMAGE FERMIER DU JOUR (3.00 supplement)

(*) DISHES AVAILABLE FOR OUR SET MENU

Your bill will be left open to leave gratuity at your discretion

LE PONT DE LA TOUR complies with the hospitality industry voluntary code of practice
FOR PARTIES OF 8 AND MORE A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO THE BILL
ALL PRICES ARE INCLUSIVE OF VAT @17.5%