

## Lunch Menu

Crustacean risotto, parsley broth

Foie gras and chicken liver parfait, walnut toast

Oak smoked salmon, potato and chive salad, caperberries

Assiette of Vendée quail, boudin noir, apple and almond salad

West Mersea rock oysters, ½ dozen

Classic steak tartare with melba toast

King prawn, devonshire crab and lobster cocktail

Supplement 4.00

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Citrused poached salmon, crab tortellini, coriander velouté

Roast cod, crushed potatoes, glazed baby onions

Sea bass fillet, cucumber, beetroot, smoked eel, sauce matelote

Grilled Dover sole, creamed spinach, pomme purée, celeriac

Supplement 15.00

Daube de boeuf, pomme purée, glazed carrots, sauce

Bourguignon

Cushion of Yorkshire game venison, braised red cabbage, pomme fondant, red wine sauce

Roast free range goesnargh chicken breast, shallot tart, cep velouté

### Side orders 3.95

Haricots vert, spinach, pommes purée,

Thyme sautée potatoes, salade verte

**A vegetarian menu is also available**

## Desserts

CANDIED ORANGE CRÈME BRÛLÉE

STUFFED POIRE EN CROUTE, WALNUT AND PRUNE ICE CREAM

“BLACK FOREST” GUANAJA CHOCOLATE MARQUISE, LIQUORICE CREAM

RUM SAVARIN, PINEAPPLE SALSA, MOJITO SHOT

CINNAMON BAVAROIS WITH A BUTTERSCOTCH RIPPLE,  
NUT CRUMBLE

FLAMBÉE OF THE DAY

BITTER CHOCOLATE CYLINDER, BANANA MOUSSE, CHAIRMAN'S XI RUM  
AND RAISIN ICE CREAM

ASSIETTE DE SORBETS MAISON

FROMAGE FERMIER DU JOUR FROM OUR CHEESE TROLLEY  
**Supplement 5.00 (4 pieces)**

**Two courses 26.50**

**Three courses 31.50**

**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%