



FOOD MENU

CRUSTACÉS

Six West Mersea rock oysters or native oysters, mignonette	11.50 / 17.50
Classic prawn cocktail	9.50
Dressed Dorset crab, mayonnaise, rye bread	12.50
Bouquet of crevettes royales, Marie rose	11.50
Plateau de fruits de mer <i>selection of fresh market shellfish on ice, mayonnaise, lemon, shallot vinegar & rye bread</i>	35.00
Assiette de l'écailler <i>plate of market shellfish, mayonnaise, lemon, shallot vinegar & rye bread</i>	16.50

CHARCUTERIE

Charcuterie board to share, fruit chutney, cornichons	15.50
Chicken liver parfait, sour dough toast	6.50
Assiette of duck & pork rillettes	9.50

SOUPES

Pumpkin soup, sage & chestnuts	6.50
French onion soup gratinée	6.50

PLATS LÉGER

Croque Monsieur or Madame	6.50 / 7.50
Chicory, watercress, walnut and Roquefort salad	10.50
Salad of grilled smoked eel, beetroot & watercress	10.50
Classic Caesar salad	5.50 / 9.00
Salt cod brandade, shaved fennel, potato crisps	8.50
Grilled chicken salad, artichoke, fine green beans & shallots, Parmesan	7.50 / 13.50
Steak tartare, pommes frites	10.00 / 18.00
Grilled sardines marinated in garlic & parsley	9.50
Salt & pepper squid, citrus aioli	8.50
H. Forman London cure smoked salmon, lemon	11.50
Moules marinières	7.50 / 13.50

GRILLADES *served with pommes frites & a choice of béarnaise, peppercorn or tartare sauce, horseradish or garlic butter*

Dry aged 200g Scotch rump	17.50
Dry aged 250g rib eye steak	20.50
Double lamb chop	15.50
Lobster - whole or half lobster	19.50 / 36.00
Whole lemon sole	18.50

PLATS

Le Pont hamburger, Alsace bacon, Gruyère, tomato relish, pommes frites	14.00
Grilled shell on giant king prawns, garlic, chilli & parsley	20.50
Lapin à la moutarde, tagliatelle	14.00
Cod & salmon fish cake, tartare sauce, frisée salad	10.50
Sea bream fillet, mussels, crushed potatoes,	18.00
Wild mushroom ravioli, wilted spinach, chive beurre blanc	15.00
Beef bourguignon, pommes purée	14.00

SIDE ORDERS

Pommes frites, buttered new potatoes, green beans, spinach with tomato & garlic, mixed salad	4.00
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DESSERTS

Valhrona mi-amère chocolate tart, crème fraîche	5.00
Crème caramel, winter berries	5.00
Île flottante au café	5.00
Spiced apple clafouti, almond ice cream	5.00
Fromages fermiers du jour	8.00

Prices are inclusive of VAT @ 20%. An optional service charge of 12.5% will be added to your bill.

Due to the presence of nuts in some of our dishes we cannot guarantee the absence of nut traces in all of our dishes.

Please ask your server if you need further clarification for any allergies.