



LE PONT DE LA TOUR

STARTERS

Marinated heritage tomatoes, Bayonne ham, fresh basil 11.50

Lobster bisque, tarragon Chantilly 16.00

London cured smoked salmon, traditional condiments, rye bread 15.50

Salad of quinoa, Hass avocado, chickpeas, puffed rice 9.50 *vg*

Wild mushroom Burford egg omelette, truffle and parmesan glaze, rocket leaves 15.00 *v*

Roasted Orkney scallop, chive beurre blanc, keta caviar tartine 17.00

Confit chicken and leek terrine, black winter truffle mayonnaise, frisée salad 12.00

Terrine of duck liver, apple and raisin chutney, toasted brioche 16.00

Pithivier of partridge, smoked Morteau sausage, chicory and frisée salad, parsley mayonnaise 14.00

CRUSTACEA

Plateau de fruits de mer 60.00 to share

8 Jersey Royal oysters, dressed crab, 4 crevettes, 4 langoustines

add **Poached Native lobster** - half or whole lobster 26.00 or 48.00 supplement

Poached Native lobster, green salad, citrus mayonnaise - half 26.00 - whole 48.00

Hand-picked Devon crab 12.00

Scottish langoustine 7.00 each

Jersey Royal rock oyster No.2 3.50 each

Native oyster No.2 4.50 each

CAVIAR

10gr / 30gr King's Aquitaine 30.00 / 80.00

10gr / 30gr King's Oscietra 40.00 / 100.00

served with warm blinis & traditional condiments

All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.

Should you have any dietary requirements, please ask your server who will be happy to discuss them with you.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness



LE PONT DE LA TOUR

MAIN COURSES

Cornish halibut, spinach, samphire, bouillabaisse sauce 27.00

Monkfish tail, grilled tender stem broccoli, sauce vierge 25.00

Brixham Dover sole 16oz, grilled or meunière 40.00

Grilled native lobster, garlic and chilli butter - half 26.00 - whole 48.00

Roasted red-legged partridge, kale, baby onions, girolle mushrooms, Madeira sauce 24.50

Loin of Suffolk lamb, Provençale vegetables, rosemary lamb jus 29.00

Saddle of venison, celeriac purée, root vegetables and cranberries, red wine sauce 36.00

Veal cutlet, forestière garnish, truffle sauce 34.00

Aged fillet of beef Rossini, sautéed duck liver, sauce Périgourdine 36.00

Potato gnocchi, Delicia pumpkin purée, kidney bean broth, crispy kale 16.00 vg

TO SHARE

500g grass fed Herefordshire Chateaubriand 70.00
28 days dry aged, green salad, béarnaise and peppercorn sauce

SIDES

Extra fine green beans 4.00

Green salad 3.00

Pomme purée 5.50

Noirmoutier potatoes, butter and mint 4.00

Pommes frites 4.00

SUNDAY ROAST

Dry-aged sirloin of beef, Yorkshire pudding, carrots, green beans,
roast potatoes, horseradish, gravy 25.00
(available every Sunday lunch)

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