



LE PONT DE LA TOUR

STARTERS

Chilled courgette and lemon thyme soup, broad beans, marjoram 10.00 v

Steak tartare, watercress, garlic toasts 12.00

Heirloom tomato salad, haricot vert, fennel, capers, pickled onions 10.00 vg

Cornish crab, pink grapefruit and fennel salad, dill mayonnaise 16.00

London cure smoked salmon, warm blini, herb crème fraîche 15.00

MAIN COURSES

Grilled plaice, heritage potatoes, costal herbs, hollandaise sauce 20.00

Roast chicken, radishes, grelots, heritage carrots, riz pilaf, roasting juices 24.00

Fillet of Gigha halibut, coco beans, summer vegetable fricassée, aubergine caviar 31.00

Casserole of artichokes, olives, preserved lemon, smoked almonds, sweet red peppers 18.00 vg

“Steak frites”, 280g dry aged Cumbrian ribeye, pommes frites, café de Paris butter 34.00

SIDES

Extra fine green beans 4.00

Green salad 4.00

Pommes frites 4.00

DESSERTS

Marquise au chocolat, strawberries, pistachio, milk ice cream 11.00

Apple Tarte Tatin, tonka bean ice cream, rum caramel 11.50

Chilled Charentais melon soup, berry sorbet, lemon verbena 10.00 vg

Selection of French cheeses 14.00

Sorbets maison 9.50

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



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CHAMPAGNE & SPARKLING	125ml	750ml	
Taittinger Brut Réserve, Reims, NV	14.00	75.00	
Nyetimber 'Classic Cuvée', England, NV	15.00	78.00	
Nyetimber 'Rosé', England, NV	17.00	99.00	
Taittinger Prestige Rosé, Reims, NV	17.50	95.00	
Domaine Chandon , Mendoza, Argentina, NV	10.00	49.00	
WHITE	125ml	175ml	750ml
Pinot Grigio 'Principato' , Cavit, Lombardia, Italy, 2019	7.00	10.00	35.00
Koshu , Château Mercian, Yamanashi, Japan, 2017	9.00	12.00	55.00
Gavi di Gavi, Morgassi , Piemonte, Italy, 2018	10.00	13.00	50.00
Chablis, Domaine de la Motte , Burgundy, France, 2018	11.00	13.50	49.00
Sancerre, Domaine François Millet , Loire, France, 2018	11.50	13.50	55.00
Gewürztraminer , Domaine Trimbach, Alsace, France, 2016	12.00	15.00	65.00
Sauvignon Blanc, Cloudy Bay , Marlborough, New Zealand, 2019	15.00	19.00	75.00
Greco di Tufo 'Giallo d'Arles' , Quintodecimo, Campania, Italy, 2018			95.00
Chassagne-Montrachet 1er Cru 'Les Virondots' , Domaine M. Morey, Burgundy, France, 2016	19.50	27.00	110.00
Chardonnay , Paul Hobbs, California, USA, 2016			125.00
Meursault 'Les Chevalières' , Xavier Monnot, Burgundy, France, 2017	20.50	30.50	130.00
Puligny-Montrachet 1er Cru 'Folatières' , Xavier Monnot, Burgundy, France, 2017			200.00
ORANGE			750ml
Koshu 'Gris de Gris' , Château Mercian, Yamanashi, Japan, 2017			55.00
ROSÉ	125ml	175ml	750ml
Côtes du Rhône , E. Guigal, Rhône, France, 2018	8.00	10.00	39.00
M de Minuty' , Château Minuty, Provence, France, 2019	12.00	14.50	55.00
RED	125ml	175ml	750ml
Rioja Monte Llano , Ramon Bilbao, Spain, 2017	8.50	10.00	44.00
Brouilly , Louis Tête, Beaujolais, France, 2018			49.00
Saumur-Champigny , Domaine Roches Neuves Thierry Germain, Loire, France, 2018			52.00
Helan Muntain Range Cabernet Sauvignon, Château Changyu Moser XV, China, 2017	10.00	12.50	60.00
Rully La Martelle , Roux Père & Fils, Burgundy, France, 2017	12.00	15.00	65.00
Crozes-Hermitage , Paul Jaboulet Aine, Rhône, France, 2017	13.50	17.00	65.00
Saint-Émilion Grand Cru , Château Gros Caillou, Bordeaux, France, 2014	13.00	16.50	75.00
Château Haut-Bergey , Pessac-Léognan, Bordeaux, France, 2002	15.00	21.00	85.00
Brunello di Montalcino , Il Poggione, Toscana, Italy, 2015	18.50	25.50	85.00
Chateaufeuf-du-Pape , E. Guigal, Rhône, France, 2016	16.00	22.50	90.00
Taurasi Riserva 'Macchia dei Goti' , Antonio Caggiano, Campania, Italy, 2015			98.00
Pinot Noir 'Cloudy Bay' , Marlborough, New Zealand, 2018			99.00
Pinot Noir, Hartford Court , Land's Edge Vineyards, California, USA, 2014			105.00
K de Kirwan, Margaux , Bordeaux, France, 2014			105.00
Le Serre Nuove dell'Ornellaia , Toscana, Italy, 2010			120.00
Clos de Vougeot Grand Cru, Drouhin Laroze, Burgundy, France, 2013			169.00
DESSERT & FORTIFIED WINES	75ml	750ml	
Port Ruby Reserve , Graham's 'Six Grapes', Portugal, NV	9.50	40.00	
Coteaux Du Layon Saint Lambert , Dom Vincent Ogereau, Loire, France,	7.50	60.00	
Château Lafon, Sauternes , Bordeaux, France, 2016	8.00	75.00	
		375ml	
Château d'Yquem 1er Cru Supérieur, Sauternes , Bordeaux, France, 1996 (375ml)	48.00	239.00	

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