



## LE PONT DE LA TOUR

### KINGS CAVIAR

*Sour cream, blinis 10g 311kcal | 30g 364kcal*

Golden Oscietra                      Siberian  
10g £53.00 | 30g £145.00    10g £46.00 | 30g £128.00

Aquitaine                              Beluga  
10g £40.00 | 30g £110.00    10g £130.00 | 30g £375.00

### OYSTERS

*Mignonette sauce*

Spéciales de Claire *Kcal 35*                      Kelly Native No2 *Kcal 35*  
£5.00 each    £7.00 each

Cumbræ No3 *Kcal 35*  
£5.00 each

## SHELLFISH

Poached native lobster  
half £29.00 *Kcal 715* | whole £56.00 *Kcal 1144*  
*Mayonnaise*

Dressed Cornish crab salad *Kcal 505* ..... £17.00  
*Shredded gem hearts, pickled cucumber, dill emulsion*

Cocktail crustaces *Kcal 594* ..... £19.00  
*Prawns, crab, brown shrimp, avocado*

Crevettes *Kcal 302* ..... £3.00 each  
*Cocktail sauce*

Moules mariniere *Kcal 1343* ..... £14.00  
*steamed mussels, white wine, garlic, parsley, baguette paysanne*

Plateau de Fruit de Mer 'Le Pont' (for two) *Kcal 1749* ..... £90.00  
*2 Spéciales de Claire oysters, 2 Cumbræ No3 oysters, dressed crab, 6 crevettes, brown shrimps, mussels, palourde clams, tuna tartare*

Plateau de Fruit de Mer 'Deluxe' (for two) *Kcal 2663* ..... £160.00  
*3 Spéciales de Claire oysters, 3 Cumbræ No3 oysters, 3 Kelly Native No2 oysters, dressed crab, 6 crevettes, brown shrimps, mussels, palourde clams, cod ceviche, tuna tartare, half poached lobster*

## SNACKS & SAVOURIES

Warm Comte gougeres  
(6 piece) *Kcal 203*  
£5.00

Baguette Paysanne  
*Beurre demi sel Kcal 692*  
£3.50

Fried cep and truffle macaroni  
(4 piece) *Kcal 559*  
£6.00

Nocellara olives  
*Kcal 82*  
£3.00

Goujonettes of sole,  
*Tartare sauce (4 piece) Kcal 1038*  
£12.00

## STARTERS

Gratin Normande – onion soup,  
croutons, Gruyere  
*Kcal 426* £13.00

Terrine of confit duck legs and liver,  
date and fig compote, pickled onions,  
cornichons, brioche  
*Kcal 815* £18.00

Yellowfin tuna tartare, mouli, wasabi  
mousse, soy and ginger dressing  
*Kcal 238* £17.00

Gem heart salad,  
dill emulsion, lemon, radish,  
thyme crouton (v)  
small £10.00 *Kcal 395* | large £15.00 *Kcal 789*  
\*\*add chicken £15.00 *Kcal 100* | £19.00 *Kcal 201*

New season white and green asparagus,  
herb dressing, Hollandaise  
*Kcal 400* £22.00

Jambon de Bayonne, remoulade,  
dried tomatoes  
*Kcal 565* £14.00

White Jerusalem artichoke soup, sauteed  
trumpet mushrooms, artichoke crisps  
(ve)  
*Kcal 112* £9.00

Warm blini, London cured smoked  
salmon, fromage blanc  
*Kcal 426* £15.00

Aged Longhorn beef tartare,  
smoked egg yolk, pommes gaufrette  
*Kcal 689* £14.00

## MAIN COURSES

Shallot and chicory tarte tatin, aged balsamic vinegar (ve) <i>Kcal 546</i> £22.00	Ratatouille Niçoise, spiced tomato fondue, basil, baguette (ve) <i>Kcal 675</i> £22.00	Roast crown of Bresse Guinea fowl, confit leg croquettes, hen of the woods, kale, Pommes Lyonnaise, sauce au Vin Jaune <i>Kcal 1474</i> £38.00
Roast loin of Cornish cod, mussels, cockles, sea vegetables, ratte potatoes, shellfish broth <i>Kcal 428</i> £34.00	Roast native lobster, garlic butter, sauce choron half <i>Kcal 1071</i> / whole <i>Kcal 1483</i> £29.00 / £56.00	Dover sole meuniere, caper beurre noisette <i>Kcal 906</i> £58.00
Goujonettes of sole, French fries, tartare sauce <i>Kcal 1892</i> £25.00	'Steak Frites' - aged Cumbrian beef, sauce béarnaise, French fries 220g Entrecôte £32.00 <i>Kcal 1654</i> 200g Fillet £46.00 <i>Kcal 1497</i>	Roast Challan duck, pomegranate glaze, braised endive, black cabbage, barley, preserved cherry sauce <i>Kcal 536</i> £38.00

## SUNDAY ROAST

Contre-Filet de Boeuf Roast dry aged beef striploin <i>Kcal 2468</i> £29.00	Poulet Rôti Half roast chicken <i>Kcal 2740</i> £26.00
<i>Served with roast potatoes, Yorkshire pudding, seasonal vegetables, red wine gravy</i>	

## SIDES

French fries <i>Kcal 840</i> £6.00	Leaf salad <i>Kcal 106</i> <i>Dijon vinaigrette</i> £5.00	Pommes purée <i>Kcal 657</i> £6.00	Tomato salad, red onion <i>Kcal 131</i> £6.00
		Fine beans <i>Kcal 158</i> <i>Shallot butter</i> £6.00	

## DESSERT

Lemon tart (v) <i>Kcal 637</i> .....£11.00 <i>Crème fermiere de Normandie</i>
Crème caramel (v) <i>Kcal 647</i> .....£9.00 <i>Sauternes raisins</i>
Strawberry vacherin <i>Kcal 310</i> .....£12.00 <i>White chocolate and lime crème legere, strawberry sorbet</i>
Chocolate fondant <i>Kcal 572</i> .....£12.00 <i>Espresso ice cream</i>
Nougat glacé <i>Kcal 553</i> .....£11.00 <i>pistachio and almond praline, roasted apricots</i>
Summer berries (ve) <i>Kcal 226</i> .....£14.00 <i>Apple and elderflower sorbet, chilled berry consume</i>
Ice creams / Sorbets au Maison (v) <i>Kcal 152</i> .....£9.00

## CHEESE

Selection of French cheeses  
3 for £14 *Kcal 804* | 5 for £18 *Kcal 962*

## PETIT FOURS & SWEET BITES

Cannele Bordelais (v) (2 piece) <i>Kcal 212</i> £ 3.00	Salt caramel truffles (v) (4 piece) <i>Kcal 294</i> £5.00
Chestnut choux buns (4 piece) <i>Kcal 173</i> £3.00	Freshly baked lemon Madeleines (v) (6 piece) <i>Kcal 211</i> {15 min waiting time} £4.00

## FLAMBÉE

Crêpes Suzette, orange zest, Grand Marnier,  
Vanilla ice cream  
£18.00 *Kcal 608*

## DESSERT WINE PAIRING AVAILABLE UPON REQUEST

(v) - vegetarian | (ve) - vegan

*All prices include VAT at the current rate. A discretionary 13.5% service charge will be added to your bill.*

*If you have any food allergies or intolerances, please speak to your waiter before ordering. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergy-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day.*