



# LE PONT DE LA TOUR

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## KINGS CAVIAR

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Golden Oscietra

10g £53.00 | 30g £145.00

Aquitaine

10g £40.00 | 30g £110.00

Siberian

10g £46.00 | 30g £128.00

Beluga

10g £130.00 | 30g £375.00

*10g 311kcal/ 30g 364kcal*

## OYSTERS

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Spéciales de Claire

*35kcal 5.00 each*

Cumbræ No3

*35kcal 5.00 each*

Kelly Native No2

*35kcal 7.00 each*

## Selection of French cheeses

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3 for 14.00 804 kcal | 5 for 18.00 962kcal

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## SNACKS AND SAVOURIES

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Nocellara olives

*82 kcal* 3.00

Baguette Paysanne, Beurre demi sel

*692 kcal* 3.50

Frites aux truffes, Parmesan

*940kcal* 7.00

Trout Caviar & pommes allumettes, sour cream

*295 kcal* 9.00

Smoked Duck breast, celeriac rémoulade

*580kcal* 11.00

Mackerel Tacos, avocado, pickled radish salad, lime

*837kcal* 11.00

Warm gougères, 24-month Comté

*Kcal 203* 5.00

Fried cep and truffle mac 'n cheese

*Kcal 559* 6.00

Goujonettes of Sole, Tartare sauce

*Kcal 1038* 12.00

Pork belly sausage roll, caramelised onions

*1249kcal* 11.00

Croque-Monsieur Classique, sourdough, Gruyère,  
Jambon de Bayonne

*515kcal* 9.00

Spinach and coconut feuille de brick (ve)

*131kcal* 5.00

Ratatouille pie (ve)

*546kcal* 9.00

## BY THE GLASS

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### CHAMPAGNE & SPARKLING

	125ml
<i>Lanson Brut Père &amp; Fils NV</i>	19.00
<i>Lanson Rose NV</i>	22.00
<i>Laurent Perrier 'Cuvee Rose' NV</i>	35.00
<i>Lanson Brut Blanc de Blanc NV</i>	30.00
<i>Lanson 'Noble'</i>	45.00
<i>Nyetimber 'Classic Cuvee' – England NV</i>	22.00

### WHITE WINE

	125ml
<i>Moulin de Gassac Blanc, Famille Guibert- France 2021</i>	9.00
<i>Riesling Reserve, Cave de Turckheim- France 2021</i>	10.00
<i>Chablis, Domaine de la Motte- France 2022</i>	13.00
<i>Vouvray Demi-Sec 'Les Fondraux' Champalou-France 2021</i>	14.00
<i>Sancerre, Domaine du Pre' Semele'- France 2022</i>	15.00

### RED WINE

	125ml
<i>Rioja Crianza, Mediel, Spain 2020</i>	10.00
<i>Chinon, J-M Raffault- Loire France</i>	13.00
<i>Malbec, Monteagrello Bressia, Mendoza, ARG 2020</i>	14.00
<i>BourgogneRouge, Domaine Fichet- France 2020</i>	15.00
<i>Les Caleches de Lanessan,medoc- Bordeaux 2015</i>	16.00

### ROSE WINE

	125ml
<i>Château Mirabeau 'Azure', France 2022</i>	14.00

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# SIGNATURE COCKTAILS

All 16.00

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## LE FRAMBOISE

*Damoiseau white rum, Chambord, Raspberry puree, Lime juice,  
Mint and Sugar syrup*

## THE GENTLEMAN

*Jamesons, D.O.M Benedictine, Grand Marnier and Lemon juice*

## PETIT CAPORAL

*El Jimador Blanco, Mandarin Napoleon, Orange juice, Lemon juice*

## MA REINE

*Remy Martin V.S.O.P., Tanqueray, Lemon juice, Orgeat Syrup*

## TARTE AU CITRON

*Sauvella vodka infused in Jasmine Green tea, Limonello, Italicus, Lemon juice, Egg white,  
Sugar syrup*

## SOLEIL D'OR

*Yellow Chartreuse, Pernod, Apricot Brandy Liqueur*

## MARTINI AU CHOCOLAT

*Frangelico, Mozart Dark Chocolate, Mozart White Chocolate, Baileys and Coffee*

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## SOURS

All 15.00

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### **ADRIATICO AMARETTO / BOURBON / PISCO / CHAMBORD**

*Fresh Lemon, Egg white, Angostura, Sugar Syrup*

### **APRICOT SOUR**

*Maker's Mark, Apricot Liqueur, Fresh Lemon Juice*

*Aromatic Bitter*

## MARTINIS

All 15.00

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### **VODKA or GIN, DRY or DIRTY**

*Tanqueray Gin or Ketel One Vodka, Noilly Prat*

### **SMOKY MARTINI**

*Laphroaig 10 yo, Sipsmith Dry Gin, Noilly Prat*

### **APRICOT MARTINI**

*Tanqueray, Dry Vermouth, Apricot Liqueur, Aromatic Bitter*

## NEGRONIS

All 15.00

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### **CLASSIC NEGRONI**

*Tanqueray, Campari, Martini Rubino*

### **NEGRONI SBAGLIATO**

*Campari, Martini Rubino, Prosecco*

### **MEZCAL NEGRONI**

*Amores Mezcal, Campari, Antica Formula*

### **WHITE NEGRONI**

*Tanqueray Gin, Lillet Blanc, Galliano*

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# SPRITZ

All 14.00

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## **APEROL SPRITZ**

*Aperol, Prosecco, Soda*

## **CAMPARI SPRITZ**

*Campari, Prosecco, Soda*

## **HUGO SPRITZ**

*Saint Germain, Elderflower cordial, Prosecco, Soda, Mint*

## **CHAMBORD SPRITZ**

*Chambord, White wine, Soda water, Raspberries*

## **PIMMS SPRITZ**

*Pimm's, Lemonade, fresh fruit*

# UNFORGETTABLE CLASSICS

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## **FRENCH 75 15.00**

*Tanqueray, Lemon juice, Sugar syrup, Lanson*

## **VIEUX CARRE 16.00**

*Bulleit Rye Bourbon, Remy Martin VSOP  
Antica Formula Vermouth, Dom Benedictine  
Angostura Bitters*

## **BIJOU 15.00**

*Chartruse Green, Antica Formula, Tanqueray*

## **SIDECAR 15.00**

*Remy Martin VSOP, Cointreau, Fresh Lemon Juice*

## **NAKED & FAMOUS 16.00**

*Lost Explorer Espadín Mezcal, Aperol  
Yellow Chartreuse, Fresh Lime Juice*

## **FRENCH MARTINI 15.00**

*Absolute Vanilla, Chambord, Pineapple Juice*

## **CHAMPAGNE COCKTAIL 19.50**

*Remy Martin VSOP, Brown Sugar Cube  
Angostura Bitters, Lanson Champagne Brut*

## **BRAMBLE 15.00**

*Tanqueray, Crème de Mures, Lemon juice, Sugar syrup,  
Maraschino cherry*



# ALCOHOL-FREE COCKTAILS

All 11.50

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## COUCHER DE SOLEIL

*Caleño "Dark and Spicy", Pineapple juice, Grenadine*

*176kcal*

## SPICY PALOMITA

*Caleño "Light and Zesty", Agave, Fresh Lime Juice, Grapefruit Soda, Tabasco*

*51kcal*

## BONBON

*Apple juice, Peach puree, Lemon juice and Grenadine*

*214kcal*

## VIRGIN MOJITOS

*Choice of Apple, Strawberry, Passion Fruit, Mango or Raspberry puree, Mint, Lime juice  
and Sugar syrup*

*176kcal*

## DESSERT WINES

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	75ml
Sauternes, Castelnau de Suduirant, France	15.00
Graham's 10yr, Tawny Port, Portugal	16.00
Blandy's 10yr Verdelho, Madeira, Portugal	9.00
Tio Pepe Fino, Gonzales Byass, Spain	8.00

## BEER & CIDER

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Peroni Draught 500ml	7.50
NOAM 'Bavaria Berlin' Unfiltered Lager 340ml	6.50
Peroni Nastro Azzurro 330ml	5.50
Peroni Gluten Free 330ml	5.50
Meantime London Pale Ale 330ml	5.50
Pilsner Urquell 330ml	5.50
Aspall Suffolk Cider 500ml	6.00
Peroni Libera 0.0% 330ml <i>73kcal</i>	5.50
Big Drop Paradiso Citra IPA 0.5% 330ml <i>59kcal</i>	6.00

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## SPIRITS

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<b>GIN</b>	<i>50ml</i>
Cambridge Dry	13.50
Cambridge Truffle	17.00
Hendricks	14.00
Gin Mare	16.50
Malfy Rose	14.00
Mirabeau Dry Rose	10.00
Monkey 47	18.00
No. 3 London Dry	13.00
Roku	14.00
Sipsmith	14.00
Tanqueray No10	15.50
Tarquin's Rhubarb & Raspberry	14.50
The Botanist	14.00
Arbikie 'NÀDAR' Gin	14.50

## SPIRITS

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<b>VODKA</b>	<i>50ml</i>
Absolut Cherry	11.00
Absolut Acai Berry	11.00
Absolut Pear	11.00
Absolut Blue	11.00
Grey Goose	16.50
Grey Goose Essences	16.50
Ciroc	15.00
Ketel One	13.00
Tito's	14.00
Sauvelle	15.00
Suntory Haku	16.00
Arbikie 'NÀDAR' Vodka	14.50
Crystall Heart	16.50

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## SPIRITS

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### TEQUILA & MEZCAL

50ml

Cazcabel Café	9.50
Don Julio Blanco	15.00
Don Julio Reposado	15.50
Don Julio Añejo	16.00
Don Julio 1942	55.00
El Jimador Blanco	10.50
El Jimador Reposado	10.50
Olmecca Altos Plata	13.00
Amores 'Espadin Joven' Mezcal	16.00
Lost Explorer Mezcal Espadin	16.00

## SPIRITS

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### RUM & CACHAÇA

50ml

Appleton Estate Signature Blend	13.50
Diplomatico Reserva Exclusiva	15.50
Havana 3yrs	10.50
Havana 7yrs	12.50
Havana Club Especial	11.50
Havana Club Spiced	11.00
Flor De Caña 12yr	13.50
Koko Kanu Coconut	9.50
The Kraken	11.50
Ron Zacapa 23	19.00
Ron Zacapa XO	31.00
Wray & Nephew Overproof	13.50
Damoiseau Rhum Agricole Blanc	13.00
Santa Teresa 1796	18.00
Brugal 1888 Reserva	15.00
Avuá Cachaça	13.00

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<b>APERITIF &amp; LIQUEURS</b>	<i>50ml</i>
Aperol	8.50
Italicus Rosolio di Bergamotto	10.50
Noilly Prat Extra Dry Vermouth	8.50
Martini Rubino	8.50
Campari	8.50
Carpano Antica Formula	14.50
Fernet Branca	8.50
Lillet Blanc	8.50
Adriatico Amaretto	8.50
Adriatico Amaretto Bianco	8.50
Baileys Original	8.50
Chambord	8.50
Cointreau L'Unique	8.50
Grand Marnier	10.50
Drambuie	10.50
Frangelico	8.50
Jagermeister	8.50
Luxardo Maraschino	10.50
Sambuca Molinari	8.50
Luxardo Limoncello	8.50
La fee Absinthe NV Verte	8.50
Pernod	8.50
Benedictine	8.50
Chartreuse Green	11.50
Chartreuse Yellow	10.50
Gabriel Boudier Range	8.50
Kahlua	8.50
St. Germain Elderflower Liqueur	8.50
Amaro Montenegro	8.50
Belle de Brillet Pear Liqueur	9.00

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## SPIRITS

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### IRISH WHISKEY

	50ml
Roe & Co Irish	10.00
Slane Irish	15.50
Jameson Irish	11.00

### JAPANESE WHISKY

	50ml
Suntory Toki	15.00
Nikka from the barrel	18.50
Hibiki Harmony	17.50
Yamazaki 12yo	30.00

### AMERICAN WHISKEY

	50ml
Bulleit Rye	11.50
Blanton's Single Barrel	15.00
Maker's Mark Bourbon	12.00
Maker's Mark D&D private selection	20.00
Woodford Rye	16.00
Woodford Reserve	14.00
Jack Daniels	10.50
Jack Daniels Tennessee Apple	10.50
Jack Daniel Tennessee Honey	10.50
Jack Daniels Gentleman Jack	14.50
Jack Daniels Single Barrel	15.00

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## SPIRITS

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<b>SCOTCH WHISKY</b>	<i>50ml</i>
Ardbeg 10yo	16.00
Balvenie 12yo Doublewood	12.50
Bowmore 12yo	13.50
Bowmore 18yo	22.50
Caol Ila 12yo	14.50
Copper Dog Speyside	14.50
Dalmore 12yo	14.00
Dalmore Cigar Malt	31.00
Dalmore 25yo	125.00
Fettercairn 12yo	15.00
Glenlivet 12yo	13.00
Glenlivet 18yo	24.50
Glenmorangie 10yo	11.00
Glenmorangie 18yo	30.00
Jura 10yo	10.50
Jura 12yo	15.00
Jura Prophecy	18.50
Jura Seven Wood	21.00
Johnnie Walker Black Label	12.00
Johnnie Walker Gold Reserve	17.00
Johnnie Walker Blue Label	60.00
Laphroaig 10yo	12.50
Lagavulin 16yo	24.00
Macallan 12yo	18.50
Macallan 15yo	25.50
Macallan 18yo	70.00
Oban 14yo	18.00
Talisker 10yo	13.50

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## SPIRITS

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<b>PISCO</b>		50ml
Pisco ABA		10.50
<b>COGNAC &amp; ARMAGNAC</b>		50ml
Remy Martin VSOP		12.50
Remy Martin 1738 Accord Royal		15.00
	Remy Martin XO	40.00
Remy Martin Louis XIII 15ml		95.00
Remy Martin Louis XIII 25ml		160.00
Remy Martin Louis XIII 50ml		310.00
Richard Hennessy		290.00
Baron de Sigognac 10yo		12.00
Baron de Sigognac 20yo		21.50
<b>CALVADOS</b>		50ml
Calvados Pere Magloire VSOP		15.50
Dupont Hors d'Age VSOP		11.00
<b>GRAPPA</b>		50ml
Nonino Grappa Fragolino		15.50
Nonino Grappa Picolit		30.00

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## SOFT DRINKS & MIXERS

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Fever Tree Indian Tonic Water 200ml <i>40kcal</i>	5.00
Fever Tree Elderflower Tonic Water 200ml <i>38kcal</i>	5.00
Fever Tree Refreshingly Light Tonic 200ml <i>30kcal</i>	5.00
Fever Tree Mediterranean Tonic 200ml <i>72kcal</i>	5.00
Fever Tree Lemonade 200ml <i>50kcal</i>	5.00
Fever Tree Ginger Ale 200ml <i>48kcal</i>	5.00
Fever Tree Ginger Beer 200ml <i>80kcal</i>	5.00
Fever Tree Soda Water 200ml <i>0kcal</i>	5.00
Coca Cola 200ml <i>94kcal</i>	5.00
Diet Coke 200ml <i>4kcal</i>	5.00
Coca Cola Zero 200ml <i>0kcal</i>	5.00
Eager Cloudy Apple Juice <i>90kcal</i>	5.00
Eager Pineapple Juice <i>103kcal</i>	5.00
Eager Cranberry Juice <i>158kcal</i>	5.00
D&D Decantae Still Water 750ml	5.95
D&D Decantae Sparkling Water 750ml	5.95

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# HOT DRINKS

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## COFFEE

Espresso <i>32kcal</i>	4.00
Double Espresso <i>65kcal</i>	4.50
Americano <i>65kcal</i>	4.50
Cappuccino <i>Semi: 152kcal   Soya: 137kcal   Oat: 180kcal</i>	5.00
Latte <i>Semi:152kcal   Soya: 137Kcal   Oat: 180kcal</i>	5.00
Flat White <i>Semi: 161kcal   Soya: 149kcal   Oat:183kcal</i>	5.00
Mocha <i>Semi: 210kcal</i>	5.00
Hot Chocolate <i>Semi: 271kcal</i>	5.00

## TEA & INFUSION

English Breakfast <i>0kcal</i>	5.00
Earl Grey <i>0kcal</i>	5.00
Jasmine Green <i>0kcal</i>	5.00
Lemon & Ginger <i>0kcal</i>	5.00
Morocan Mint <i>0kcal</i>	5.00
Fresh Mint <i>0kcal</i>	5.00
Chamomile <i>0kcal</i>	5.00

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