



LE PONT DE LA TOUR

DESSERTS

Lemon tart £11.00 *Kcal 637*

Crème fermière de Normandie

Coteaux du Layon, Domaine Baumard, France 2021 £11.00

Crème caramel £9.00 *Kcal 647*

Sauternes raisins

Castelnau de Suduiraut, Preignac, Sauternes, France 2014 £15.00

Strawberry vacherin £12.00 *Kcal 310*

White chocolate and lime crème legere, strawberry sorbet

Ice Wine Vidal, Inniskilin, Canada 2021 £27.00

Chocolate fondant £12.00 *Kcal 572*

Espresso ice cream

Six Grapes, Graham's, Portugal NV £12.00

Nougat glacé £11.00 *Kcal 553*

Pistachio and almond praline, roasted apricots

Castelnau de Suduiraut, Preignac, Sauternes, France 2014 £15.00

Summer berries (ve) £14.00 *Kcal 226*

Apple and elderflower sorbet, chilled berry consume

Passito di Pantelleria, Donnafugata, Italy 2021 £27.00

Sorbets au Maison £9.00 *Kcal 152*

Ice creams

Coteaux du Layon, Domaine Baumard, France 2021 £11.00

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.



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FLAMBÉE

Crêpes Suzette (v) £18.00 Kcal 608

orange zest, Grand Marnier, vanilla ice cream

Castelneau de Suduiraut, Preignac, Sauternes, France 2014 £15.00

Add one scoop of vanilla ice cream - £3.00 Kcal 61

CHEESE

Selection of French cheeses from our cheese table

3 for £14 Kcal 804 | 5 for £18 Kcal 962

Graham's 30-Year-Old Tawny Port, Portugal £25.00

PETIT FOURS & SWEET BITES

Cannele Bordelais

(2 piece) £ 3.00 Kcal 212

Freshly baked lemon Madeleines

(6 piece) £4.00 Kcal 211

Salt caramel truffles

(4 piece) £5.00 Kcal 294

White chocolate choux buns

(4 piece) £3.00 Kcal 173

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