



## LE PONT DE LA TOUR

### SET MENU

**Available Tuesday to Friday for Lunch and every day for Dinner 17:00-18:30**

#### Starter

**Wild garlic velouté**, radish, pinenuts, pickled mushrooms *vg*

**New season asparagus**, truffle vinaigrette *vg*

**Duck confit tart**, ratte potato, baby spinach, spring onion, maple vinegar

#### Main Course

**Steamed fillet of dorade**, warm salad of Jersey Royals, samphire, sorrel sauce

**Morel, spring vegetables and pearl barley ragout**, fresh peas, chervil, watercress sauce *vg*

**Poulet fermier roti**, lemon and thyme, creamed spring greens, boudin blanc, artichoke, roasting juices

#### Sides

Pommes frites 4.00

Garden salad 4.00

Extra fine green beans 4.00

#### Dessert

**Rhubarb and vanilla crème brulee**, gingersnap biscuit

**Aged Comte**, fruits, crackers

**Sorbets maison** *vg*

**2 courses £30 - 3 courses £35**  
**With a glass of bubbles**

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