



LE PONT DE LA TOUR

STARTERS

Fourme d'Ambert & chicory velouté, red port shallots 11.50

Roasted king oyster mushrooms, purée & consommé 12.00

Hand dived seared Orkney scallops, cauliflower, texture of courgette 18.00

Hand-picked Devon crab, brown crab mayonnaise, nasturtium & red shiso 14.00

Lemon cured salmon gravlax, homemade blini, horseradish, pickled cucumber 13.50

Poached Scottish langoustines, scallop velouté, bronze fennel, Umbrian black truffle 15.00

Ham hock terrine, pickled baby onion, truffle mayonnaise, shimeji mushrooms 11.50

Seared duck foie gras, toasted brioche, fig & pomegranate, pastis jus 16.00

CRUSTACEA

Plateau de fruits de mer 60.00 to share

served with traditional condiments

4 Jersey Royal oysters, 4 Morecambe Bay oysters, 2 crab salads, 6 crevettes, 4 langoustines

add **Poached Native lobster** - half or whole lobster 24.00 or 45.00 supplement

Poached Native lobster, garden salad, citrus mayonnaise - half 24.00 - whole 45.00

Scottish langoustine 5.00 each

Crevette 3.00 each

Morecambe Bay oyster 3.50 each

Jersey Royal rock oyster No.2 3.00 each

CAVIAR

30gr King's Aquitaine 80.00

30gr King's Oscietra 100.00

served with warm blinis & traditional condiments

All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.

For any allergies and intolerances, please speak with member of staff.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness



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MAIN COURSES

Lobster tortellini, salmon & prawns, shellfish bisque 28.00

Line caught Cornish cod, pearl barley, mussel bouillabaisse 28.00

Isle of Gigha halibut, razor clams, cockles & sea herbs, Champagne velouté 34.00

Dover sole 16oz, grilled or meuniere, Noirmoutier potatoes 45.00

Grilled Native lobster, garlic & chilli butter - half 24.00 - whole 45.00

Mustard glazed Lancashire pork collar, spiced apple, potato purée 22.00

Sunday Roast, Yorkshire pudding, roast vegetables 25.00
(available every Sunday lunch)

Loomswood Farm duck breast, glazed confit duck leg, braised chicory & orange 28.00

Cep risotto, mushroom en persillade, Umbrian black truffle 23.00

TO SHARE

Selected British farm Chateaubriand 500g 70.00
28 days dry aged, grass fed, garden salad, béarnaise & peppercorn sauce

Roast Brook Street Farm rack of lamb 65.00
braised shoulder cassoulet, aubergine, lamb jus

SIDES 4.50 each

Extra fine green beans

Tenderstem broccoli, chili butter

Garden salad

Potato purée

Noirmoutier potatoes, butter & mint

Pommes frites

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