



LE PONT DE LA TOUR

PRIX FIXE MENU

TWO COURSES £30 | THREE COURSES £35
WITH A GLASS OF RED OR WHITE WINE

ENTREES

Pea velouté, gem hearts, petite pois, olive oil (ve) *Kcal 226*

Gem heart salad, dill emulsion, lemon, radish, thyme crouton (v) *Kcal 395*

Jambon de Bayonne, rémoulade, dried tomatoes *Kcal 565*

PLATS PRINCIPAL

Roast crown of chicken, hen of the woods, kale,
pommes Lyonnaise, red wine jus *Kcal 681*

Goujonettes of sole, French fries, tartare sauce *Kcal 1892*

Ratatouille Niçoise, spiced tomato fondue, basil, baguette (ve) *Kcal 675*

DESSERTS

Crème brûlée, pruneaux d'Agen (v) *Kcal 674*

Chocolate fondant, espresso ice cream (v) *Kcal 572*

Ice creams|Sorbets Maison (v/ve)
served with brandy snap biscuit Kcal 45

Vanilla *Kcal 61*, Espresso *Kcal 70*, Coconut *Kcal 118*

Strawberry and lime *Kcal 21*, Blood orange *Kcal 43*,

Apple and elderflower *Kcal 84*

Available for up to six guests Monday to Friday, at lunchtime and from 17:30 until 18:30

(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.



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