



LE PONT DE LA TOUR

KINGS CAVIAR

Sour cream, blinis

10g 311kcal | 30g 364kcal

Golden Oscietra

10g £53.00 | 30g £145.00

Siberian

10g £46.00 | 30g £128.00

Aquitaine

10g £40.00 | 30g £110.00

Beluga

10g £130.00 | 30g £375.00

HUÎTRES

Mignonette sauce

Cumbræ No3 *Kcal 34* £5.00 each

Carlingford Lough No3 *Kcal 34* £6.00 each

CRUSTACÉS

Grilled King Prawns

Garlic butter, chilli salt *kcal 720* £13.00

Goujonettes of sole

Tartare sauce *Kcal 464* £12.00

Dressed Cornish crab salad

Avocado puree, apple and cucumber spheres, grapefruit segments, apple gel *Kcal 154* £22.00

Moules mariniere

Steamed mussels, white wine, garlic, parsley, French fries *Kcal 1619* £16.00

Plateau de Fruit de Mer 'Le Pont' (for two) *Kcal 1759* £90.00

2 Cumbræ No3 oysters, 2 Carlingford Lough No3 oysters,
Cornish crab salad, 6 crevettes, brown shrimps, mussels, palourde clams, cured salmon tartare

Plateau de Fruit de Mer 'Deluxe' (for two) *Kcal 2729* £160.00

4 Cumbræ No3 oysters, 4 Carlingford Lough No3 oysters, Cornish crab salad, 6 crevettes,
brown shrimps, mussels, palourde clams, cured salmon tartare, seabass ceviche, half poached lobster

ENTRÉES

Velouté of curried parsnip

Puy lentils, parsnip crisps (ve) *Kcal 433* £12.00

Citrus herb salmon

Avocado mousse, yuzu gel, melba toast *Kcal 480* £17.00

Salad of Winter Leaves

Fourme d'Ambert, candied walnuts, mulled pear (ve on request) *Kcal 387* £14.00

Smoked Mackerel Pate

Horseradish, shaved fennel, sourdough toast *kcal 520* £17.00

Aged Longhorn beef tartare

Smoked egg yolk, pommes gaufrette – small *Kcal 723* £17.00 | large *Kcal 1341* £32.00

add Aquitaine caviar 10g, £40.00 311kcal

Jambon de Bayonne

Remoulade, dried tomatoes *Kcal 580* £15.00

PLATS PRINCIPAUX

Poached or roast native lobster
Garlic butter, sauce choron
half *Kcal 712/1041* £30.00 | whole *Kcal 1142/1453* £60.00

Dover sole meuniere
Caper beurre noisette *Kcal 718* £60.00

Wild seabass
Roasted cauliflower puree, red chicory, red wine jus *Kcal 400* £26.00

Cornish cod loin
Jersey potatoes, smoked bacon, savoy cabbage, beurre blanc *Kcal 482* £32.00

Roast crown of chicken
Swede puree, cranberry and sage farce, Brussel tops, pommes fondant,
thyme roasting juices *Kcal 1383* £28.00

Roast Challan duck
Black plums, cavolo nero, blackberry red wine jus *Kcal 781* £35.00

'Steak Frites'
Aged Cumbrian beef, sauce béarnaise, French fries
250g Sirloin *Kcal 1292* £39.00
200g Fillet *Kcal 1099* £47.00

Pithivier of butternut squash
Portobello mushroom and spinach, truffle sauce (ve) *Kcal 1067* £24.00

Cep and chestnut risotto
Black garlic, enoki crisps, parmesan (ve on request) *Kcal 469* £22.00
add shaved black winter truffle 20g, £45.00 *kcal 5*

A PARTAGER

750g Cote de Boeuf *Kcal 1253*
35-day aged Cumbrian beef,
sauce Bordelaise
£60.00 per person

Turbot *Kcal 2390*
Whole flame grilled turbot,
sauce Hollandaise
£60.00 per person

ACCOMPAGNEMENT

French fries (ve) *Kcal 570* £6.50
Mesclun salad, Dijon vinaigrette (ve) *Kcal 103* £5.00
Baby carrots, yoghurt, dukkah (ve) *Kcal 575* £7.00
Jersey potatoes, minted butter *Kcal 445* £7.50
Tender stem broccoli, garlic, fresh chilli (ve) *Kcal 143* £7.00

Baguette Paysanne, beurre demi-sel *Kcal 455* £6.00

(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.