



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

Spéciales de Claire *Kcal 34* £5.00 each

Cumbrae No3 *Kcal 34* £5.00 each

Carlingford Lough No3 *Kcal 34* £6.00 each

HORS-D'ŒUVRE

Nocellara olives *Kcal 82* £5.00

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

Mixed nuts *Kcal 926* £6.00

Warm Comte gougeres (6 piece) *Kcal 203* £6.00

CRUSTACÉS

Crevettes

Cocktail sauce *Kcal 302* £4.00 each

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 1415* £90.00

2 Spéciales de Claire oysters, 2 Cumbrae No3 oysters, dressed crab, 6 crevettes, brown shrimps, mussels, palourde clams, tuna tartare

Plateau de Fruit de Mer 'Deluxe' (for two) *Kcal 2468* £160.00

3 Spéciales de Claire oysters, 3 Cumbrae No3 oysters, 3 Carlingford Lough No3 oysters, dressed crab, 6 crevettes, brown shrimps, mussels, palourde clams, tuna tartare, seabass ceviche, half poached lobster

ENTRÉES

Spiced butternut squash soup

Pumpkin seeds, sourdough croutons (ve on request) *Kcal 194* £11.00

Citrus herb salmon

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

Salad of Autumn Leaves *Kcal 480*

Fourme d'Ambert, candied walnuts, pear (ve on request) *Kcal 372* £14.00

Terrine of confit duck legs and liver

Date and fig compote, pickled onions, cornichons, brioche *Kcal 624* £18.00

Aged Longhorn beef tartare

Smoked egg yolk, pommes gaufrette - small *Kcal 679* £17.00 | large *Kcal 1341* £32.00

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 763* £60.00

Goujonettes of sole
French fries, tartare sauce *Kcal 1241* £27.00

Cornish cod loin
Jersey potato, smoked bacon, savoy cabbage, beurre noisette *Kcal 481* £32.00

Roast crown of chicken
Baby leeks, purple kale, gem lettuce, corn, girolles, red wine jus *Kcal 650* £26.00

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

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

Shallot tart tatin
Caramelized shallots and endive, dried cherry tomato, mesclun salad,
white balsamic dressing (ve) *Kcal 457* £24.00

Jerusalem artichoke & chestnut risotto
Artichoke crisps, chestnut puree, parmesan cheese (ve on request) *Kcal 909* £22.00

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 *Kcal 570* £6.50
Mesclun salad, Dijon vinaigrette *Kcal 103* £5.00
Tomato salad, red onion *Kcal 128* £6.50
Potato purée *Kcal 657* £6.00
Tender stem broccoli, garlic, fresh chilli *Kcal 143* £7.00

(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.