



LE PONT DE LA TOUR

ENTRÉES

TORTELLINI 17.00 V/VG

Goats cheese tortellini, Parmentier espuma,
crouton, pumpkin oil 508 kcal

FROMAGE DE CHÈVRE 15.00 V

Poitou goats' cheese pastry parcel, pepper piperade,
honey and basil dressing 551 kcal

SOUPE À L'OIGNON 13.00

Slow cooked white onion soup, chicken bouillon,
sourdough bread, fromage gratin 674 kcal

TERRINE DE LAPIN 18.00

Rabbit and pork terrine, pistachio, apricots, grape mustard,
toasted sourdough 462 kcal

CRABE 19.00

Devon white crab and leek étuvée tartlet, guacamole,
Granny Smith apple, frisée salad, cocktail sauce 306 kcal

SAUMON FUMÉ 21.00

London oak-smoked salmon, lemon crème fraîche, blinis, caperberries 235 kcal

TARTARE DE THON ROUGE 22.00

Yellowfin tuna tartare, mango and avocado, crispy lotus, chilli drops 223 kcal

POULPE 26.00

Teriyaki glazed octopus, houmous, confit lemon,
chorizo and chickpea salad, coriander dressing 783 kcal

ESCARGOTS DE BOURGOGNE 18.00

Burgundian Petits Gris snails, garlic and parsley butter 479 kcal

HUÎTRES

Served with Mignonette sauce

Jersey No3 oysters

each 4.50 31 kcal

KINGS CAVIAR

*Served with homemade blinis,
crème fraîche*

419 kcal | 471 kcal

Imperial Caviar 10g 45.00 | 30g 130.00

Beluga Caviar 10g 130.00 | 30g 375.00

SOURDOUGH BREAD 6.50

With French salted butter or vegan smoked mushroom butter

428 kcal | 510 kcal

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes.

Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. V- Vegetarian, VG- Vegan, H- Halal.

Adults need around 2000 kcal a day. Calorie information available on request.

A discretionary 13.50% service charge will be added to your bill. All prices include VAT.



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PLATS PRINCIPAUX

CHOU-FLEUR 19.00 V/VG

Meuniere roasted cauliflower, caperberry, lemon, beurre noisette, caramelised ceps and cauliflower purée 570 kcal

TARTE AU COMTÉ 22.00 V

Comté cheese tart, leek compote, Granny Smith and lamb's lettuce, black truffle dressing 851 kcal

HAUT-BAR 40.00

Seared stone bass, Devon crab and prawns risotto, American sauce, Avruga Caviar 808 kcal

LOTTE 42.00

Monkfish Bourguignon, sandy carrots, mushroom, pomme purée, pearl onion, matelote sauce 1382 kcal

SOLE DE DOUVRES 62.00

Pan-fried Dover sole on the bone, Grenobloise sauce 1215 kcal

CÔTE DE VEAU 55.00

400g Rosé veal cutlet Vallée d'Auge, creamy mushrooms, apples, calvados sauce 745 kcal

SOURIS D'AGNEAU 39.00

Rosemary and garlic slow-cooked lamb shank, pomme purée 1168 kcal

COQ AU VIN 36.00

Red wine braised corn-fed chicken, pomme tournées, mushrooms, glazed baby onions, bacon, sandy carrots 1043 kcal

FAUX-FILET 47.00 H

300g grilled grain fed Australian Black Angus Sirloin, béarnaise sauce, pommes frites 898 kcal

CHEVREUIL 38.00

Haunch of wild roe deer, parsnip purée, braised red cabbage, fondant potato, Devil sauce 617 kcal

A PARTAGER

DAURADE DE CORSE - PER PERSON 45.00

Roasted whole Corsica sea bream, rattle potatoes, fine beans, sandy carrots, avruga caviar velouté - for two 542 kcal

COCHON - PER PERSON 48.00

Dingley Dell dry-aged pork tomahawk, red cabbage, pomme purée, charcutière sauce - for two 2303 kcal

CÔTE DE BOEUF - PER PERSON 65.00

850g West Country rib-eye on the bone, béarnaise and peppercorn sauce, pommes frites - for two 1206 kcal

ACCOMPAGNEMENT

Mixed leaf salad 5.00 291 kcal

Extra fine green beans 8.50 185 kcal

Braised red cabbage 7.00 129 kcal

Pommes frites 7.00 840 kcal

Gratin dauphinois 6.00 437 kcal

Truffled pomme purée 7.50 769 kcal

Bernaise sauce 3.00 341 kcal

Peppercorn sauce 3.00 115 kcal

Morel sauce 4.00 169 kcal