



LE PONT DE LA TOUR

KINGS CAVIAR

Sour cream, blinis 10g 311kcal | 30g 364kcal

Golden Oscietra Siberian
10g £53.00 | 30g £145.00 10g £46.00 | 30g £128.00

Aquitaine Beluga
10g £40.00 | 30g £110.00 10g £130.00 | 30g £375.00

OYSTERS

Mignonette sauce

Spéciales de Claire *Kcal 35* Kelly Native No2 *Kcal 35*
£5.00 each £7.00 each

Cumbræ No3 *Kcal 35*
£5.00 each

SHELLFISH

Poached native lobster
half £29.00 *Kcal 715* | whole £56.00 *Kcal 1144*
Mayonnaise

Dressed Cornish crab salad *Kcal 505* £17.00
Shredded gem hearts, pickled cucumber, dill emulsion

Cocktail crustaces *Kcal 594* £19.00
Prawns, crab, brown shrimp, avocado

Crevettes *Kcal 302* £3.00 each
Cocktail sauce

Moules mariniere *Kcal 1343* £14.00
steamed mussels, white wine, garlic, parsley, baguette paysanne

Plateau de Fruit de Mer 'Le Pont' (for two) *Kcal 1749* £90.00
2 Spéciales de Claire oysters, 2 Cumbræ No3 oysters, dressed crab, 6 crevettes, brown shrimps, mussels, palourde clams, tuna tartare

Plateau de Fruit de Mer 'Deluxe' (for two) *Kcal 2663* £160.00
3 Spéciales de Claire oysters, 3 Cumbræ No3 oysters, 3 Kelly Native No2 oysters, dressed crab, 6 crevettes, brown shrimps, mussels, palourde clams, cod ceviche, tuna tartare, half poached lobster

SNACKS & SAVOURIES

Warm Comte gougeres
(6 piece) *Kcal 203*
£5.00

Baguette Paysanne
Beurre demi sel Kcal 692
£3.50

Fried cep and truffle macaroni
(4 piece) *Kcal 559*
£6.00

Nocellara olives
Kcal 82
£3.00

Goujonettes of sole,
Tartare sauce (4 piece) Kcal 1038
£12.00

STARTERS

Gratin Normande – onion soup,
croutons, Gruyere
Kcal 426 £13.00

Terrine of confit duck legs and liver,
date and fig compote, pickled onions,
cornichons, brioche
Kcal 815 £18.00

Yellowfin tuna tartare, mouli, wasabi
mousse, soy and ginger dressing
Kcal 238 £17.00

Gem heart salad,
dill emulsion, lemon, radish,
thyme crouton (v)
small £10.00 *Kcal 395* | large £15.00 *Kcal 789*
**add chicken £15.00 *Kcal 100* | £19.00 *Kcal 201*

New season white and green asparagus,
herb dressing, Hollandaise
Kcal 400 £22.00

Jambon de Bayonne, remoulade,
dried tomatoes
Kcal 565 £14.00

White Jerusalem artichoke soup, sauteed
trumpet mushrooms, artichoke crisps
(ve)
Kcal 112 £9.00

Warm blini, London cured smoked
salmon, fromage blanc
Kcal 426 £15.00

Aged Longhorn beef tartare,
smoked egg yolk, pommes gaufrette
Kcal 689 £14.00

MAIN COURSES

Shallot and chicory tarte tatin, aged balsamic vinegar (ve) <i>Kcal 546</i> £22.00	Ratatouille Niçoise, spiced tomato fondue, basil, baguette (ve) <i>Kcal 675</i> £22.00	Roast crown of Bresse Guinea fowl, confit leg croquettes, hen of the woods, kale, Pommes Lyonnaise, sauce au Vin Jaune <i>Kcal 1474</i> £38.00
Roast loin of Cornish cod, mussels, cockles, sea vegetables, ratte potatoes, shellfish broth <i>Kcal 428</i> £34.00	Roast native lobster, garlic butter, sauce choron half <i>Kcal 1071</i> / whole <i>Kcal 1483</i> £29.00 / £56.00	Dover sole meuniere, caper beurre noisette <i>Kcal 906</i> £58.00
Goujonettes of sole, French fries, tartare sauce <i>Kcal 1892</i> £25.00	'Steak Frites' - aged Cumbrian beef, sauce béarnaise, French fries 220g Entrecôte £32.00 <i>Kcal 1654</i> 200g Fillet £46.00 <i>Kcal 1497</i>	Roast Challan duck, pomegranate glaze, braised endive, black cabbage, barley, preserved cherry sauce <i>Kcal 536</i> £38.00

SUNDAY ROAST

Contre-Filet de Boeuf Roast dry aged beef striploin <i>Kcal 2468</i> £29.00	Poulet Rôti Half roast chicken <i>Kcal 2740</i> £26.00
<i>Served with roast potatoes, Yorkshire pudding, seasonal vegetables, red wine gravy</i>	

SIDES

French fries <i>Kcal 840</i> £6.00	Leaf salad <i>Kcal 106</i> <i>Dijon vinaigrette</i> £5.00	Pommes purée <i>Kcal 657</i> £6.00	Tomato salad, red onion <i>Kcal 131</i> £6.00
		Fine beans <i>Kcal 158</i> <i>Shallot butter</i> £6.00	

DESSERT

Lemon tart (v) <i>Kcal 637</i>£11.00 <i>Crème fermiere de Normandie</i>
Crème caramel (v) <i>Kcal 647</i>£9.00 <i>Sauternes raisins</i>
Strawberry vacherin <i>Kcal 310</i>£12.00 <i>White chocolate and lime crème legere, strawberry sorbet</i>
Chocolate fondant <i>Kcal 572</i>£12.00 <i>Espresso ice cream</i>
Nougat glacé <i>Kcal 553</i>£11.00 <i>pistachio and almond praline, roasted apricots</i>
Summer berries (ve) <i>Kcal 226</i>£14.00 <i>Apple and elderflower sorbet, chilled berry consume</i>
Ice creams / Sorbets au Maison (v) <i>Kcal 152</i>£9.00

CHEESE

Selection of French cheeses
3 for £14 *Kcal 804* | 5 for £18 *Kcal 962*

PETIT FOURS & SWEET BITES

Cannele Bordelais (v) (2 piece) <i>Kcal 212</i> £ 3.00	Salt caramel truffles (v) (4 piece) <i>Kcal 294</i> £5.00
Chestnut choux buns (4 piece) <i>Kcal 173</i> £3.00	Freshly baked lemon Madeleines (v) (6 piece) <i>Kcal 211</i> {15 min waiting time} £4.00

FLAMBÉE

Crêpes Suzette, orange zest, Grand Marnier,
Vanilla ice cream
£18.00 *Kcal 608*

DESSERT WINE PAIRING AVAILABLE UPON REQUEST

(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.