



LE PONT DE LA TOUR

ENTRÉES

FROMAGE DE CHÈVRE 15.00 V

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

SALADE NICOISE 17.00 V

Confit tuna salad, soft eggs, ratte potatoes, French beans, tomatoes, olive lemon dressing

TOMATE 17.00 V

Rhone-Alps grown heritage tomatoes and watermelon, pistachio, Tomme de Savoie, olive oil dressing

L'AUBERGINE 16.00 VG

Caramelised aubergine, smoked tomato, courgette salad, wild garlic dressing

L'ŒUF PARFAIT 18.00

63°C Clarence Court egg, sweet pea velouté, black trompettes, ham hock, mouillettes

TERRINE DE LAPIN 18.00

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

SAUMON FUMÉ 23.00

London oak-smoked salmon, lemon crème fraîche, blinis, caperberry

CRABE 23.00

Devon white crab and pearl couscous salad, avocado, Espelette sauce

COQUILLE SAINT JACQUES 28.00

Hand dived large Orkney Islands scallop en croute, wilted leeks, creamy caviar sauce

ESCARGOTS DE BOURGOGNE

Burgundian Petits gris snails, garlic and parsley butter

6 – 18.00 12 – 32.00

HUÎTRES

Served with lemon and mignonette

Cumbrae No2 - each 6.50

CRUSTACÉS

Served cold with mayonnaise and lemon

Bouquet prawns - each 6.50

CAVIAR

*Served with homemade blinis,
crème fraîche*

Oscietra Caviar 10g 50.00 | 30g 100.00

MICHE DE PAIN, BEURRE DEMI-SEL 6.50

Traditional warm miche bread and lightly salted butter

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 20.00 V/VG

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

TARTE AU COMTÉ 22.00 V

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

HAUT-BAR 38.00

Steam stone bass, wild garlic pomme purée, spring vegetables, Espelette aioli

SOLE DE DOUVRES 63.00

Pan-fried Dover sole on the bone, Grenobloise sauce

QUASI DE VEAU 38.00

Slow-cooked milk-fed Veal rump, wild garlic, morel sauce, asparagus, citrusy pea purée, fondant potato

COQ AU VIN 37.00

Red wine braised corn-fed chicken, pommes purée, mushrooms, glazed baby onions, bacon, sandy carrots

SOURIS D'AGNEAU 42.00

Rosemary and garlic slow-cooked lamb shank, pommes purée

TERRE ET MER 42.00

Confit pork belly, grilled octopus, chorizo, saffron risotto, spring vegetables

FAUX-FILET 50.00 H

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

For every Faux-Filet sold, we will donate £1.50 to the 'Not For Sale' movement

A PARTAGER

CARRÉ D'AGNEAU - PER PERSON 62.00 H

8-bone West Country rack of lamb, gratin dauphinoise, garlic and rosemary jus - for two

COTE DE BOEUF - PER PERSON 66.00

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

DAURADE - PER PERSON 50.00

1 kg sweet and sour grilled Corsica Sea bream, new potatoes, green beans, caviar fish velouté - for two

ACCOMPAGNEMENT

Mixed leaf salad 6.50

Extra fine green beans 9.00

Creamy spinach puree 7.50

Pommes frites 7.50

Gratin dauphinois 8.00

Heritage tomatoes and watermelon salad 8.50

Bernaise sauce 3.00

Peppercorn sauce 3.00

Morel sauce 4.00