



LE PONT DE LA TOUR

## PRIX FIXE MENU

TWO COURSES £35 | THREE COURSES £40

### ENTRÉES

#### SAUMON FUMÉ

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

#### TERRINE DE LAPIN

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

#### TORTELLINI

Pumpkin and goats cheese tortellini, Parmentier espuma, crouton, pumpkin oil (v/ve on request)

### PLATS PRINCIPAL

#### RISOTTO V/VG

Roasted cauliflower purée, black truffle, parmesan cheese

#### DAURADE

Pan-fried sea bream, wilted leek, fennel, cherry tomato, pumpkin purée

#### POULET

Roasted chicken supreme, mushroom espuma, bacon, Parmentier potato, red wine jus

#### ONGLET

*supplement 5.00*

220 gr Seared English beef onglet, shallot sauce, pommes frites

### DESSERTS

#### TARTE AU CITRON V

Classic baked lemon tart, meringue, raspberry and lychee sorbet

#### CRÈME BRÛLÉE V

Vanilla crème brûlée, lemon madeleines

#### FRAICHEUR D'ANANAS V/VG

Vanilla poached pineapple, mango, passion fruit espuma, mango sorbet

(v) - vegetarian | (ve) - vegan

*All prices include VAT at the current rate. A discretionary 13.5% service charge will be added to your bill.*

*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.*



LE PONT DE LA TOUR

**PRIX FIXE MENU**

TWO COURSES £35 | THREE COURSES £40