



LE PONT DE LA TOUR

## PRIX FIXE MENU

TWO COURSES £35 | THREE COURSES £40

### ENTRÉES

#### SAUMON FUMÉ *235 kcal*

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

#### TERRINE DE LAPIN *462 kcal*

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

#### TORTELLINI AU POTIRON *508 kcal*

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

### PLATS PRINCIPAL

#### DAURADE *416 kcal*

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

#### POULET *916 kcal*

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

#### CHOU-FLEUR *570 kcal*

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

### DESSERTS

#### TARTE AU CITRON *598 kcal*

Classic baked lemon tart, meringue, raspberry and lychee sorbet (v)

#### CRÈME BRÛLÉE *698 kcal*

Vanilla crème brûlée, lemon madeleines (v)

#### FRAICHEUR D'ANANAS *256 kcal*

Vanilla poached pineapple, mango, passion fruit espuma, mango sorbet (ve on 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.

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.



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AVAILABLE FOR UP TO SIX GUESTS,  
AT LUNCHTIME AND FROM 17:30 UNTIL 18:30