



LE PONT DE LA TOUR

# MOTHER'S DAY MENU

TWO COURSES £55 | THREE COURSES £60

Miche et beurre demi-sel 6.50  
*Bread and butter*

## ENTRÉE

TORTELLINI AUX POTIRON V  
Roasted pumpkin and goats' cheese  
tortellini, Parmentier espuma, croutons

FROMAGE DE CHÈVRE V  
Poitou goats' cheese pastry parcel,  
pepper piperade,  
honey and basil dressing

TARTE AU CRABE  
Handpicked Devon crab and leek tart,  
guacamole, cocktail dressing,  
Granny Smith apple

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

TARTARE DE BOEUF H  
Beef tartare, 64°C egg yolk,  
bone marrow, black truffle

TERRINE DE LAPIN  
Rabbit and pork terrine, pistachio,  
apricots, grape mustard,  
toasted sourdough

ESCARGOTS DE BOURGOGNE  
6 Burgundian Petits Gris snails,  
garlic and parsley butter

## HUÎTRES

*Served with lemon and mignonette*  
6 Cumbrae Rock No 3

## CRUSTACEANS

*Served cold with mayonnaise and lemon*  
3 Scottish langoustines  
or  
6 Bouquet prawns

## FRUITS DE MER FOR TWO

4 Cumbrae oysters, 6 Prawns,  
small hand-picked South Devon cock  
crab salad, London oak-smoked salmon

*Served cold with mayonnaise,  
lemon and mignonette*

## PLAT PRINCIPAL

AILE DE RAIE  
Pan-fried skate wing on the bone,  
Grenobloise sauce

DAURADE  
Seared fillet of sea bream,  
Devon white crab and prawn risotto,  
American sauce

TRUITE  
Grilled sea trout, samphire and  
Jerusalem artichokes, chives, lemon  
fish velouté

SOURIS D'AGNEAU  
Rosemary and garlic slow cooked lamb  
shank, pomme purée, spring onions

COCHON  
Pork tomahawk, cornichons  
and sherry vinegar sauce

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

TARTE AU COMTÉ V  
Comté cheese tart, leek compote,  
Granny Smith, lamb's lettuce, black  
truffle dressing

CHOU-FLEUR V/VG  
Meunière roasted cauliflower,  
caperberry, lemon, beurre noisette,  
ceps and cauliflower purée

## SIDES

Mixed leaf salad 5.00  
Extra fine green beans 9.00  
Creamy spinach purée 7.50  
Truffle pommes purée 8.00  
Pommes frites 7.50  
Gratin dauphinois 8.00

## LES ROTISSERIES DU LE PONT

BLACK ANGUS SIRLOIN H  
ALAN BARROW  
BROOK STREET FARM  
LEG OF LAMB H

*All roasts are served with Yorkshire  
pudding, red wine jus, root vegetables  
and roast potatoes*

## A PARTAGER

CÔTE DE BOEUF -  
SUPPLEMENT 20.00PP

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

## DESSERT

FRAICHEUR D'ANANAS  
Vanilla poached pineapple, mango,  
passion fruit espuma, mango sorbet

CAFÉ GOURMAND  
Coffee of your choice with three  
different mini desserts

MOTHER'S DAY DESSERT  
Poached forced Yorkshire rhubarb,  
vanilla yogurt, blood orange sorbet

TARTE TATIN  
Caramelised warm apple tart, crème  
fraîche or vanilla ice cream

TARTE AU CITRON  
Classic baked lemon tart, meringue,  
raspberry and lychee sorbet

GLACES ET SORBETS  
3 Homemade ice creams or sorbets

SELECTION DE FROMAGES  
Beillevaire French farmhouse cheeses,  
Williams pear chutney

CRÈME BRÛLÉE  
Vanilla crème brûlée

MARQUISE V/VG  
Dark chocolate and hazelnut mousse,  
cherry sorbet

*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 informations available on request.*

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



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