

OYSTERS

Mignonette sauce

Mersea *Kcal 33*
£3.80 each

Porthilly *Kcal 40*
£6.00 each

KINGS CAVIAR

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

Golden Oscietra
10g £53.00 | 30g £145.00

Siberian
10g £46.00 | 30g £128.00

Aquitaine
10g £40.00 | 30g £110.00

Beluga
10g £130.00 | 30g £375.00

SHELLFISH

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

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

Coronation crab salad *Kcal 404*£17.00
Curried mayonnaise, toasted almonds, little gem, fresh mango puree

Plateau de Fruit de Mer 'Le Pont' (for two) *Kcal 1498* £90.00
2 Porthilly oysters, 2 Mersea oysters, dressed crab, 6 crevettes, brown shrimps, mussels, palourde clams, tuna tartare

Cocktail crustaces *Kcal 590*£19.00
Prawns, crab, brown shrimp, avocado

Plateau de Fruit de Mer 'Deluxe' (for two) *Kcal 2371* £160.00
6 Mersea oysters, 2 Porthilly oysters, dressed crab, 6 crevettes, brown shrimps, mussels, palourde clams, sea bream ceviche, tuna tartare, half poached lobster

Crevettes *Kcal 302*£3.00 each
Cocktail sauce

SNACKS & SAVOURIES

Warm Comte gougères
(6 piece) *Kcal 213*
£5.00

Baguette Paysanne
Beurre demi sel Kcal 619
£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 1072
£12.00

STARTERS

Gratin Normande – onion soup,
crouton, Gruyere *Kcal 426*
£13.00

Gem heart salad,
dill emulsion, lemon, radish,
thyme crouton (v)

Pickled courgette salad, crème fraiche,
watercress and basil *Kcal 235*
£10.00

White asparagus, hazelnut praline,
ricotta, truffle and honey dressing *Kcal 424*
£12.00

small £10.00 *Kcal 395* | large £15.00 *Kcal 789*
**add chicken £15.00 *Kcal 495* | £19.00 *Kcal 990* **

Chilled courgette soup, sun dried tomatoes,
lemon confit *Kcal 374*
£10.00

Warm blini, London cure smoked
salmon, fromage blanc *Kcal 420*
£15.00

Beef fillet carpaccio, almond praline, confit
artichokes, truffle mayonnaise *kcal 343*
£15.00

Jambon de Bayonne, remoulade,
Dried tomatoes *Kcal 577*
£14.00

Aged Longhorn beef tartare,
smoked egg yolk, pommes
gaufrette *Kcal 670*
£14.00

Yellowfin tuna tartare, mouli, wasabi mousse, soy
and ginger dressing *Kcal 234*
£18.00

PRIX FIXE MENU

ENTREES

Chilled courgette soup, sun dried tomatoes,
lemon confit *Kcal 374*

Pickled courgette salad, crème fraiche,
watercress and basil *Kcal 235*

Jambon de Bayonne, remoulade,
Dried tomatoes *Kcal 577*

PLATS PRINCIPAL

Summer vegetable mezzi linguine,
asparagus, romesco sauce, fresh peas, lemon
dressing *Kcal 1010*

Roast chicken, white onion soubise, sweetcorn,
pickled girolles, roasting juices *Kcal 1207*

Steamed fillet of seabass, braised cannellini beans,
samphire, beurre rouge *Kcal 1202*

DESSERTS

Crème caramel, Sauternes raisins (v)
Kcal 633

Sorbets Maison (v)
Kcal 129

Chocolate fondant, hazelnut ice cream (v)
Kcal 487

TWO COURSES £30 | THREE COURSES £35
WITH A GLASS OF OUR HOUSE WINE

Available for up to six guests every day at lunchtime and from 17.30 – 19:00

MAIN COURSES

Dover sole meuniere,
caper beurre noisette *Kcal 906*
£58.00

Roast fillet of halibut, steamed wild asparagus, confit
shitake mushrooms, kalamansi gel, fish consommé
Kcal 384
£36.00

Steamed fillet of seabass, braised cannellini beans,
samphire, beurre rouge *Kcal 1202*
£32.00

'Steak Frites' - aged Cumbrian beef,
sauce béarnaise, French fries
220g Bavette £28.00 *Kcal 1519* | 200g Fillet £49.00 *Kcal 1493*

Rabbit a la moutarde parmentier -
braised rabbit, mustard, tarragon,
potato crust *Kcal 1214*
£28.00

Roast native lobster, garlic butter,
sauce choron half *Kcal 1068* / whole *Kcal 1480*
£29.00 / £56.00

Cumbrian pork cutlet, peach puree, smoked
lardo, curry leaf *Kcal 1029*
£32.00

Goujonettes of sole, French fries,
tartare sauce *Kcal 2705*
£27.00

Roast chicken, white onion soubise,
sweetcorn, pickled girolles, roasting juices
Kcal 1207
£26.00

Summer vegetable mezzi linguine,
asparagus, romesco sauce, fresh peas, lemon
dressing *Kcal 1010*
£22.00

Celeriac and Jerusalem artichoke pithivier,
Hen of the Woods mushrooms, port fumet
(v/ve) *Kcal 1654*
£24.00

FOR TWO TO SHARE

750g Cote de Boeuf *Kcal 1208*
35 day aged Cumbrian beef,
sauce Bordelaise
£60.00 per person

Flame grilled market fish
sauce Hollandaise
Market price

SIDES

French fries *Kcal 840*
£6.00

Spring leaf salad *Kcal 106*
Dijon vinaigrette
£5.00

Pommes purée *Kcal 657*
£7.00

Fine beans *Kcal 158*
Shallot butter
£7.00

Tomato salad, red onion *Kcal 131*
£6.50

DESSERT

Lemon tart (v) *Kcal 575* £11.00
Crème fermiere de Normandie

Crème caramel (v) *Kcal 633* £8.00
Sauternes raisins

Chocolate vacherin *Kcal 704* £15.00
passion fruit and mango, hazelnut ice cream

Raspberry and pistachio Paris-Brest *Kcal 683* £14.00
fromage blanc sorbet

Baba au Rhum (v) *Kcal 556* £13.00
Spiced pineapple, mascarpone

English strawberries (ve) *Kcal 169* £14.00
mint, strawberry and lime sorbet

Ice creams / Sorbets au Maison (v) *Kcal 174* £9.00

CHEESE

Selection of French cheeses
3 for £16 *Kcal 512* | 5 for £20 *Kcal 645*

PETIT FOURS & SWEET BITES

Cannele Bordelais (v)
(2 piece) *Kcal 210*
£ 3.00

Salt caramel truffles (v)
(4 piece) *Kcal 288*
£5.00

Freshly baked lemon
Madeleines (v)
(6 piece) *Kcal 211*
£4.00

Raspberry and pistachio
choux buns (4 piece) *Kcal 198*
£3.00

SWEET TO SHARE FOR TWO

Apple Tart Tatin, Calvados Caramel, Tonka Bean ice cream
£28.00 *Kcal 1568*

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 be aware that traces of allergens used in our kitchen may be present.



LE PONT DE LA TOUR



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