



LE PONT DE LA TOUR

## EVENTS - SIGNATURE MENU- £70

### ESCARGOTS

Burgundian Petits Gris snails, garlic and parsley butter

### SAUMON FUMÉ

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

### TERRINE DE LAPIN

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

### TOMATE V

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

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### SOURIS D'AGNEAU

Rosemary and garlic slow-cooked lamb shank, pomme purée

### HAUT-BAR

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

### TARTE AU COMTE

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

### FAUX-FILET

300g grilled Black Angus Sirloin, béarnaise sauce, pommes frites (h)  
- 16.00 supplement

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### CITRON

Lemon parfait, meringue, sorbet

### CRÈME BRÛLÉE

Vanilla crème brûlée, lemon madeleines (v)

### FONDANT AU CHOCOLAT NOIR

Warm dark chocolate and pistachio fondant, bourbon vanilla ice cream

### FRAICHEUR D'ANANAS

Vanilla poached pineapple, passion fruit, mango, coconut yoghurt, mango sorbet (v)

### SÉLECTION DE FROMAGES

Beillevaire French farmhouse cheeses, Williams pear chutney  
- 12.00 supplement

*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 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. All prices include VAT. Service charge will be added to your final bill*



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## EVENTS - SIGNATURE MENU / VEGAN - £70

### AUBERGINE

Caramelised aubergine, smoked tomato, courgette salad,  
wild garlic dressing (vg)

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### CHOU-FLEUR

Meunière roasted cauliflower, caperberry, lemon, beurre noisette,  
caramelised ceps and cauliflower purée (vg)

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### FRAICHEUR D'ANANAS

Vanilla poached pineapple, passion fruit, mango, coconut yoghurt,  
mango sorbet (vg)

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