



LE PONT DE LA TOUR

Set Menu

London
Evening
Standard
standard.co.uk



#60DAYSOFSUMMER

Three courses £30.00

Includes a glass of Chandon Brut NV (125ml)

A £2 cover charge will be added to your bill

A discretionary 12.5% service charge will be added to the bill

All prices are inclusive of VAT @ 20%

Please ask your server if you need further clarification for any allergies

Starter

Soused and barbecued mackerel, fennel and orange compote,
avocado cream, pink grapefruit

Ham hock terrine, pickled apple, truffle mayonnaise, toasted sourdough

Heritage tomato salad, compressed watermelon, goat's cheese, olive
caramel v

Chilled gazpacho, bloody Mary jelly, compressed cucumber & basil v

Main Course

Braised lamb breast, summer vegetables, marjoram broth

Pan fried cod, smoked haddock brandade, parsley velouté, coastal sea
herbs

Slow cooked pork belly, squid, poached Asian pear, chorizo & apple jam

Fresh pea & broad bean risotto v

Sides (£4.50)

Buttered French beans, Potato purée,
Garden salad, New potatoes
English asparagus, hollandaise (£3.00 supplement)

Dessert

Tarte Tatin, vanilla ice cream

Treacle tart, fresh raspberries, crème fraîche ice-cream

Lemon and white chocolate tart, date and Earl Grey,
caramelised pine nut ice-cream

Sorbets & ice-creams