



COLBERT

Déjeuner et Dîner



CRUSTACES



Atlantic Prawns 1/4 pint (404) 10.75
 Prawn & Avocado Cocktail (462) 19.50
 Dorset Crab with rye bread (426) 21.50

Oysters

Jersey Rocks (No. 3s) (08) each 4.50
 Lindisfarne Rocks (No. 3s) (08) each 4.50



PRIX-FIXE

2 courses 24.50 - 3 courses 29.50

Crème Vichyssoise (112) (v)
 or
 Celeriac Remoulade (315) (v)



Grilled Sea Bass, Provençal Vegetables,
 Sauce Vert (474)



Soufflé Suisse, Mesclun Salad (764) (v)



Seasonal Sorbet (118) (vg)



Salted Caramel Éclair (582) (v)

Œufs

Eggs Benedict small (591) 10.50 large (1095) 18.50
 Eggs Florentine (v) small (477) 11.75 large (853) 20.50
 Eggs Royale small (570) 13.25 large (1042) 23.00

Omelettes

Omelette aux Fines Herbes (v) (388) 11.75
 au Fromage (520) or au Jambon (492) 13.75
 Omelette Arnold Bennett (1224) 17.50

Croques & Sandwiches

Croque Monsieur (1124) 14.00
 gruyère, jambon blanc & béchamel
 Smoked Salmon and Avocado (428) 15.75
 on 'pain de campagne'
 Crêpe Complète (582) 16.25
 jambon blanc, gruyère and double fried egg
 'Le Club' Sandwich (974) 17.75
 Colbert Hamburger (1054) 19.00

Savoury Madeleines (290) 4.50

Marinated Olives (222) 4.00

HORS D'OEUVRES

Radis au Beurre (vg) (156) 6.00
 Crème Vichyssoise (v) (112) 8.50
 Soupe à l'Oignon (646) 10.25
 Avocado Vinaigrette (vg) (401) 12.00
 Chicken Liver Parfait (628) 13.00

Globe Artichoke Vinaigrette (vg) (148) . . 13.75
 Escargots à la Bourguignonne
 demi-douzaine (665) 15.75
 Steak Tartare with Toast (242) 16.50
 Severn & Wye Smoked Salmon (242) . . 17.50

LES SALADES

Colbert Superfoods Salad (vg) (268) 14.25

Salad of Heritage Tomatoes
 and Brillat-Savarin (v) (210) 15.50

Endive, Roquefort & Walnut Salad (403) 15.50

Chopped Chicken, Avocado & Bacon Salad
 regular (505) 15.50 large (756) 22.75

Salade Niçoise, with agromar tuna
 regular (380) 15.50 large (570) 22.75

PLÂTS PRINCIPAUX

Poissons

Kedgerie (652) 21.50
 smoked haddock, smoked salmon, poached egg
 Grilled Octopus (474) 26.50
 tomato & chorizo salsa
 Goujons of Haddock tartare sauce
 small (707) 14.25 large (867) 27.00
 Cold Poached Salmon (528) 27.50
 samphire & sea vegetables, lemon mayonnaise
 Lemon Sole 'Meunière' (678) 29.75
 lemon & caper butter

Les Végétariens

Tian de Légumes à la Provençale (vg) (107) 15.95
 Grilled Violet Artichokes (v) (206) 16.75
 artichoke purée & sauce vierge
 Soufflé Suisse, mesclun salad (v) (764) . . . 17.25

les légumes

mesclun salad (65) 4.50 - green beans & shallots (108) 5.00
 tenderstem broccoli (132) 5.00 - ratatouille (vg) (68) 5.00
 pommes purée (460) 5.25 - heritage tomato & shallot salad (vg) (59) 5.50
 pommes frites (524) 5.50 - buttered new potatoes (302) 5.75

Viandes

Grilled Chicken Paillard, verjus dressing (511) 21.00
 Saucisse de Montbéliard, lentilles en cocotte (806) 22.75
 Flat Iron Steak (408) 26.75
 with 'Sauce Diane' (512) 28.75
 Pan-roasted Lamb, niçoise beurre (667) . . 34.50
 Escalope de Veau Viennoise, beurre noisette (727) 32.50
 Côte de Boeuf, frites, sauce béarnaise (1676) 39.50

FROMAGES ET DESSERTS

Friandises, Pâtisseries, Desserts et Glaces are vegetarian, for vegan options please ask your server

Fromages

Saint Nectaire, Le Trèfle du Perche,
 Bleu des Causses (474) 13.75
 served with quince jelly, endive and black grapes

Friandises

Colbert Truffles (110) 1.50 each
 Selection of Madeleines 4.50
 Passion Fruit & Pistachio Macarons (112)
 2.25 each

Pâtisseries, Desserts et Glaces

Salted Caramel Éclair (582) 7.25
 Ice Cream Profiteroles (909) 9.25
 hot chocolate sauce
 Mousse au Chocolat (496) 9.50
 Seasonal Fruit Tart (404) 9.50
 Crème Brûlée (632) 9.75
 Vanilla Cheesecake (587)
 mixed berry compote 10.25
 Tarte Fine aux Pommes crème chantilly (792) 10.75

Seasonal Sorbet (118) 7.50
 Coupe Chocolat Liégeois (966) 10.50
 vanilla and chocolate ice creams,
 whipped cream and bitter chocolate sauce
 Coupe Amandine (828) 10.50
 pistachio, hazelnut and almond nougatine ice creams,
 whipped cream and butterscotch sauce
 Banana Split (1004) 10.75
 caramelised banana, vanilla ice cream,
 whipped cream, raspberry purée and flaked almonds



Scan to view a menu with calories.
 Adults need around 2,000 kcal a day

Please inform your server if you have any food allergies or special dietary needs
 Cover Charge: 2.50 at Lunch and Dinner in the Dining Rooms ~ A discretionary 15% service charge will be added to your bill
 All gratuities are managed independently ~ Prices include VAT ~ No flash, or intrusive photography please

(v) Vegetarian
 (vg) Vegan