

..... **SNACKS**

- Truffled Toast, *bacon jam* £14
 Chickpea Fries, *jalapeño ketchup** £8
 Taramasalata, *seasonal crudités* £12

..... **OYSTERS & CAVIAR**

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| <p>Oscietra Caviar
 <i>served with traditional garnish & blinis</i>
 10g – £40
 30g – £120
 50g – £170</p> | <p>Carlingford Oysters
 <i>three or six</i>
 <i>natural</i> £13 / £25
 <i>apple & blackberry mignonette</i> £15 / £29</p> | <p>Beluga Caviar
 <i>served with traditional garnish & blinis</i>
 30g – £300
 50g – £480</p> |
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..... **STARTERS**

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| <p>Chicken & Duck Liver Parfait £24
 <i>black fig, pedro ximénez, toasted brioche</i></p> | <p>Prawn Cocktail £19
 <i>avocado, grapefruit, marie rose</i></p> | <p>Lampton & Jackson Smoked Salmon £20
 <i>traditional garnish</i></p> |
| <p>British Bluefin Tuna Tartare £21
 <i>ponzu, sesame, chilli, potato crisps</i></p> | <p>Dry-Aged Beef Tartare £22
 <i>soy-cured egg yolk, grilled sourdough</i></p> | |

..... **SALADS**

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| <p>Caesar Salad £15 / £20
 <i>36-month parmesan, white anchovies</i></p> | <p>Heritage Beetroot & Burrata £17 / £25
 <i>aged balsamic</i></p> | <p>The Colony Cobb Salad £19 / £31
 <i>comté, chicken, bacon, egg, avocado</i></p> |
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- Add grilled chicken breast £12 or prawns £15

..... **MAINS**

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| <p>Calf`s Liver £33
 <i>caramelised onions, cured bacon</i></p> | <p>Cider Battered Haddock £30
 <i>caviar tartare sauce, mushy peas, curry sauce, chips</i></p> | <p>Shepherd`s Pie £25
 <i>sugar snap peas, mint salsa verde</i></p> |
| <p>Potato Gnocchi* £25
 <i>Delica pumpkin, candied walnut, sage, saffron velouté</i></p> | <p>Beef Wellington for two £120
 <i>stout-pickled onion, red wine jus please allow 45 minutes</i></p> | <p>The Colony Cheeseburger £27
 <i>tomato, lettuce, pickled red onion, burger sauce, french fries</i></p> |
| <p>Dover Sole Meunière £62
 <i>brown butter, capers, lemon, herbs</i></p> | <p>Roast Cornish Cod £28
 <i>mussels, broccoli, smoked almond pesto, white wine velouté</i></p> | <p>Dry-Aged Beef Tartare £38
 <i>french fries, gem lettuce salad</i></p> |

..... **GRILLS**

Served with a stout-pickled onion and a choice of sauce: bordelaise, bearnaise, peppercorn or chimichurri

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| <p>Tomahawk for two £14 / 100g
 Chateaubriand for two 500g £120</p> | <p>Dry-Aged Rib Eye 280g £56
 Hanger Steak 280g £33
 Dry-Aged Beef Fillet 220g £59</p> | <p>Glazed Spring Chicken £30
 Ale & Treacle Cured Pork Chop 350g £40</p> |
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..... **SIDES**

all £7.50

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| <p>Green Beans, Chili & Almonds
 Cauliflower Gratin
 Spinach, Creamed or Steamed</p> | <p>Triple-Cooked Chips
 Mashed Potato, Café de Paris Butter
 Minted Cornish Potatoes</p> | <p>Rooftop Honey Glazed Carrots
 Braised Red Cabbage
 Gem Lettuce, Vinaigrette, Chives</p> |
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..... **DESSERTS**

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| <p>The Colony Ice Cream Sundae
 <i>2 Scoops / 3 Scoops / 4 Scoops</i>
 £13 / £15 / £17</p> | <p>Cuban Chocolate Delice £12
 <i>hazelnut & whiskey</i></p> | <p>Tipsy Brioche £14
 <i>cognac & plums</i></p> |
| <p>Vanilla Cheesecake £10
 <i>figs and port</i></p> | <p>Tiramisu £12</p> | <p>Lemon and Lime Posset* £10
 <i>raspberry sorbet</i></p> |
| | <p>Artisan British Cheeses £17
 <i>seasonal chutney, homemade crackers</i></p> | |