

**SNACKS**

Taramasalata, seasonal crudités 12.00

Truffled Toast, bacon jam 14.00

Chickpea Fries, jalapeño ketchup\* 8.00

**STARTERS**

Smoked Salmon 20.00  
traditional garnish

Dry-Aged Beef Tartare 22.00  
soy-cured egg yolk, grilled sourdough

Caviar  
served with traditional garnish & blinis

Oscietra  
10g 40.00 30g 120.00 50g 170.00

Beluga  
30g 300.00 50g 480.00

Wild Mushroom Velouté\* 14.00  
soy braised shitake, tarragon, stout bread

Prawn Cocktail 19.00  
avocado, grapefruit, marie rose

Chicken & Duck Liver Parfait 24.00  
cherries, pedro ximénez, brioche

Carlingford Oysters  
strawberry, elderflower, pink champagne mignonette  
three 15.00 six 29.00  
or natural  
three 13.00 six 25.00

**SALADS**

The Colony Cobb Salad 19.00 / 31.00  
comté, chicken, bacon, egg, avocado

Heritage Tomato & Burrata 17.00 / 25.00  
aged balsamic

Caesar Salad 15.00 / 20.00  
36 month parmesan, white anchovies

Enhance your salad  
Add grilled chicken breast 12.00 Add prawns 15.00

**MAINS**

Calf's Liver 33.00  
caramelised onions, cured bacon

Roast Cornish Cod 28.00  
mussels, broccoli, smoked almond pesto,  
white wine velouté

Potato Gnocchi\* 22.00  
courgette,  
datterini tomato, basil sabayon

Dover Sole Meunière 62.00  
brown butter, capers, lemon, herbs

Shepherd's Pie 25.00  
sugar snap peas, mint salsa verde

The Colony Cheeseburger 27.00  
tomato, lettuce, pickled red onion, burger sauce, french fries

Dry-Aged Beef Tartare 38.00  
french fries, gem lettuce salad

**GRILLS**

Served with a stout-pickled onion and a choice of sauce: bordelaise • béarnaise • peppercorn • chimichurri

Tomahawk for two 14.00/100g

Dry-Aged Rib Eye 280g 56.00

Glazed Spring Chicken 30.00

Dry-Aged Beef Fillet 220g 59.00

Hanger Steak 280g 33.00

Ale & Treacle Cured Pork Rib Eye  
350g 40.00

**SIDES all 7.50**

triple-cooked chips • minted jersey royals • mashed potato, café de paris butter  
green beans, chilli & almonds • spinach, creamed or steamed • gem lettuce, vinaigrette, chives

**SET LUNCH MENU**

Served Mon-Fri, noon to 2.45pm. 2 courses 35.00 / 3 courses 42.00

Wild Mushroom Velouté\*  
soy braised shitake, tarragon, stout bread

Confit Duck Leg  
white bean cassoulet, nduja, sauce vierge

Cuban Chocolate Delice  
hazelnut & whiskey

Hamhock Terrine  
pickled vegetables, piccalilli gel

Potato Gnocchi\*  
courgette, datterini tomato,  
basil sabayon

Vale of Camelot Blue  
pickled walnut, beaumont honey,  
crackers

Gin Cured Salmon  
pickled cucumber, rye bread

Roast Cornish Cod  
mussels, broccoli, smoked almond pesto,  
white wine velouté

**DESSERTS**

The Colony Ice Cream Sundae  
2 Scoops / 3 Scoops / 4 Scoops  
13.00 / 15.00 / 17.00

Vanilla Cheesecake 10.00  
figs & port

Lemon and Lime Posset\* 10.00  
raspberry sorbet

Tiramisu 12.00

Cuban Chocolate Delice  
12.00  
hazelnut & whiskey

Tipsy Brioche 14.00  
cognac & plums

Artisan British Cheeses 17.00  
seasonal chutney,  
homemade crackers

Please inform the Server if you have any allergies of which we need to be aware ~ \*Vegan. Please ask about other vegetarian options.  
Prices include VAT ~ A discretionary 15% Service Charge will be added to your bill ~ All gratuities are managed independently

Please note we are cashless