## THE COLONY

····· SNACKS ··

Truffled Toast, bacon jam £14

Taramasalata, seasonal crudités £12

Oscietra Caviar

Chickpea Fries, jalapeño ketchup\* £8

served with traditional garnish & blinis

10g - £40

**30g** – £120

**50g** – £170

Carlingford Oysters

•••••• OYSTERS & CAVIAR •••••

three or six

natural £13 / £25

apple & blackberry mignonette £15 / £29

Beluga Caviar

served with traditional garnish & blinis

**30g** – £300

**50g** – £480

..... STARTERS .....

Wild Mushroom Velouté\* £14 soy braised shitake, stout bread, tarragon

Chicken & Duck Liver Parfait  $\pounds_{24}$ 

black fig, pedro ximénez, toasted brioche

Prawn Cocktail £19 avocado, grapefruit, marie rose

British Bluefin Tuna Tartare £21 ponzu, sesame, chilli, potato crisps

Lampton & Jackson Smoked Salmon £20  $traditional\ garnish$ 

Dry-Aged Beef Tartare £22 soy-cured egg yolk, grilled sourdough

Pancakes or French Toasts

maple syrup £15

maple syrup & cured bacon £18 sour cherries & clotted cream £21 **BRUNCH** 

Eggs Benedict £22

Eggs Florentine £23

Eggs Royal  $\pounds_{24}$ 

Omelettes from f.76

Avocado on Toast £18 with poached egg £20

Smoked Salmon £24.50 with scrambled eggs

••••• SALADS

Caesar Salad £15 / £20 36-month parmesan, white anchovies

Heritage Beetroot & Burrata £17 / £25 aged balsamic

Add grilled chicken breast £12 or prawns £15

The Colony Cobb Salad  $£_{19}/£_{31}$  comté, chicken, bacon, egg, avocado

MAINS

Calf's Liver £33 caramelised onions, cured bacon

Potato Gnocchi\* £25 Delica pumpkin, candied walnut, sage, saffron velouté

Dover Sole Meunière £62 brown butter, capers, lemon, herbs Cider Battered Haddock £30 caviar tartare sauce, mushy peas, curry sauce, chips

Beef Wellington for two  $\pounds_{120}$ stout-pickled onion, red wine jus please allow 45 minutes

Roast Cornish Cod £28 mussels, broccoli, smoked almond pesto, white wine velouté Shepherd`s Pie £25 sugar snap peas, mint salsa verde

The Colony Cheeseburger £27 tomato, lettuce, pickled red onion, burger sauce, french fries

Dry-Aged Beef Tartare £38 french fries, gem lettuce salad

GRILLS ....

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

Tomahawk for two  $\pounds_{14}/Ioog$ Chateaubriand for two  $500g \pounds_{120}$  Dry-Aged Rib Eye 28 $og \, \pounds 56$ Hanger Steak 28 $og \, \pounds 33$ 

Dry-Aged Beef Fillet 220g £59

Glazed Spring Chicken  $\pounds_{30}$  Ale & Treacle Cured Pork Chop  $350g\,\pounds_{40}$ 

SIDES

all £7.50

Green Beans, Chili & Almonds
Cauliflower Gratin
Spinach, Creamed or Steamed

Triple-Cooked Chips

Mashed Potato, Café de Paris Butter

Minted Cornish Potatoes

Rooftop Honey Glazed Carrots

Braised Red Cabbage

Gem Lettuce, Vinaigrette, Chives