

..... **STARTERS**

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

Carlingford Oysters
apple & blackberry mignonette
three 15.00 six 29.00
or natural
three 13.00 six 25.00

Prawn Cocktail 19.00
avocado, grapefruit, marie rose

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

BRUNCH

Eggs Benedict 22.00
Smoked Salmon, Scrambled Eggs 24.50

Eggs Florentine 23.00
Omelettes from 16.00

Eggs Royale 24.00
Avocado on Toast 18.00
with poached egg 20.00

Pancakes or French Toasts
maple syrup 15.00 *maple syrup & cured bacon* 18.00
sour cherries & clotted cream 21.00

..... **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**

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

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

Potato Gnocchi* 22.00
courgette, datterini tomato, basil sabayon

Roast Dry Aged Sirloin 39.00
yorkshire pudding, roast potatoes, seasonal vegetables

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

Roast Pork Belly 30.00
roast potatoes, pickled red cabbage, charred apple sauce

GRILLS

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

Tomahawk for two 14.00/ 100g
Dry-Aged Beef Fillet 220g 59.00

Dry-Aged Rib Eye 280g 56.00
Hanger Steak 280g 33.00

Glazed Spring Chicken 30.00
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*

..... **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