

..... **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

..... **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*