

THE
COLONY
GRILL

SNACKS

Taramasalata Seasonal crudités	12
Truffled Toast Bacon jam	14
Chickpea Fries* Jalapeño ketchup	8

OYSTERS & CAVIAR

Oscietra Caviar Served with traditional garnish & blinis 10g / 30g / 50g	40 / 120 / 170
Beluga Caviar Traditional garnish & blinis 30g / 50g	300 / 480
Carlingford Oysters Natural Three / Six	13 / 25
Apple & blackberry mignonette Three / Six	15 / 29

STARTERS

Wild Mushroom Velouté* Soy braised shiitake, stout bread, tarragon	22
Prawn Cocktail Avocado, grapefruit, marie rose	19
London Cured Smoked Salmon Traditional garnish	20
Chicken & Duck Liver Parfait Mandarin, Madiera jelly, honey glazed Parker House loaf	24
British Bluefin Tuna Tartare Ponzu, avocado, spring onion, coriander, sesame, chilli, potato crisps	25
Dry-Aged Beef Tartare Soy-cured egg yolk, grilled sourdough	22

SALADS

Caesar Salad Small / Large 36 Month parmesan, white anchovies	15 / 20
Heritage Beetroot & Burrata Small / Large Aged balsamic vinegar	17 / 25
The Colony Cobb Salad Small / Large Comté, chicken, bacon, egg, avocado	19 / 31
Add grilled chicken breast	+ 12
Add prawns	+ 15

MAINS

Calf's Liver Caramelised onions, cured bacon	33
Cider Battered Haddock Caviar tartare sauce, chips, mushy peas, curry sauce	30
Shepherd's Pie Sugar snap peas, mint salsa verde	25
Potato Gnocchi* Delica pumpkin, candied walnut, sage, saffron velouté	25
Beef Wellington Confit Roscoff onion, red wine jus Please allow 45 minutes	65
The Colony Cheeseburger Tomato, lettuce, pickled red onion, burger sauce, french fries	27
Dover Sole Meunière Brown butter, capers, lemon, herbs	62
Roast Cornish Cod Mussels, broccoli, smoked almond pesto, white wine velouté	28
Dry-Aged Beef Tartare French fries, gem lettuce salad	38

GRILLS

Served with a confit Roscoff onion and a choice of sauce:
Bordelaise / Béarnaise / Peppercorn / Chimichurri

Tomahawk for two (100g)	14
Dry-Aged Rib Eye (280g)	40
Glazed Spring Chicken	30
Dry-Aged Beef Fillet (220g)	59
Hanger Steak (280g)	33
Ale & Treacle Cured Pork Chop (350g)	40

SIDES

Triple-Cooked Chips	7.5
Green Beans, Chilli & Almonds	7.5
Mashed Potato, Café de Paris Butter	7.5
Rooftop Honey Glazed Carrots	7.5
Spinach, Creamed or Steamed	7.5
Gem Lettuce, Vinaigrette, Chives	7.5
Braised Red Cabbage	7.5
Minted Cornish Potatoes	7.5
Cauliflower Gratin	7.5

SET LUNCH MENU

Served Mon–Fri, noon to 2:45pm. two courses £35 / three courses £42

STARTERS

Ham Hock Terrine Pickled vegetables, piccalilly gel
Wild Mushroom Velouté* Soy braised shiitake, stout bread, tarragon
Gin Cured Salmon Pickled cucumber, rye bread

MAINS

Confit Duck Leg White bean cassoulet, nduja, sauce vierge
Roast Cornish Cod Mussels, broccoli, smoked almond pesto, white wine velouté
Potato Gnocchi* Delica pumpkin, candied walnut, sage, saffron velouté

DESSERTS

Cuban Chocolate Delice Hazelnut & Whiskey
Camelot Blue Cheese Pickled walnut, Beaumont honey, crackers