

THE
COLONY
GRILL

SNACKS

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

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	14
Chicken & Duck Liver Parfait Mandarin, Madiera jelly, honey glazed Parker House	24
Prawn Cocktail Avocado, grapefruit, marie rose	19
British Bluefin Tuna Tartare Ponzu, avocado, spring onion, coriander, sesame, chilli, potato crisps	21
London Cured Smoked Salmon Traditional garnish	20
Dry-Aged Beef Tartare Soy-cured egg yolk, grilled sourdough	22

BRUNCH

Pancakes or French Toast Maple Syrup	15
Maple Syrup & Cured Bacon	18
Sour Cherries & Clotted Cream	21
Eggs Benedict	22
Eggs Florentine	23
Eggs Royale	24
Omelette	from 16
Avocado on Toast	18
Add a poached egg	+ 2
Smoked Salmon, Scrambled Eggs	24.5

SALADS

Cesar 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

Calfs Liver Caramelised onions, cured bacon	33
Potato Gnocchi* Delica pumpkin, candied walnut, sage, saffron velouté	25
Dover Sole Meunière Brown butter, capers, lemon, herbs	62
Cider Battered Haddock Caviar tartare sauce, mushy peas, curry sauce, chips	30
Beef Wellington Confit Roscoff onion, red wine jus Please allow 45 minutes	65
Roast Cornish Cod Mussels, broccoli, smoked almond pesto, white wine velouté	28
Shepherd's Pie Sugar snap peas, mint salsa verde	25
The Colony Cheeseburger Tomato, lettuce, pickled red onion, burger sauce, french fries	27
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
Chateaubriand for two (500g)	120
Dry-Aged Rib Eye (280g)	56
Hanger Steak (280g)	33
Dry-Aged Beef Fillet (220g)	59
Glazed Spring Chicken	30
Ale & Treacle Cured Pork Chop (350g)	40

SIDES

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