

THE
COLONY
GRILL

SNACKS

Taramasalata 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	300
Rock Oysters Three / Six / Twelve	13 / 25 / 50

STARTERS

Pumpkin Velouté Spinach and ricotta ravioli	15
Prawn Cocktail Avocado, grapefruit, marie rose	19
London Cured Smoked Salmon Traditional garnish	25
Foie Gras & Chicken Liver Parfait Clementine, Madiera jelly, honey glazed Parker House loaf	25
British Bluefin Tuna Tartare Ponzu, avocado, spring onion, coriander, sesame, chilli, wasabi cracker	25
Dry-Aged Beef Fillet Tartare Soy-cured egg yolk, sourdough	30

SALADS

Caesar Salad Small / Large 36 Month parmesan, white anchovies	15 / 20
Heritage Beetroot & Burrata Sherry vinegar, bitter leaf	23
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, mashed potato	35
Traditional Fish & Chips Tartare sauce, mushy peas	30
Shepherd's Pie Rooftop honey glazed carrots	28
Potato Gnocchi* Delica pumpkin, candied walnut, sage cream	25
Beef Wellington Red wine jus Please allow 45 minutes	65
The Beaumont Cheeseburger Pickled onion, American mustard, ketchup, French fries	27
Dover Sole Grilled with tartare sauce or Meunière with brown butter	Market Price
Roast Turbot Cavolo nero, seaweed tapenade	46
Dry-Aged Beef Fillet Tartare French fries, gem lettuce salad	43
Add 10g of Oscietra Caviar	+40

GRILLS

Served with a choice of sauce: Bordelaise / Béarnaise / Peppercorn / Chimichurri	168
Tomahawk for two (1.2kg)	120
Chateaubriand for two (500g)	56
Dry-Aged Rib Eye (280g)	59
Dry-Aged Sirloin (280g)	59
Dry-Aged Beef Fillet (220g)	40
Ale & Treacle Cured Pork Chop (350g)	

SIDES

Triple-Cooked Chips	8
Green Beans, Chilli & Almonds	8
Mashed Potato	8
Rooftop Honey Glazed Carrots	8
Spinach, Creamed or Steamed	8
Gem Lettuce, Vinaigrette	8
Buttered New Potatoes	8
Skin on Fries	12
Truffle & Parmesan Skin on Fries	

SET LUNCH MENU

Served Mon–Fri, noon to 2:45pm. two courses £39 / three courses £48

STARTERS

Ham Hock Terrine Pickled vegetables, mustard emulsion, sourdough toast
Heritage Beetroot Salad* Vegan feta, sherry vinegar
Cured Salmon Horseradish crème fraîche, dill, soda bread

MAINS

Chicken Schnitzel Cackle Bean egg, anchovies, capers
Fillet of Cod Seaweed tapenade, black cabbage
Potato Gnocchi* Delica pumpkin, candied walnut, sage cream

DESSERTS

Lemon & Lime Posset Rhubarb textures
Keens Cheddar Cheese Seasonal Chutney, The Beaumont honey, crackers

Please inform your Server if you have any allergies of which we need to be aware. *Vegan. Please ask about other vegetarian options.
Prices include VAT - A discretionary 15% Service Charge will be added to your bill. All gratuities are managed independently. Please note we are cashless.