

THE  
COLONY  
GRILL

SNACKS

<b>Chickpea Fries*</b> Jalapeño ketchup	8
<b>Truffled Toast</b> Bacon jam	14
<b>Taramasalata</b> Crudités	12

OYSTERS & CAVIAR

<b>Oscietra Caviar</b> Served with traditional garnish & blinis 10g / 30g / 50g	40 / 120 / 170
<b>Beluga Caviar</b> Traditional garnish & blinis 30g	300
<b>Rock Oysters</b> Three / Six / Twelve	13 / 25 / 50

STARTERS

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

BRUNCH

<b>Pancakes or French Toast</b> Maple Syrup	15
Maple Syrup & Cured Bacon	18
Apple, Cinnamon & Clotted Cream	21
<b>Eggs Benedict</b>	22
<b>Eggs Florentine</b>	23
<b>Eggs Royale</b>	24
<b>Omelette</b>	from 16
<b>Avocado on Toast</b>	18
Add a poached egg	+ 2
<b>Smoked Salmon, Scrambled Eggs</b>	25

SALADS

<b>Caesar Salad Small / Large</b> 36 Month parmesan, white anchovies	15 / 20
<b>Heritage Beetroot &amp; Burrata</b> Sherry vinegar, bitter leaf	23
<b>The Colony Cobb Salad Small / Large</b> Comté, chicken, bacon, egg, avocado	19 / 31
Add grilled chicken breast	+ 12
Add prawns	+ 15

MAINS

<b>Calfs Liver</b> Caramelised onions, cured bacon, mashed potato	35
<b>Potato Gnocchi*</b> Delica pumpkin, candied walnut, sage cream	25
<b>Dover Sole</b> Grilled with tartare sauce or Meunière with brown butter	Market Price
<b>Traditional Fish &amp; Chips</b> Tartare sauce, mushy peas	30
<b>Beef Wellington</b> Red wine jus Please allow 45 minutes	65
<b>Roast Turbot</b> Cavolo nero, seaweed tapenade	46
<b>Shepherd's Pie</b> Rooftop honey glazed carrots	28
<b>The Beaumont Cheeseburger</b> Pickled onion, American mustard, ketchup, French fries	27
<b>Dry-Aged Beef Fillet Tartare</b> French fries, gem lettuce salad	43
Add 10g Oscietra Caviar	+40

GRILLS

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

SIDES

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

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.