

THE COLONY

Aperitifs

French 75 17.00 Beaumont Punch 17.00 Bellini 13.50
Classic Martini *from* 13.50 Martini Variations *from* 13.50
Aperol Spritz 14.50 Martinez 15.00 Negroni 15.00 Margarita 15.00
Clover Club 15.00 Whiskey Sour 15.00 Old Fashioned 15.00

Champagne and Sparkling

Pommery Brut Royal NV

Glass 17.00 1/2 Bottle 42.00 Bottle 83.00 Magnum 163.00

Nyetimber Classic Cuvée 'Multi-Vintage', West Sussex, England
Bottle 75.00

Ayala Rosé Majeur NV
Glass 18.00 Bottle 88.00

Deutz Brut Classic NV
Bottle 80.00

Pol Roger Brut Réserve NV
Bottle 85.00

Larmandier-Bernier Latitude Blanc de Blancs Extra-Brut NV
Glass 20.50 Bottle 95.00

Jacquesson Cuvée No.741 NV
Glass 22.00 Bottle 105.00

Bollinger Rosé NV
1/2 Bottle 56.00 Bottle 110.00

Deutz Brut Vintage 2012
Bottle 125.00

Ruinart Blanc de Blancs NV
Bottle 135.00

Bollinger Grande Année 2007
Bottle 150.00

Dom Pérignon 2009
Bottle 180.00

Pol Roger Cuvée Sir Winston Churchill 2004
Bottle 190.00

Krug Grande Cuvée NV
1/2 Bottle 110.00 Bottle 215.00

Louis Roederer Cristal Brut 2008
Bottle 310.00

All wines contain sulphites and some may contain allergens

Cover Charge in Dining Room 2.00 ~ Prices include VAT
A discretionary 12 1/2% Service Charge will be added to your bill ~ All gratuities are managed independently
No intrusive or flash Photography ~ No Cheques
www.thebeaumont.com

Shellfish and Crustacea

Clamato Juice Deluxe <i>celery & shrimp garnish</i>	12.50
Crab Sardou.....	13.50
Carlingford Oysters.....	<i>half dozen</i> 18.50 <i>dozen</i> 37.00
New York Shrimp Cocktail.....	18.75
Dressed Weymouth Crab.....	18.75

Appetizers and Salads

Minestrone Soup(v).....	10.50	Avocado Vinaigrette(vg).....	9.75
Lobster Bisque.....	15.00	Claud's Dozen Vegetable Salad(vg).....	10.50
Steak Tartare.....	<i>small</i> 12.25 <i>large</i> 23.25	The Colony Club Salad <i>small</i> 12.50 <i>large</i> 18.00	
Chicken Liver Parfait.....	15.50	Avocado Superfoods Salad(vg).....	12.50
Smoked Salmon <i>traditionally garnished</i>	18.50	Heritage Beetroot and Goats' Cheese Salad(v).....	13.50
Oscietra Caviar.....	30gr 80.00 50oz 140.00		
Classic Caesar 9.75 add Chicken 13.00 add Lobster 25.00			

Dish of the Day

- Monday** Chicken Pot Pie 21.00
- Tuesday** Salmon Coulubiach 23.75
- Wednesday** Colony Meatloaf 20.00
- Thursday** Grilled Lamb Cutlets *with* Mint Sauce 28.00
- Friday** 'Cioppino' Fish Stew 26.50
- Saturday** Roast Halibut, Lobster Sauce 42.00
- Sunday** Roast Fore-Rib of Beef *and* Yorkshire Pudding 33.00

(v) Vegetarian (vg) Vegan

Please inform your server if you have any allergies we need to be aware of

Entrées

Cajun-Spiced Swordfish..... 22.50	The Colony Hamburger.....19.50
Roast Salmon, Watercress Purée.....25.00	Buttermilk Fried Chicken.....21.00
Salt-Baked Sea Bass, Fennel Salad....30.00	Lentil Ragout, Roast Vegetables(vg) 21.00
Dover Sole, Sauce Béarnaise..... 39.75	Gammon, Pineapple <i>and</i> Fried Egg...22.00
Grilled Lobster..... <i>half</i> 25.00 <i>whole</i> 47.50	Chicken Paillard..... 22.00
Shepherd's Pie..... 22.50	Middle-White Pork Chop..... 10oz 24.50
Calf's Liver <i>and</i> Bacon 26.50	

American-Style Broils

from our Montague Grill

..... AYRSHIRE 30 DAY

DRY AGED ABERDEEN ANGUS

Flat Iron.....	7oz 22.00
Rib Eye.....	10oz 36.75
Fillet.....	8oz 40.00
Tomahawk.....	32oz (for two) per person 36.00

..... GRAIN FED PRIME USDA

Rib Eye.....	10oz 37.50 14oz 49.75
New York Strip.....	14oz 48.50 <i>add Prawns</i> 16.00 <i>add Lobster</i> 25.00
Fillet.....	8oz 43.00
T-Bone.....	23oz (for two) per person 44.00

*all steaks served with a choice of hickory smoked butter,
peppercorn or béarnaise sauces*

Vegetables and Sides

all 4.50

french fries • whipped potatoes • macaroni cheese • fried beans *with* almonds
creamed spinach • cajun-spiced sweet potato *with* lime mayonnaise
creamed sweetcorn *with* chipotle • coleslaw • gem heart salad

Selection of Cheese

served fully garnished 14.50

Cropwell Bishop Stilton Montgomery Cheddar

Desserts, Cakes and Ice Creams

Damn Good Chocolate Tart.....	8.75	Red Velvet Cake.....	7.75
Baked Vanilla Cheesecake.....	8.50	Jimmy's Chocolate Cake.....	7.75
Bananas Foster <i>flambéed with dark rum</i>	10.00	Apple Crumble, <i>with Custard or Vanilla Ice Cream</i>	9.50
Chocolate & Orange Sorbet.....	7.75	Caramelised Banana Split.....	10.00
Knickerbocker Glory.....	9.25		

The Colony Club Sundae: *made to your specification small 7.75 large 9.50*

Sweet Wines

	100ml	Bottle
Late Harvest Semillon 2013, Valenti Bianchi, Mendoza, Argentina.....	34.00	37.5cl
Muscat, Beaumes-de-Venise 2013, Domaine de Durban, Rhône, France.....	9.25	63.00 75cl
Coteaux de l'Aubance 'Les Trois Schistes' 2014, Domaine de Montgilet, Loire, France.....	51.00	50cl
Rasteau Vin Doux Naturel 2015, Domaine du Trapadis, Rhône, France.....	12.00	56.00 50cl
Sauternes 2011, Château Filhot, Bordeaux, France.....	15.50	55.00 37.5cl
Vin de Constance 2013, Klein Constantia Estate, Constantia, South Africa.....	92.00	50cl

Coffees and Teas

COFFEE

Espresso <i>small 3.25 large 4.25</i>	Macchiato <i>small 3.25 large 4.25</i>	Noisette 3.25
Café Crème <i>small 4.25 large 5.25</i>	Cappuccino <i>small 4.25 large 5.25</i>	Marocchino 4.50
Americano (Pot) 5.25	Mocha 5.25	

all available decaffeinated or with soya milk extra shot 1.25 with whipped cream 1.25

SELECTION OF TEAS AND INFUSIONS

English Breakfast 4.25	Earl Grey 4.25	Darjeeling 4.25	Ceylon 4.75	Assam 4.75
Green 4.75	Jasmine 4.75	Lapsang Souchong 4.75	White Tip ~ Pai Mu Tan 6.50	
Canarino 4.00	Camomile 4.50	Verveine 4.50	Fresh Mint 4.50	