

## Aperitifs

French 75 17.00 Beaumont Punch 17.00 Bellini 13.50  
Classic Martini *from* 14.50 Martini Variations *from* 14.50  
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*

## Shellfish and Crustacea

Clamato Juice Deluxe <i>celery &amp; shrimp garnish</i> .....	12.50
Crab Sardou.....	13.50
Crab Cakes, Creole Mustard.....	17.50
Carlingford Oysters.....	<i>half dozen</i> 18.50 <i>dozen</i> 37.00
New York Shrimp Cocktail.....	18.75

## Appetizers and Salads

Minestrone Soup(v).....	10.50	Avocado Vinaigrette(vg).....	9.75
Fried Artichokes, Gremolata(vg).....	12.00	Roast Bean Curd, Sprouting Broccoli and Grains(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	
Seared Goose Liver, Rosti and Muscatel	18.75	Avocado Superfoods Salad(vg).....	12.50
Smoked Salmon <i>traditionally garnished</i> .....	18.50	Burrata, Heritage Tomatoes(v).....	15.00
Oscietra Caviar.....	<b>30gr</b> 80.00 <b>50gr</b> 140.00		
Classic Caesar 9.75 <i>add</i> Chicken 13.00 <i>add</i> 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** Surf 'n' Turf 44.50
- 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

## À LA CARTE

### Entrées

Cajun-Spiced Swordfish.....	22.50	The Colony Hamburger.....	19.50
Roast Sea Trout, Asparagus and Olives.....	28.00	Buttermilk Fried Chicken.....	21.00
Cod, Morels and Wild Garlic.....	32.00	Lentil Ragout, Roast Vegetables(vg)	21.00
Dover Sole, Sauce Béarnaise.....	39.75	Gammon, Pineapple and Fried Egg...	22.00
Grilled Lobster.....	half 25.00 whole 47.50	Chicken Paillard.....	22.00
Shepherd's Pie.....	22.50	Middle-White Pork Chop.....	10oz 24.50
		Calf's Liver and 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

Picanha.....	8oz	25.00
Rib Eye.....	10oz 14oz	37.50 49.75
New York Strip.....	14oz	48.50
T-Bone.....	20oz	55.00

*all steaks served with a choice of hickory smoked butter,  
peppercorn, béarnaise or blue cheese sauce*

### 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*

Lincolnshire Poacher   Dorstone   Barkham

## 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	Warm Chocolate Brownie, Malted Milk Ice Cream.....	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 8.50 large 10.75*

## 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	