

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

Gusbourne Blanc de Blancs 2014

Bottle 80.00

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 2009

Bottle 125.00

Ruinart Blanc de Blancs NV

Bottle 135.00

Bollinger Grande Année 2007

Bottle 150.00

Dom Pérignon 2009

Bottle 180.00

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

Crab Sardou.....	13.50
Seared Scallops, Spiced Cauliflower.....	17.50
Crab Cakes, Creole Mustard.....	17.50
Carlingford Oysters.....	half dozen 18.50 dozen 37.00
New York Shrimp Cocktail.....	18.75

Appetizers and Salads

Chilled Pea & Lovage Soup(v).....	10.50	Avocado Vinaigrette(vg).....	9.75
Globe Artichoke, Vinaigrette(vg).....	11.50	Sprouting Broccoli, Tofu and Grains(vg).....	10.50
Steak Tartare.....	small 12.25 large 23.25	The Colony Club Salad small 12.50 large 18.00	
Burrata, Heritage Tomatoes, Pesto(v)....	15.00	Avocado Superfoods Salad(vg).....	12.50
Smoked Salmon <i>traditionally garnished</i>	18.50		
	Classic Caesar 9.75 with Chicken 13.00 with Lobster 25.00		
	Oscietra Caviar 15gr 32.00 30gr 64.00 50gr 110.00		

Dish of the Day

- Monday** Chicken Pot Pie 21.00
- Tuesday** Salmon Coulibiac 23.75
- Wednesday** Colony Meatloaf 20.00
- Thursday** Grilled Lamb Cutlets *with* Mint Sauce 28.00
- Friday** Salt-Baked Sea Bass, Orange & Fennel Salad 34.00
- 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, Caviar Beurre Blanc.....	24.50	Buttermilk Fried Chicken, Spiced Remoulade.....	21.00
Roast Stone Bass, Petit Pois & Red Quinoa.....	34.00	Lentil Ragout, Roast Vegetables(vg)....	21.00
Dover Sole Meunière, Brown Shrimps (<i>on the bone</i>).....	42.50	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

Picanha.....	8oz 25.00
Rib Eye.....	10oz 37.50 14oz 49.75
New York Strip.....	14oz 48.50
T-Bone.....	30oz (for two) per person 38.00

*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
Sautéed Spinach, Garlic, Chilli & Olive Oil • 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

Rum Baba.....	6.50	Red Velvet Cake.....	7.75
Baked Vanilla Cheesecake.....	8.50	Jimmy's Chocolate Cake.....	7.75
Lemon Meringue Tart.....	8.50	Warm Chocolate Brownie, Malted Milk Ice Cream.....	9.50
Kentucky Bourbon Fruit Cake.....	9.00	Caramelised Banana Split.....	10.00
Knickerbocker Glory.....	9.25	Bananas Foster <i>flambéed with dark rum</i>	10.00

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
Sauternes 2004, Chateau d'Yquem, Bordeaux, France.....	350.00	37.5cl

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	