

Hors d'Oeuvres

Lambton & Jackson Smoked Salmon
traditionally garnished, soda bread
22.00

Cured Orkney Scallop
waldorf salad, green apple
vinaigrette
22.00

Oysters
Irish Rock or Jersey
on the half shell, seaweed mignonette
each 3.25 half dozen 18.50 dozen 37.00

Hand Cut Strozzapreti
smoked eel carbonara
16.00

Steak Tartare
dressed radishes, pickled egg yolk, wasabi leaf
small 12.00 large 23.00

Caviar
Oscietra 30g 80.00 50g 130.00
Beluga 20g 180.00 30g 270.00 50g 450.00
traditionally garnished, brown butter waffles

Buttermilk Fried Spring Chicken
roast chicken emulsion
13.00

White Onion Soup
louage, grilled cheese sandwich
14.00

New York Shrimp Cocktail
18.00
Pressed Terrine of Smoked Duck
pickled plums, toasted brioche
19.00

Salads

Caesar Salad
romaine lettuce, white anchovies,
aged parmesan
11.50

The Colony Cobb
organic chicken, smoked bacon, avocado,
24-month comté, soft boiled egg
16.50

Garden Vegetable Salad
raw, cooked & pickled vegetables,
avocado, marcona almonds,
rooftop herbs
14.50

Entrées

South Coast Dover Sole
grilled or meunière, brown butter,
hayselden potatoes
46.00

Scottish Gigha Halibut
buttered dorset crab, saffron gnocchi,
fennel, crab bisque
36.00

Monkfish Wellington
braised salsify, pressed celeriac,
hen of the wood
38.00

Roast Cotswold White Chicken
bbq sweetcorn, black truffle
23.00

Roast Cauliflower Agnolotti
green grapes, capers, toasted yeast
22.00

Sunchoke Risotto
sunflower seed & truffle pesto,
pickled golden sultanas
19.50

Pan Fried Calf's Liver
caramelised onions, cured bacon, capers
26.50

Cornish Lamb
braised carrot, carrot leaf pesto,
spenwood mash
28.00

Roast Cornish Cod
mussel chowder, charred cucumber,
sea herbs
25.00

Grills

All our meat is hand-selected and matured in our own salt maturing chamber for at least 42 days.
All the steaks are cooked over English charcoal and oak, and served with roasted bone marrow,
a parsley and shallot salad, and a sauce of your choice:

NATIVE BREED BEEF

Hanger Steak 10oz 26.00
Rib Eye 8oz 37.00
New York Strip 10oz 39.00
Fillet on the bone 9oz 42.00
Porterhouse (for two to share) 32oz 80.00

SUFFOLK WAGYU

Rib Eye 8oz 154.00
New York Strip 10oz 165.00

BLYBURGH FARM PORK

Pork T-bone 10oz 26.00

SAUCES

whipped béarnaise • green peppercorn • beaumont horseradish • red wine bordelaise
blue cheese • café de paris snails (£2 supplement)

Sides

all 4.50

shoestring fries, lemon & rosemary • bbq hispi cabbage, shallot & onions • buttermilk mash
tenderstem broccoli, black garlic, marcona almonds • london lettuce, house dressing

Please inform the Server if you have any allergies we need to be aware of
Prices include VAT ~ A discretionary 12.5% Service Charge will be added to your bill ~ All gratuities are managed by the staff
No intrusive or flash Photography ~ No Cheques