

Hors d'Oeuvres

Caviar
 Oscietra 30g 65.00 50g 110.00
 Beluga 20g 180.00 30g 270.00 50g 450.00
traditionally garnished, brown butter waffles

Lambton & Jackson Smoked Salmon
traditionally garnished, soda bread
 26.00

Smoked Eel Carbonara
hand-cut strozzapreti
 16.00

Orkney Scallop Escabeche
oyster, ginger, coriander
 22.00

Foie Gras Royale
maple wine, apple, walnut, truffle
 28.00

Buttermilk Fried Spring Chicken
roast chicken emulsion
 13.00

Oysters
 Jersey Rock *half dozen 18.50 dozen 37.00*
 Cornish Native *half dozen 22.50 dozen 44.00*
 Selection *half dozen 20.00 dozen 40.00*
on the half shell, seaweed mignonette

Chestnut Velouté
cep marmalade, bacon & onion brioche
 14.00

New York Shrimp Cocktail
 22.00

Salads

Caesar Salad
*romaine lettuce, white anchovies,
 24 month parmesan*
 13.50
with lobster 42.50

The Colony Cobb
*organic chicken, smoked bacon, avocado,
 comté, cacklebean boiled egg*
 small 18.00 large 28.00

Garden Vegetable Salad
*raw, cooked & pickled vegetables,
 marcona almonds*
 15.50

Entrées

South Coast Dover Sole
*grilled or meunière, miso brown butter,
 hayselden's potatoes*
 46.00

Scottish Gigha Halibut
*buttered dorset crab, seaweed gnocchi,
 fennel, crab bisque*
 36.00

Monkfish Wellington
*braised salsify, pressed potato,
 hen of the wood*
 38.00

Cotswold White Chicken
bbq sweetcorn, black truffle
 23.00

Delica Pumpkin Risotto
*toasted hazelnut, coffee,
 smoked ricotta*
 19.50

Steak Tartare
pickled egg yolk, mushroom ketchup
 small 16.00 large 28.00

Tranche of Calf's Liver
caramelised onions, cured bacon, capers
 28.50

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 bone marrow ragout and
 a sauce of your choice:*

NATIVE BREED BEEF

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

SUFFOLK WAGYU

Rib Eye 8oz 110.00
 New York Strip 10oz 130.00

BLYTHBURGH FARM PORK

Pork Chop, Charred Apple 10oz 26.00

SAUCES

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

Sides

all 5.00

triple-cooked chips, whipped béarnaise • bbq hispi cabbage, shallot & onions • buttermilk mash
 tenderstem broccoli, black garlic, marcona almonds • london lettuce, house dressing • creamed spinach, nutmeg

*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*