The Colony

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
cured egg yolk, toasted rye
15.50

Citrus-Cured Bass
cucumber, fennel, ginger
14.00

New York Shrimp Cocktail
23.00

Steak Tartare
pickled egg yolk, mushroom ketchup
small 18.00 large 28.50

Oysters
Lindisfarne Rock *half dozen* 22.00 *dozen* 44.00
Jersey Rock *half dozen* 23.50 *dozen* 46.00
Selection *half dozen* 22.00 *dozen* 43.00
on the half shell, seaweed mignonette

Buttermilk Fried Spring Chicken
roast chicken emulsion
13.00

Salads

Caesar Salad
romaine lettuce, white anchovies, 24 month parmesan
15.00

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

Hass Avocado
garden vegetables, marcona almonds
15.50

Entrées

South Coast Dover Sole
grilled or meunière, miso brown butter
55.00

Monkfish Wellington
glazed carrots, hen of the wood
38.00

Stuffed Cotswold White Chicken
jerusalem artichoke, manzanilla
29.00

Cep Risotto
madeira, cured ham, tarragon
18.00

Cornish Lamb Rump
bbq rib, smoked almond pesto, anchovy
29.00

Tranche of Calf's Liver
caramelised onions, cured bacon, capers
29.00

Roast Cornish Plaice
cockle chowder, grilled cucumber, sea vegetables
29.00

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** 28.50
Rib Eye **10oz** 42.00
Dry Aged Fillet **7oz** 48.00
Tomahawk *(for two to share)* ... 10.50/**100g**

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 6.50

triple-cooked chips, whipped béarnaise • charlotte potatoes, seaweed butter • buttermilk mash • sweetcorn ribs, chipotle 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