

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

English Asparagus
 confit yolk, toasted hazelnut, chamomile
 17.00

Seared Orkney Scallop
 pickled grapes, verjus,
 toasted yeast
 22.00

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

Buttermilk Fried Spring Chicken
 roast chicken emulsion
 13.00

Oysters
 Irish Rock half dozen 20.50 dozen 40.00
 Jersey Rock half dozen 23.00 dozen 46.00
 Selection half dozen 22.00 dozen 43.00
 on the half shell, seaweed mignonette

Shellfish Bisque
 carrot & tarragon, lobster roll
 15.00

New York Shrimp Cocktail
 23.00

Salads

Caesar Salad
 romaine lettuce, white anchovies,
 24 month parmesan
 14.50

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
 48.00

Roast Cotswold White Chicken
 black truffle, jerusalem artichoke
 29.00

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

Gigha Halibut
 cockle chowder, grilled cucumber,
 sea vegetables
 36.00

Risotto 'Cacio e Pepe'
 new season peas, broad beans,
 morels, cured ham
 19.50

Roast Cornish Lamb
 bbq aubergine, piquillo pepper,
 spiced lamb shoulder pastilla
 29.00

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

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

Roast Plaice
 sauce vierge, razor clam
 pickled seaweed
 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
 New York Strip 10oz 45.00
 Dry Aged Fillet 7oz 41.00
 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 Apple10oz 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 • 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