



Easter Sunday Brunch

COCKTAILS

- Mimosa 20.00
- Bloody Mary 20.00
- Virgin Forest Spritz 12.00

SNACKS

- Truffled Toast *bacon jam, cheddar custard* 14.00
- Smoked Aubergine *toasted nori crackers* 14.00
- Chickpea Fries *jalapeño ketchup* 8.00

EGGS

- Benedict 22.00 - Florentine 23.00 - Royale 24.00 - Omelettes *from* 16.00

PANCAKES & FRENCH TOASTS

- Maple Syrup 15.00 – Maple Syrup & Cured Bacon 18.00
- Sour Cherries & Clotted Cream 21.00

HOT BREAKFAST

- Crushed Avocado *on Granary Toast* 18.00 – *with poached egg* 20.00
- Corn Fritter *with Avocado and a Fried Duck Egg* 20.00
- Smoked Salmon, Scrambled Eggs 24.50

THE VEGAN ENGLISH

- 26.00
- Scrambled Chickpeas, Tofu Bacon, Tofu Cumberland Sausage, Tomato, Mushroom

THE ENGLISH

- 26.00
- choice of* Fried, Poached *or* Scrambled Arlington White Eggs *with* Bacon, Sausage, Tomato, Mangalitzza Black Pudding *and* Mushroom

CAVIAR & OYSTERS

- Oscietra Caviar **30g** 120.00 **50g** 170.00
- Beluga Caviar **30g** 300.00 **50g** 480.00
- traditional garnish, brown butter waffles*
- Jersey Oysters *seaweed shallot vinegar* **half dozen** 25.00 **dozen** 47.00

Please inform the Server if you have any allergies of which we need to be aware
Prices include VAT ~ A discretionary 15% Service Charge will be added to your bill
All gratuities are managed by the staff



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HORS D'ŒUVRES

- Lambton & Jackson Smoked Salmon *colony garnish* 24.00
- Hereford Steak Tartare **small** 22.00 **large** 36.00
- NY Shrimp Cocktail *marie rose sauce* 24.00
- Caesar Salad *36-month parmesan, white anchovies* 12.00
- The Colony Cobb Salad **small** 19.00 **large** 31.00
- 'CFC' - Colony Fried Chicken *bbq sauce* 14.00
- Seasonal Soup 14.00

ENTRÉES

- Stuffed Lamb Saddle *jersey royals, asparagus, peas, wild garlic* 42.00
- Roast Dry Aged Sirloin *yorkshire pudding, roast potatoes, seasonal vegetables* 39.00
- South Coast Dover Sole *Meunière miso butter* 57.00
- Roast Cornish Cod *shredded squid, bouillabaisse sauce* 28.00
- Hand Cut Spaghetti *al pesto* 18.00

GRILLS

Our meat is hand-selected and matured in our own salt maturing chamber for at least 42 days, cooked over charcoal and English oak, and served with bone marrow ragout:

- Tomahawk *(for two to share)* **per/100g** 11.00
- Dry Aged Rib Eye **280g** 56.00
- Suffolk Wagyu Strip **280g** 140.00
- Dry Aged Fillet **200g** 59.00
- Hereford Hanger Steak **280g** 33.00

SAUCES

all 2.50

red wine bordelaise • green peppercorn • whipped béarnaise • horseradish

SIDES

all 6.50

- Triple-Cooked Chips *béarnaise* • Buttermilk Mash
- BBQ Broccoli *black garlic, marcona almonds* • London Lettuce *house dressing*
- Creamed Spinach *nutmeg* • Tater Tots