



Saturday 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, Mangalitza 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

THE COLONY
Saturday Brunch

HORS D'ŒUVRES

- Lambton & Jackson Smoked Salmon *colony garnish* 24.00
Hereford Steak Tartare *mushroom ketchup* **small** 22.00 **large** 36.00
NY Shrimp Cocktail *Marie Rose sauce* 24.00
Caesar Salad *36-month parmesan, white anchovies* 12.00
Yellow Tomato Gazpacho *Dorset crab, green almond* 14.00
The Colony Cobb Salad **small** 19.00 **large** 31.00
Orkney Scallop Crudo *ginger, cucumber, yoghurt & gooseberry* 18.00
'CFC' - Colony Fried Chicken *roast chicken emulsion, sweetcorn relish* 14.00
Mushroom Parfait *'Waldorf' maple wine, toasted brioche* 13.00

ENTRÉES

- South Coast Dover Sole Meunière *miso butter* 57.00
Tranche of Calf's Liver *caramelised onions, cured bacon* 33.00
Roast Cornish Cod *shredded squid, bouillabaisse sauce* 28.00
Monkfish Wellington *glazed carrots, hen of the wood* 33.00
Smoked Potato Gnocchi *English pea & broad beans, Spenwood* 20.00
Devon White Chicken *summer bean stew, Cévennes onion* 32.00

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 ragoût:

- 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 Blythburgh Pork Chop **250g** 28.00
Hereford Hanger Steak **280g** 33.00

SAUCES

all 2.50

red wine bordelaise • green peppercorn • whipped béarnaise • horseradish
café de paris snails • blue cheese sauce

SIDES

all 6.50

Triple-Cooked Chips *béarnaise* • Buttermilk Mash • Sweetcorn Ribs *chipotle*
BBQ Broccoli *black garlic, marcona almonds* • London Lettuce *house dressing*
Creamed Spinach *nutmeg* • Charlotte Potatoes *wakame butter* • Tater Tots