

Brunch Menu

11.30am-4pm

BUTTERMILK PANCAKES

with

Maple Syrup 12.75

Maple Syrup *and* Cured Bacon 14.25

Mixed Berries 16.25

EGGS

Benedict *small* 10.25 *large* 19.00

Florentine *small* 11.25 *large* 21.00

Arlington *small* 12.25 *large* 23.00

HOT BREAKFAST

House-Made Baked Beans
& Bacon *on* Toast 13.50
with Fried *or* Poached Egg 15.50

Sweetcorn Fritter *with* Avocado
and a Fried Egg 12.75

Corned Beef Hash *with* Fried Duck Egg 18.75

Please inform the Server if you have any allergies we need to be aware of

Prices include VAT

A discretionary 12½% Service Charge will be added to your bill ~ All gratuities are managed by the staff

No intrusive or flash Photography ~ No Cheques

www.thebeaumont.com

Shellfish and Crustacea

Clamato Juice Deluxe <i>celery & shrimp garnish</i>	12.50
Crab Sardou.....	13.50
Carlingford Oysters.....	<i>half dozen</i> 18.50 <i>dozen</i> 37.00
New York Shrimp Cocktail.....	18.75
Dressed Weymouth Crab.....	18.75

Appetizers and Salads

Minestrone Soup(v).....	10.50	Avocado Vinaigrette(vg).....	9.75
Lobster Bisque.....	15.00	Claud's Dozen Vegetable Salad(vg).....	10.50
Steak Tartare.....	<i>small</i> 12.25 <i>large</i> 23.25	The Colony Club Salad <i>small</i> 12.50 <i>large</i> 18.00	
Chicken Liver Parfait.....	15.50	Avocado Superfoods Salad(vg).....	12.50
Smoked Salmon <i>traditionally garnished</i>	18.50	Heritage Beetroot and Goats' Cheese Salad(v).....	13.50
Oscietra Caviar.....	30gr 80.00 50oz 140.00		
Classic Caesar 9.75 add Chicken 13.00 add Lobster 25.00			

Dish of the Day

- Monday** Chicken Pot Pie 21.00
- Tuesday** Salmon Coulubiach 23.75
- Wednesday** Colony Meatloaf 20.00
- Thursday** Grilled Lamb Cutlets *with* Mint Sauce 28.00
- Friday** 'Cioppino' Fish Stew 26.50
- Saturday** Roast Halibut, Lobster Sauce 42.00
- Sunday** Roast Fore-Rib of Beef *and* Yorkshire Pudding 33.00

(v) Vegetarian (vg) Vegan

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Entrées

Cajun-Spiced Swordfish..... 22.50	The Colony Hamburger.....19.50
Roast Salmon, Watercress Purée.....25.00	Buttermilk Fried Chicken.....21.00
Salt-Baked Sea Bass, Fennel Salad....30.00	Lentil Ragout, Roast Vegetables(vg) 21.00
Dover Sole, Sauce Béarnaise..... 39.75	Gammon, Pineapple <i>and</i> Fried Egg...22.00
Grilled Lobster..... <i>half</i> 25.00 <i>whole</i> 47.50	Chicken Paillard..... 22.00
Shepherd's Pie..... 22.50	Middle-White Pork Chop..... 10oz 24.50
Calf's Liver <i>and</i> Bacon 26.50	

American-Style Broils

from our Montague Grill

..... AYRSHIRE 30 DAY

DRY AGED ABERDEEN ANGUS

Flat Iron.....	7oz 22.00
Rib Eye.....	10oz 36.75
Fillet.....	8oz 40.00
Tomahawk.....	32oz (for two) per person 36.00

..... GRAIN FED PRIME USDA

Rib Eye.....	10oz 37.50 14oz 49.75
New York Strip.....	14oz 48.50 <i>add Prawns</i> 16.00 <i>add Lobster</i> 25.00
Fillet.....	8oz 43.00
T-Bone.....	23oz (for two) per person 44.00

*all steaks served with a choice of hickory smoked butter,
peppercorn or béarnaise sauces*

Vegetables and Sides

all 4.50

french fries • whipped potatoes • macaroni cheese • fried beans *with* almonds
creamed spinach • cajun-spiced sweet potato *with* lime mayonnaise
creamed sweetcorn *with* chipotle • coleslaw • gem heart salad

Selection of Cheese

served fully garnished 14.50

Cropwell Bishop Stilton Montgomery Cheddar

Desserts, Cakes and Ice Creams

Damn Good Chocolate Tart.....	8.75	Red Velvet Cake.....	7.75
Baked Vanilla Cheesecake.....	8.50	Jimmy's Chocolate Cake.....	7.75
Bananas Foster <i>flambéed with dark rum</i>	10.00	Apple Crumble, <i>with Custard or Vanilla Ice Cream</i>	9.50
Chocolate & Orange Sorbet.....	7.75	Caramelised Banana Split.....	10.00
Knickerbocker Glory.....	9.25		

The Colony Club Sundae: *made to your specification small 7.75 large 9.50*

Sweet Wines

	100ml	Bottle
Late Harvest Semillon 2013, Valenti Bianchi, Mendoza, Argentina.....	34.00	37.5cl
Muscat, Beaumes-de-Venise 2013, Domaine de Durban, Rhône, France.....	9.25	63.00 75cl
Coteaux de l'Aubance 'Les Trois Schistes' 2014, Domaine de Montgilet, Loire, France.....	51.00	50cl
Rasteau Vin Doux Naturel 2015, Domaine du Trapadis, Rhône, France.....	12.00	56.00 50cl
Sauternes 2011, Château Filhot, Bordeaux, France.....	15.50	55.00 37.5cl
Vin de Constance 2013, Klein Constantia Estate, Constantia, South Africa.....	92.00	50cl

Coffees and Teas

COFFEE

Espresso <i>small 3.25 large 4.25</i>	Macchiato <i>small 3.25 large 4.25</i>	Noisette 3.25
Café Crème <i>small 4.25 large 5.25</i>	Cappuccino <i>small 4.25 large 5.25</i>	Marocchino 4.50
Americano (Pot) 5.25	Mocha 5.25	

all available decaffeinated or with soya milk extra shot 1.25 with whipped cream 1.25

SELECTION OF TEAS AND INFUSIONS

English Breakfast 4.25	Earl Grey 4.25	Darjeeling 4.25	Ceylon 4.75	Assam 4.75
Green 4.75	Jasmine 4.75	Lapsang Souchong 4.75	White Tip ~ Pai Mu Tan 6.50	
Canarino 4.00	Camomile 4.50	Verveine 4.50	Fresh Mint 4.50	