

## THE COLONY WEEKEND BRUNCH

Bloody Mary 13.00 Bull Shot 14.25 Bloody Bull 14.25 Buck's Fizz 15.75

### Duck Eggs Hashes

Portobello Mushroom & Spinach Hash 13.75 : 16.00 Corned Beef Hash  
Black Pudding Hash 14.00 : 16.75 Smoked Haddock Hash

### American Sandwiches

Fried Chicken Burger 16.00 Lobster Roll 25.00 The Colony Hamburger 17.50

### Eggs

Omelette aux Fines Herbes 10.75 : 9.25 *small* 18.00 *large* Eggs Sardou  
Eggs Benedict *small* 9.25 *large* 18.00 : 10.25 *small* 20.00 *large* Eggs Florentine

### Hors d'Oeuvres

Minted Pea & Lovage Soup 7.75 : 3.00 *each* Carlingford Lough Rock Oysters  
Minestrone Soup 8.75 : 9.25 Avocado Vinaigrette  
Chicken & Sweetcorn Chowder 9.25 : 17.00 Chopped Yellowfin Tuna, Avocado & Sesame  
Mashed Avocado *on* Granary Toast 9.25 : 17.75 New York Shrimp Cocktail  
Oak-Smoked Salmon 17.50 : 18.75 Dressed Weymouth Crab  
Oscietra Caviar 'Beaumont' 30gr 80.00 50gr 140.00  
Steak Tartare *small with toast and salad* 12.25 *large with french fries and salad* 23.25

### Salads ~ Caesars

Avocado and Superfoods Salad 10.50  
Pulled Roast Turkey, Blue Cheese & Pecan Salad 12.50  
Heritage Tomato and Burrata Salad 15.50  
The Colony Club Salad *small* 11.00 *large* 16.50  
Griddled Shrimp Salad, Green Herb Dressing 19.25  
Classic Caesar *small* 8.75 *large* 13.25 Chicken Caesar *small* 11.00 *large* 16.50

Please inform your server if you have any allergies we need to be aware of  
Vegetarian Menu available on request

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

## THE COLONY WEEKEND BRUNCH

### Grilled Meats

#### CUTS

*all served with french fries*

Gammon, Pineapple, Fried Egg 20.00 Chicken Paillard 21.00  
Middlewhite Pork Chop 10oz 22.50 Calf's Liver and Bacon 25.00 Veal Chop 12oz 37.50

#### STEAKS

Ayrshire 30 day dry aged Aberdeen Angus:

Rump 7oz 22.75 Rib-Eye 10oz 35.75 Fillet 8oz 39.75 T-Bone 21oz (for two) 32.00 *per person*

Grain Fed USDA Prime Rib-Eye Steak 10oz 37.50 14oz 49.75

*all steaks served with french fries and a choice of beurre maître d'hotel, pepper or béarnaise sauces*

### Entrées ~ Fish

Macaroni Cheese 12.00 : 19.50 Cajun Spiced Swordfish  
Chicken Pot Pie 19.25 : 22.00 Pavé of Sea Trout, Norfolk Asparagus  
Shepherd's Pie 20.00 : 24.00 Fillet of Cod, Crushed Jersey Royals  
Buttermilk Fried Chicken, Spiced Remoulade 21.00 : 27.50 Seared Sea Bass, Cucumber, Fennel & Mint  
Braised Lamb, Salsa Verde 23.50 : 39.75 Dover Sole *with* Béarnaise Sauce

**Sunday Lunch:** Roast Fore-Rib of Beef *traditionally garnished* 27.50

#### VEGETABLES AND SIDE SALADS

fried courgettes 6.25 creamed spinach 5.50 buttered kale 4.50 roasted broccoli 4.75  
french fries 5.00 whipped potatoes 4.95 coleslaw 4.25 creamed sweetcorn *with* chipotle 4.50

### Cheese

Selection of Cheeses *served fully garnished* 12.50

Cornish Blue Montgomery Cheddar Herefordshire Dorstone

### Ice Creams ~ Sundaes ~ Desserts

Selection of Home Made Cupcakes *miniature* 1.75 *ea.* *regular* 3.75 *ea.*  
Baked Vanilla Cheese Cake 8.00 : 8.75 Apple Pie à la Mode  
Chocolate & Orange Sorbet 7.75 : 10.00 Caramelised Banana Split  
Vanilla Panna Cotta, Berry Compote 8.50 : 10.00 Bananas Foster  
Strawberry & Sherry Trifle *small* 5.50 *large* 8.50 : 10.50 Pistachio & Cherry Baked Alaska

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