

THE COLONY WEEKEND BRUNCH

Brunch

BUTTERMILK PANCAKES

Maple Syrup 10.75 Maple Syrup and Cured Bacon 12.25 Mixed Berries 14.25

EGGS

Omelette aux Fines Herbes 10.75 : 9.25 *small* 18.00 *large* Eggs Sardou  
Sweetcorn Fritter with a Fried Egg 10.75 : 9.25 *small* 18.00 *large* Eggs Benedict

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

*all served with french fries*

Fried Chicken Burger 16.00 Lobster Roll 25.00 The Colony Hamburger 17.50

Hors d'Oeuvres

Minestrone Soup 8.75 : 3.00 *each* Carlingford Lough Rock Oysters  
Mashed Avocado on Granary Toast 9.25 : 9.25 Avocado Vinaigrette  
Whole Globe Artichoke 11.25 : 17.00 Chopped Yellowfin Tuna, Avocado & Sesame  
Lobster Bisque 12.50 : 17.75 New York Shrimp Cocktail  
Seared Scallops, Pickled Vegetables 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  
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:

Flat Iron 7oz 20.00 Rib-Eye 10oz 35.75 Fillet 8oz 39.75 Tomahawk 21oz (for two) 35.00 *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 : 16.50 Smoked Haddock Kedgeriee  
Chicken Pot Pie 19.25 : 19.50 Cajun Spiced Swordfish  
Shepherd's Pie 20.00 : 22.00 Pavé of Sea Trout, Sautéed Girolles  
Fried Chicken, Spiced Remoulade 21.00 : 24.50 Seared Sea Bream, Braised Fennel  
Braised Lamb, Salsa Verde 23.50 : 39.75 Dover Sole, Béarnaise Sauce

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

VEGETABLES AND SIDE SALADS

fried courgettes 4.50 roasted broccoli 4.75 creamed spinach 5.50 whipped potatoes 4.95  
french fries 5.00 sweet potato chips, lime mayonnaise 4.50 creamed sweetcorn *with* chipotle 4.50 coleslaw 4.25

Cheese

Selection of Cheeses *served fully garnished* 12.50

Beauvale Blue Lincolnshire Poacher Cotswold Cerney

Ice Creams ~ Sundaes ~ Desserts

Selection of Home Made Cupcakes *miniature* 1.75 *ea.* *regular* 3.75 *ea.*  
Chocolate & Orange Sorbet 7.75 : 8.75 Apple Pie à la Mode  
Baked Vanilla Cheese Cake 8.00 : 10.00 Caramelised Banana Split  
Vanilla Panna Cotta, Orange Compote 8.50 : 10.00 Bananas Foster  
Ruby Plum & 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