

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 Eggs Sardou *small* 9.25 *large* 18.00
 Sweetcorn Fritter *with a Fried Egg* 10.75 Eggs Benedict *small* 9.25 *large* 18.00

DUCK EGGS HASHES

Portobello Mushroom & Spinach Hash 13.75 Corned Beef Hash 16.00
 Smoked Haddock Hash 16.75

AMERICAN SANDWICHES

all served with french fries

Walter Winchell's Chicken Burger 14.50 The Colony Hamburger 17.50 Lobster Roll 25.00

Hors d'Oeuvres

Minestrone Soup.....8.75 Carlingford Lough Rock Oysters..... *each* 3.00
 Mashed Avocado *on* Granary Toast..... 9.25 Chopped Yellowfin Tuna..... 17.00
 Avocado Vinaigrette..... 9.25 New York Shrimp Cocktail..... 17.75
 Fried Violet Artichokes, Salsa Verde.... 11.50 Dressed Weymouth Crab..... 18.75
 Lobster Bisque..... 12.50 Oscietra Caviar 'Beaumont'..... 30gr 80.00
 Steak Tartare *small with toast and salad* 12.25 *large with french fries and salad* 23.25

Salads ~ Caesars

Claude's Dozen Vegetables Salad 9.50
 Avocado and Superfoods Salad 10.50
 The Colony Club Salad *small* 11.00 *large* 16.50
 Heritage Beetroot and Goats' Cheese Salad 12.50
 Grilled Shrimp, Herb Dressing 19.25
 Classic Caesar *small* 8.75 *large* 13.25 Chicken Caesar *small* 11.00 *large* 16.50

Vegetarian Options

Please ask your server for our full vegetarian menu

THE COLONY WEEKEND BRUNCH

Grilled Meats

CUTS

all served with french fries

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

STEAKS

Ayrshire 30 day dry aged Aberdeen Angus:

Flat Iron 7oz 20.00 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

Fish and Entrées

Macaroni Cheese, Gem Heart Salad..... 14.75 Fried Chicken, Spiced Remoulade..... 21.00
 Smoked Haddock Kedgeree..... 16.50 Roast Pork Belly, Heritage Beets..... 21.75
 Chicken Pot Pie..... 19.25 Roast Haddock, Newburg Sauce..... 22.50
 Cajun Spiced Swordfish..... 19.50 Salt-Baked Sea Bass, Fennel Salad..... 28.50
 Shepherd's Pie..... 20.00 Dover Sole, Béarnaise Sauce..... 39.75

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

VEGETABLES AND SIDE SALADS

parmesan fried courgettes 6.50 roast broccoli 4.75 creamed spinach 5.50 whipped potatoes 4.95
 french fries 5.00 gorgonzola & polenta chips 6.50 creamed sweetcorn *with* chipotle 4.50 coleslaw 4.25

Cheese

Selection of Cheeses *served fully garnished* 12.50

Beauvale Blue Lincolnshire Poacher Cotswold Cerney

Desserts and Ice Creams

Selection of Home Made Cupcakes *miniature* 1.75 *ea.* *regular* 3.75 *ea.*

Chocolate & Orange Sorbet..... 7.75 Salted Caramel and Peanut Pie..... 8.50
 Baked Vanilla Cheese Cake..... 8.00 Caramelised Banana Split..... 10.00
 Damn Good Chocolate Tart..... 7.75 Bananas Foster..... 10.00
 Rhubarb & Sherry Trifle *small* 5.50 *large* 8.50 Pistachio & Cherry Baked Alaska..... 10.50

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

Please inform your 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 independently ~ No intrusive or flash Photography ~ No Cheques