

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
Roast Pumpkin, Pecorino, Quail's Egg Salad 12.50 : 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
Godchaux Salad 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, Wild Mushrooms
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