



Saturday Brunch

COCKTAILS

Mimosa 20.00
Bloody Mary 20.00
Virgin Forest Spritz 12.00

SNACKS

Truffled Toast *bacon jam, cheddar custard* 14.00
Smoked Aubergine *toasted nori crackers* 14.00
Chickpea Fries *jalapeño ketchup* 8.00

EGGS

Benedict 22.00 - Florentine 23.00 - Royale 24.00 - Omelettes *from* 16.00

PANCAKES & FRENCH TOASTS

Maple Syrup 15.00 - Maple Syrup & Cured Bacon 18.00
Sour Cherries & Clotted Cream 21.00

HOT BREAKFAST

Crushed Avocado *on Granary Toast* 18.00 - *with poached egg* 20.00
Corn Fritter *with Avocado and a Fried Duck Egg* 20.00
Smoked Salmon, Scrambled Eggs 24.50

THE VEGAN ENGLISH

26.00
Scrambled Chickpeas, Tofu Bacon, Tofu Cumberland Sausage, Tomato, Mushroom

THE ENGLISH

26.00
choice of Fried, Poached or Scrambled Arlington White Eggs with Bacon, Sausage, Tomato, Mangalitzza Black Pudding and Mushroom

CAVIAR & OYSTERS

Oscietra Caviar 30g 120.00 50g 170.00
Beluga Caviar 30g 300.00 50g 480.00
traditional garnish, brown butter waffles
Jersey Oysters *seaweed shallot vinegar* half dozen 25.00 dozen 47.00

Please inform the Server if you have any allergies of which we need to be aware
Prices include VAT ~ A discretionary 15% Service Charge will be added to your bill
All gratuities are managed by the staff



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HORS D'ŒUVRES

- Lambton & Jackson Smoked Salmon *colony garnish* 24.00
Hereford Steak Tartare **small** 22.00 **large** 36.00
NY Shrimp Cocktail *marie rose sauce* 24.00
Caesar Salad *36-month parmesan, white anchovies* 12.00
The Colony Cobb Salad **small** 19.00 **large** 31.00
'CFC' - Colony Fried Chicken *bbq sauce* 14.00
Seasonal Soup 14.00

ENTRÉES

- South Coast Dover Sole Meunière *miso butter* 57.00
Tranche of Calf's Liver *caramelised onions, cured bacon* 33.00
Roast Cornish Cod *shredded squid, bouillabaisse sauce* 28.00
Roast Devon White Chicken *winter vegetable ragout, trumpet mushrooms* 28.00
Hand Cut Spaghetti *al pesto* 18.00

GRILLS

Our meat is hand-selected and matured in our own salt maturing chamber for at least 42 days, cooked over charcoal and English oak, and served with bone marrow ragout:

- Tomahawk (*for two to share*) **per/100g** 11.00
Dry Aged Rib Eye **280g** 56.00 Suffolk Wagyu Strip **280g** 140.00
Dry Aged Fillet **200g** 59.00 Hereford Hanger Steak **280g** 33.00

SAUCES

all 2.50

red wine bordelaise • green peppercorn • whipped béarnaise • horseradish

SIDES

all 6.50

- Triple-Cooked Chips *béarnaise* • Buttermilk Mash
BBQ Broccoli *black garlic, marcona almonds* • London Lettuce *house dressing*
Creamed Spinach *nutmeg* • Tater Tots