THE COLONY

Sunday 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, Mangalitza 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

Roast Dry Aged Sirloin *yorkshire pudding, roast potatoes, seasonal vegetables* 39.00

Roast Pork Belly *roast potatoes, pickled red cabbage, charred apple sauce* 30.00

South Coast Dover Sole Meunière *miso butter* 57.00

Roast Cornish Cod *shredded squid, bouillabaisse sauce* 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

Dry Aged Fillet **200g** 59.00

Suffolk Wagyu Strip **280g** 140.00

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