

THE  
COLONY  
GRILL

SNACKS

<b>Taramasalata</b> Crudités	12
<b>Truffled Toast</b> Bacon jam	14
<b>Chickpea Fries*</b> Jalapeño ketchup	8

OYSTERS & CAVIAR

<b>Oscietra Caviar</b> Served with traditional garnish & blinis 10g / 30g / 50g	40 / 120 / 170
<b>Beluga Caviar</b> Traditional garnish & blinis 30g	300
<b>Rock Oysters</b> Three / Six / Twelve	13 / 25 / 50

STARTERS

<b>Leek &amp; Potato Velouté</b> Ricotta truffle tortellini	16
<b>Prawn Cocktail</b> Avocado, grapefruit, marie rose	19
<b>London Smoked &amp; Cured Salmon</b> Traditional garnish	25
<b>Grilled English Asparagus*</b> Black garlic emulsion, vegan feta	17
<b>British Bluefin Tuna Tartare</b> Ponzu, avocado, spring onion, coriander, sesame, chilli, wasabi cracker	25
<b>Dry-Aged Beef Fillet Tartare</b> Soy-cured egg yolk, sourdough	30
<b>Grilled Prawns</b> Garlic, chilli, Pernod butter	28

SALADS

<b>Caesar Salad Small / Large</b> 36-month Parmesan, white anchovies	15 / 20
<b>Heritage Tomato &amp; Burrata</b> Sherry vinegar, basil	23
<b>The Colony Cobb Salad Small / Large</b> Comté, chicken, bacon, egg, avocado	19 / 31
<b>Garden Peas &amp; Beans*</b> Courgette, preserved lemon, vegan ricotta, mint	24
Add grilled chicken breast	+ 12
Add prawns	+ 15

SET LUNCH MENU

Served Mon–Fri, noon to 2:45pm. two courses £39 / three courses £48

STARTERS

<b>Mackerel</b> Beetroot, horseradish
<b>Heritage Tomato*</b> Vegan feta, sherry vinegar
<b>London Smoked &amp; Cured Bresaola</b> Cornichons, rocket

MAINS

<b>Rump Steak</b> Peppercorn sauce, skin-on fries
<b>Cold-Poached Chalk Stream Trout</b> New season potatoes, capers, dill salad
<b>Potato Gnocchi*</b> Wild garlic, peas, beans, asparagus, mint, rocket

DESSERTS

<b>Lemon &amp; Lime Posset</b> Raspberries
<b>Tunworth</b> Grapes, seeded crisp bread

MAINS

<b>Calf's Liver</b> Caramelised onions, cured bacon, mashed potato	35
<b>Traditional Fish &amp; Chips</b> Tartare sauce, mushy peas	30
<b>Shepherd's Pie</b> Sugar snap peas, mint salsa verde	28
<b>Potato Gnocchi*</b> Wild garlic, peas, beans, asparagus, mint, rocket	26
<b>Fillet of Beef 'Tournedos Rossini'</b> Foie gras, king oyster mushroom, Madeira sauce	72
<b>The Beaumont Mayfair Cheeseburger</b> Pickled onion, American mustard, ketchup, French fries	27
<b>Dover Sole</b> Grilled with tartare sauce or Meunière with brown butter	Market Price
<b>Stone Bass Fillet</b> Wild garlic, chorizo, new season potatoes	42
<b>Lobster Linguine</b> Basil, tomato	48
<b>Dry-Aged Beef Fillet Tartare</b> French fries, gem lettuce salad	43
<i>Add 10g of Oscietra Caviar</i>	+40

GRILLS

Served with a choice of sauce: Bordelaise / Béarnaise / Peppercorn / Chimichurri	
<b>Tomahawk for two (1.2kg)</b>	168
<b>Chateaubriand for two (500g)</b>	120
<b>Dry-Aged Rib Eye (280g)</b>	56
<b>Dry-Aged Sirloin (280g)</b>	59
<b>Dry-Aged Beef Fillet (220g)</b>	59

SIDES

<b>Triple-Cooked Chips</b>	8
<b>Stem Broccoli, Chilli &amp; Almonds</b>	8
<b>Jersey Royals, Buttered or Seaweed Tapenade</b>	8
<b>Baby Leaf Spinach, Creamed or Steamed</b>	8
<b>Skin-On Fries</b>	8
<b>Grilled English Asparagus</b>	8
<b>Gem Lettuce, Vinaigrette</b>	8
<b>Heritage Tomato, Basil, Red Onion</b>	8
<b>Avocado, Iceberg, Cucumber</b>	8