



COLBERT

DÉJEUNER ET DÎNER

MONDAY TO SATURDAY MIDDAY - 21.30 • SUNDAY AND BANK HOLIDAYS MIDDAY - 21.00

CRUSTACÉS

Atlantic Prawns *1/4 pint* 7.95
Prawn & Avocado Cocktail 16.25
Dorset Crab *with rye bread* 18.50

OYSTERS

Jersey Rocks No.3 *each* 3.50 Gillardeau *each* 4.25

PRIX-FIXE

2 COURSES £19.50
3 COURSES £24.00

Truffled Jerusalem Artichoke Soup
Or
Avocado Vinaigrette
*
Grilled Sea Bass, Braised Fennel, Sauce Vert
Or
Soufflé Suisse, Foragers' Salad
*
Green Apple Sorbet, Blackberry Compote
Or
Salted Caramel Éclair

ŒUFS

Eggs Benedict . . . *small* 9.50 *large* 16.95
Eggs Florentine . . . *small* 10.75 *large* 18.75
Eggs Royale *small* 12.00 *large* 21.00

OMELETTES

Omelette aux Fines Herbes. . . . 9.75
au Fromage 10.75
au Jambon 11.50
Omelette Arnold Bennett 14.50

CROQUES

& SANDWICHES

Croque Monsieur 10.50
gruyère, jambon blanc & béchamel
Smoked Salmon & Celeriac Remoulade 12.25
on 'pain de campagne'
Crêpe Complète 13.25
jambon blanc, gruyère and double fried egg
'Le Club' 14.75
chicken, bacon, lettuce, tomato and mayonnaise
on grilled wholemeal bread

HORS D'OEUVRES

Savoury
Madeleines 3.75
Radis au Beurre 4.95
Truffled Jerusalem Artichoke Soup . 7.75
Soupe à l'Oignon. 8.25
Chicken Liver Parfait 9.75
Avocado Vinaigrette 9.95

Marinated
Olives 3.25

Steak Tartare *with toast* 13.50
Soufflé Suisse, *foragers' salad* 13.50
Escargots à la Bourguignonne
la douzaine 27.00 *demi-douzaine* 13.75
Severn & Wye Smoked Salmon 14.50

LES SALADES

Superfoods Salad 11.75
butternut squash, beetroot, chick peas, lentils, kale & orange
Smoked Duck & Bitter Leaf Salad
blackberry vinaigrette 13.50
Chopped Chicken, Avocado & Bacon Salad
large 18.75 *small* 12.50
Endive, Roquefort & Walnut Salad 12.50
Salade Niçoise *large* 19.75 *small* 13.25

PLÂTS PRINCIPAUX

POISSONS

Smoked Haddock & Salmon Kedgeree 17.50
Moules Marinière, pommes frites 19.50
Goujons of Haddock *large* 22.25 *small* 11.75
Grilled Salmon, wild mushroom fricassée 22.50
Roast Cod, sprouting broccoli, sauce vierge 24.50

LES LÉGUMES

foragers' salad 3.95
broccoli with anchovy butter . . . 4.50
roast finger carrots and fennel . . 4.50
green beans & pearl onions. . . . 4.50
pommes purée 4.75
pommes frites 4.95

VIANDES

Grilled Chicken Paillard, verjus dressing 17.25
Duck Confit, flageolet beans 18.75
Rognons de Veau, pommes purée 21.95
Flat Iron Steak 22.00 with sauce 'Diane' 24.50
Escalope de Veau Viennoise, beurre noisette 26.75
Côte de Boeuf, frites, sauce béarnaise 33.50

FROMAGES ET DESSERTS

FROMAGES

Chabichou du Poitou,
Beaufort, Bleu du Bocage 12.50
served with quince jelly, endive and black grapes
Baked Camembert *crusty bread* 12.95

FRIANDISES

Colbert Bronzed Truffles 1.00 each
Cherry & Almond Financier 3.50
Coconut & Blackcurrant Macaroon
1.75 each

PÂTISSERIES, DESSERTS ET GLACES

Salted Caramel Éclair 5.95
Ice Cream Profiteroles 7.25
with hot chocolate sauce
Chocolate & Grand Marnier Gâteau 7.50
Mousse au Chocolat 7.75
Prune & Armagnac Tart 7.75
Crème Brûlée 8.25
Vanilla Cheesecake, Blueberry Compote 8.25
Tarte Tatin à la Mode 8.75

Green Apple 7.75
one large scoop of green apple sorbet
with a blackberry compote and apple crisp
Coupe Chocolat Liégeois 8.75
vanilla and chocolate ice creams,
whipped cream and bitter chocolate sauce
Coupe Amandine 8.75
pistachio, hazelnut and almond nougatine ice creams,
whipped cream and butterscotch sauce
Banana Split 9.00
caramelised banana, vanilla ice cream,
whipped cream, raspberry purée and flaked almonds

Please inform your server if you have any food allergies or special dietary needs

Cover Charge: 2.50 at Lunch and Dinner in the Dining Rooms ~ A discretionary 15% service charge will be added to your bill ~ All gratuities are managed independently ~ Prices include VAT
No flash, or intrusive photography please