



COLBERT

DÉJEUNER ET DÎNER

Monday to Saturday 08.00 - 22.30 • Sunday and Bank Holidays 08.00 - 22.00

CRUSTACÉS

Atlantic Prawns *1/4 pint* 8.75
Prawn & Avocado Cocktail 16.75
Dorset Crab *with rye bread* 18.50

Oysters

Jersey Rocks (No. 3's) each 3.50 Carlingford Lough (No. 3's) each 3.95

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

Savoury
Madeleines 3.75

HORS D'OEUVRES

Radis au Beurre 4.95
Minted Pea Soup, Crème Fraîche . . 7.75
Soupe à l'Oignon. 8.25
Avocado Vinaigrette 9.95
Chicken Liver Parfait 10.50

CROQUES

& SANDWICHES

Croque Monsieur 11.50
gruyère, jambon blanc & béchamel
Smoked Salmon & Celeriac Remoulade 12.75
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

Marinated
Olives 3.25

Whole Globe Artichoke 12.50
Steak Tartare *with toast* 13.50
Escargots à la Bourguignonne
la douzaine 27.00 *demi-douzaine* 13.75
Severn & Wye Smoked Salmon . . . 14.50

PRIX-FIXE

2 COURSES £19.50
3 COURSES £24.00

Minted Pea Soup, Crème Fraîche
or
Avocado Vinaigrette
Grilled Hake, Provençal Vegetables, Sauce Vert
or
Soufflé Suisse, Mesclun Salad
Sorbet au Citron
or
Pistachio Eclair

LES SALADES

Heritage Tomato Salad, Rosemary Croutons 10.50
Superfoods Salad 11.75
butternut squash, beetroot, chick peas, lentils, kale & orange
Endive, Roquefort & Walnut Salad 12.50
Chopped Chicken, Avocado & Bacon Salad
large 18.75 *small* 12.50
Salade Niçoise *large* 19.75 *small* 13.25

PLÂTS PRINCIPAUX

POISSONS & ENTRÉES

Soufflé Suisse, mesclun salad 14.25
Smoked Haddock & Salmon Kedgeree 17.50
Goujons of Haddock *large* 22.25 *small* 11.75
Cold Poached Salmon, fennel & watercress salad 22.50
Roast Cod, sprouting broccoli, sauce vierge 24.50
Dover Sole, Meunière 39.75

LES LÉGUMES

mesclun salad 3.95
tenderstem, raisins & red chilli . . 4.50
green beans & shallots 4.50
pommes purée 4.75
pommes frites 4.95
ratatouille 5.00
buttered new potatoes 4.95

VIANDES

Colbert Hamburger 15.50
Grilled Chicken Paillard, verjus dressing 17.25
Duck Confit, flageolet beans 18.75
Veal Sweetbreads, peas and broad beans 21.95
Flat Iron Steak 22.00 with sauce 'Diane' 24.50
Escalope de Veau Viennoise, beurre noisette 27.75
Côte de Boeuf, frites, sauce béarnaise 34.50

FROMAGES ET DESSERTS

FROMAGES

Sainte-Maure de Touraine,
Tomme aux Fleurs, Bleu d'Auvergne 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
Strawberry & Pistachio Macaroon
1.75 each

PÂTISSERIES, DESSERTS ET GLACES

Pistachio Éclair 5.95
Raspberry & Vanilla Millefeuille 7.50
Ice Cream Profiteroles 7.75
with hot chocolate sauce
Mousse au Chocolat 7.75
Seasonal Fruit Tart 7.75
Crème Brûlée 8.25
Vanilla Cheesecake, Mixed Berry Compote 8.25
Tarte Fines aux Pommes à la Mode 8.75

Sorbet au Citron 7.75
meringue drops and candied lemon zest
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