



# COLBERT

## DÉJEUNER ET DÎNER

### CRUSTACÉS



Atlantic Prawns *1/4 pint* 9.75  
 Prawn & Avocado Cocktail 17.75  
 Dorset Crab *with rye bread* 19.75

#### Oysters

Jersey Rocks (No. 3's) *each* 3.95  
 Carlingford Lough (No. 3's) *each* 4.50



### 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 . . . . . 10.75  
 au Fromage, au Jambon . . . . . 12.75  
 Omelette Arnold Bennett . . . . . 16.00

### CROQUES & SANDWICHES

Croque Monsieur . . . . . 12.75  
*gruyère, jambon blanc & béchamel*  
 Smoked Salmon and Avocado . . . . . 14.25  
*on 'pain de campagne'*  
 Crêpe Complète . . . . . 14.75  
*jambon blanc, gruyère and double fried egg*  
 'Le Club' Sandwich . . . . . 16.25  
 Colbert Hamburger . . . . . 17.25

### HORS D'OEUVRES

*Savoury Madeleines* 4.00

Radis au Beurre. . . . . 5.50  
 Wild Mushroom Velouté . . . . . 8.50  
 Soupe à l'Oignon . . . . . 9.25  
 Avocado Vinaigrette . . . . . 11.00  
 Chicken Liver Parfait. . . . . 11.75

*Marinated Olives* 3.50

Bayonne Ham and Celeriac Remoulade .15.00  
 Steak Tartare with Toast . . . . . 15.00  
 Escargots à la Bourguignonne  
 . . . . . *demi-douzaine* 15.25  
 Severn & Wye Smoked Salmon . . . . 16.00

### PRIX-FIXE

2 COURSES £22.75 - 3 COURSES £27.75

Wild Mushroom Velouté  
*or*  
 Celeriac Remoulade  
 ♦  
 Grilled Hake, Provençal Vegetables, Sauce Vert  
*or*  
 Soufflé Suisse, Mesclun Salad  
 ♦  
 Seasonal Sorbet  
*or*  
 Hazelnut Praline Éclair

### LES SALADES

Heritage Beetroot & Radish Salad 11.75  
*orange dressing*  
 Superfoods Salad 13.00  
*butternut squash, beetroot, chick peas,  
 lentils, kale & orange*  
 Endive, Roquefort & Walnut Salad 14.00  
 Chopped Chicken, Avocado  
 & Bacon Salad 14.00  
 Salade Niçoise 14.75

### PLÂTS PRINCIPAUX

#### POISSONS

Kedgerree . . . . . 19.50  
*smoked haddock, smoked salmon,  
 mushrooms, poached egg*  
 Goujons of Haddock . *small* 13.00 *large* 24.75  
*tartare sauce*  
 Fillet of Grilled Salmon . . . . . 25.00  
*creamed leeks, spinach and girolles*  
 Pan-Fried Skate 'Grenobloise' . . . . 27.25  
 Roasted Halibut . . . . . 39.50  
*samphire clams & vermouth beurre blanc*

#### LES VÉGÉTARIENS

Soufflé Suisse, mesclun salad . . . . . 15.75  
 'Millefeuille' of Wild Mushrooms . . . 17.25  
 Grilled Artichoke, Mushroom . . . . 19.25  
 & Spinach Galette

#### LES LÉGUMES

mesclun salad 4.50 - green beans & shallots 5.00  
 tenderstem broccoli 5.00 - orange braised endives 5.50  
 pommes purée 5.25 - pommes frites 5.50  
 pommes dauphinoise 5.75

#### VIANDES

Grilled Chicken Paillard, verjus dressing . 19.25  
 Duck Confit, flageolet beans . . . . . 20.75  
 Veal Sweetbreads . . . . . 24.25  
*pommes mousseline & 'jus bourguignon'*  
 Flat Iron Steak . . . . . 24.50  
 with 'Sauce 'Diane' . . . . . 26.75  
 Escalope de Veau Viennoise . . . . . 29.75  
 Côte de Boeuf, frites, sauce béarnaise . . 37.50

### FROMAGES ET DESSERTS

#### FROMAGES

Selles sur Cher - Roche Montagne -  
 Secret du Couvent Bichonné, 13.75  
*served with quince jelly, endive and black grapes*  
 Baked Camembert, crusty bread 14.25

#### FRIANDISES

Colbert Bronzed Truffles 1.25 each  
 Cherry & Almond Financier 4.00  
 Mint & Chocolate Macarons  
 2.00 each

#### PÂTISSERIES, DESSERTS ET GLACES

Hazelnut Praline Éclair . . . . . 6.50  
 Rum & Orange Savarin, Crème Chantilly .8.25  
 Ice Cream Profiteroles . . . . . 8.50  
*hot chocolate sauce*  
 Mousse au Chocolat . . . . . 8.50  
 Prune & Armagnac Tart . . . . . 8.50  
 Crème Brûlée . . . . . 9.25  
 Vanilla Cheesecake, Blueberry Compote .9.25  
 Tarte Tatin à la Mode . . . . . 9.75  
 Seasonal Sorbet. . . . . 6.75  
 Coupe Chocolat Liégeois . . . . . 9.75  
*vanilla and chocolate ice creams,  
 whipped cream and bitter chocolate sauce*  
 Coupe Amandine . . . . . 9.75  
*pistachio, hazelnut and almond nougatine ice creams,  
 whipped cream and butterscotch sauce*  
 Banana Split . . . . . 10.00  
*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