



# COLBERT

## Déjeuner et Dîner



### CRUSTACES



Atlantic Prawns 1/4 pint (404) 10.75  
 Prawn & Avocado Cocktail (462) 19.50  
 Dorset Crab with rye bread (426) 21.50

#### Oysters

Jersey Rocks (No. 3s) (08) each 4.50  
 Lindisfarne Rocks (No. 3s) (08) each 4.50



### Œufs

Eggs Benedict *small* (591) 10.50 *large* (1095) 18.50  
 Eggs Florentine (v) *small* (477) 11.75 *large* (853) 20.50  
 Eggs Royale *small* (570) 13.25 *large* (1042) 23.00

### Omelettes

Omelette aux Fines Herbes (v) (388) 11.75  
 au Fromage (520) or au Jambon (492) 13.75  
 Omelette Arnold Bennett (1224) 17.50

### Croques & Sandwiches

Croque Monsieur (1124) 14.00  
*gruyère, jambon blanc & béchamel*  
 Smoked Salmon and Avocado (428) 15.75  
*on 'pain de campagne'*  
 Crêpe Complète (582) 16.25  
*jambon blanc, gruyère and double fried egg*  
 'Le Club' Sandwich (974) 17.75  
 Colbert Hamburger (1054) 19.00

Savoury Madeleines (290) 4.50

Marinated Olives (222) 4.00

### HORS D'OEUVRES

Radis au Beurre (vg) (156) . . . . . 6.00  
 Crème Vichyssoise (v) (112) . . . . . 8.50  
 Soupe à l'Oignon (646) . . . . . 10.25  
 Avocado Vinaigrette (vg) (401) . . . . . 12.00  
 Chicken Liver Parfait (628) . . . . . 13.00

Globe Artichoke Vinaigrette (vg) (148) .13.75  
 Escargots à la Bourguignonne  
 . . . . . *demi-douzaine* (665) 15.75  
 Steak Tartare with Toast (242) . . . .16.50  
 Severn & Wye Smoked Salmon (242) . .17.50

### LES SALADES

Colbert Superfoods Salad (vg) (268) 14.25  
 Salad of Heritage Tomatoes  
 and Brillat-Savarin (v) (210) 15.50  
 Endive, Roquefort & Walnut Salad (403) 15.50  
 Chopped Chicken, Avocado & Bacon Salad  
 regular (505) 15.50 *large* (756) 22.75  
 Salade Niçoise, with agromar tuna  
 regular (380) 15.50 *large* (570) 22.75

### PLÂTS PRINCIPAUX

#### Poissons

Kedgerie (652) . . . . . 21.50  
*smoked haddock, smoked salmon, poached egg*  
 Grilled Octopus (474) . . . . . 26.50  
*tomato & chorizo salsa*  
 Goujons of Haddock *tartare sauce* . . . . .  
*small* (707) 14.25 *large* (867) 27.00  
 Cold Poached Salmon (528) . . . . . 27.50  
*samphire & sea vegetables, lemon mayonnaise*  
 Lemon Sole 'Meunière' (678) . . . . . 29.75  
*lemon & caper butter*

#### Les Végétariens

Tian de Légumes à la Provençale (vg) (107) 15.95  
 Grilled Violet Artichokes (v) (206). . . . 16.75  
*artichoke purée & sauce vierge*  
 Soufflé Suisse, *mesclun salad* (v) (764) . . . 17.25

#### les légumes

mesclun salad (65) 4.50 - green beans & shallots (108) 5.00  
 tenderstem broccoli (132) 5.00 - ratatouille (vg) (68) 5.00  
 pommes purée (460) 5.25 - heritage tomato & shallot salad (vg) (59) 5.50  
 pommes frites (524) 5.50 - buttered new potatoes (302) 5.75

#### Viandes

Grilled Chicken Paillard, *verjus dressing* (511) 21.00  
 Saucisse de Montbéliard, *lentilles en cocotte* (806) 22.75  
 Flat Iron Steak (408) . . . . . 26.75  
 with 'Sauce Diane' (512) . . . . . 28.75  
 Pan-roasted Lamb, *niçoise beurre* (667) . . 34.50  
 Escalope de Veau Viennoise, *beurre noisette* (727) 32.50  
 Côte de Boeuf, *frites, sauce béarnaise* (1676) 39.50

### FROMAGES ET DESSERTS

Friandises, Pâtisseries, Desserts et Glaces are vegetarian, for vegan options please ask your server

#### Fromages

Saint Nectaire, Le Trèfle du Perche,  
 Bleu des Causses (474) 13.75  
*served with quince jelly, endive and black grapes*

#### Friandises

Colbert Truffles (110) 1.50 each  
 Selection of Madeleines 4.50  
 Passion Fruit & Pistachio Macarons (112)  
 2.25 each

#### Pâtisseries, Desserts et Glaces

Salted Caramel Éclair (582) . . . . . 7.25  
 Ice Cream Profiteroles (909) . . . . . 9.25  
*hot chocolate sauce*  
 Mousse au Chocolat (496) . . . . . 9.50  
 Seasonal Fruit Tart (404) . . . . . 9.50  
 Crème Brûlée (632). . . . . 9.75  
 Vanilla Cheesecake (587)  
*mixed berry compote* . . . . . 10.25  
 Tarte Fine aux Pommes *crème chantilly* (792) 10.75

Seasonal Sorbet (118) . . . . . 7.50  
 Coupe Chocolat Liégeois (966) . . . . 10.50  
*vanilla and chocolate ice creams,  
 whipped cream and bitter chocolate sauce*  
 Coupe Amandine (828) . . . . . 10.50  
*pistachio, hazelnut and almond nougatine ice creams,  
 whipped cream and butterscotch sauce*  
 Banana Split (1004) . . . . . 10.75  
*caramelised banana, vanilla ice cream,  
 whipped cream, raspberry purée and flaked almonds*



Scan to view a menu with calories.  
 Adults need around 2,000 kcal a day

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

(v) Vegetarian  
 (vg) Vegan