



# COLBERT



## Déjeuner et Dîner

### CRUSTACES

Atlantic Prawns 1/4 pint (404) 10.95  
 Prawn & Avocado Cocktail (462) 19.75  
 Dorset Crab with rye bread (426) 21.50

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

### Œufs

Eggs Benedict *small* (591) 10.50 *large* (1095) 18.50  
 Eggs Florentine (v) *small* (477) 11.95 *large* (853) 21.00  
 Eggs Royale *small* (570) 13.25 *large* (1042) 23.00

### Omelettes

Omelette aux Fines Herbes (v) (388) 11.95  
 au Fromage (520), au Jambon (492) 13.95  
 Omelette Arnold Bennett (1224) 17.75

### Croques & Sandwiches

Croque Monsieur (1124) 14.50 / Madame (1244) 17.25  
 Smoked Salmon and Avocado (428) 16.25  
 on 'pain de campagne'  
 Truffled Brie Baguette (740) 17.50  
 rocket and a cranberry compote  
 'Le Club' Sandwich (974) 17.75  
 on grilled wholemeal  
 Colbert Hamburger (1054) 19.00

Savoury Madeleines (290) 4.50

Marinated Olives (222) 4.00

### HORS D'OEUVRES

Radis au Beurre (vg) (156) . . . . . 6.50  
 Truffled Jerusalem Artichoke Soup (v) (165) 9.25  
 Soupe à l'Oignon (646) . . . . . 10.50  
 Avocado Vinaigrette (vg) (401) . . . . . 12.50  
 Chicken Liver Parfait (628) . . . . . 13.50

Roasted Squash, Bitter Leaves  
 and Toasted Hazelnuts (v) (99) . . . . . 13.75  
 Escargots à la Bourguignonne (665)  
 . . . . . *demi-douzaine* 16.25  
 Steak Tartare with Toast (242) . . . . . 16.75  
 Severn & Wye Smoked Salmon (242) . . . 17.75

### LES SALADES

Colbert Superfoods Salad (vg) (268) 14.75  
 Endive, Roquefort & Walnut Salad (403) 16.25  
 Salad of Heritage Beetroots and Carrots,  
 Brillat-Savarin & Thyme Honey (v) (133) 16.75  
 Chopped Chicken, Avocado & Bacon Salad  
 regular (505) 16.00 large (756) 23.75  
 Salade Niçoise, with agromar tuna  
 regular (380) 16.00 large (570) 23.75

### PLÂTS PRINCIPAUX

#### Poissons

Moules Marinière, Frites (1031) . . . . . 21.00  
 Kedgeree (652) . . . . . 21.50  
*smoked haddock, smoked salmon, poached egg*  
 Grilled Octopus (474) . . . . . 26.75  
*tomato & chorizo salsa*  
 Goujons of Haddock *tartare sauce* (867) 28.00  
 Pan-Roasted Sea Trout (420) . . . . . 29.50  
*samphire, spinach and a vermouth beurre blanc*  
 Fillets of Lemon Sole 'Grenobloise' (457) 34.25  
*lemon and caper butter*

#### Les Végétariens

Galette of Honey & Thyme  
 Roasted Vegetables (vg) (374) . . . . . 17.00  
 Soufflé Suisse (v) (764) . . . . . 18.25  
 Tagine de Légumes (vg) (206) . . . . . 19.75  
*couscous au safran*

#### les légumes

mesclun salad (65) 4.75 - green beans & shallots (108) 5.50  
 tenderstem broccoli (132) 5.50 - pommes purée (460) 5.50  
 honey-roasted chantenay carrots (66) (v) 5.25  
 pommes frites (524) 5.75 - gratin dauphinois (423) (v) 6.00

#### Viandes

Grilled Chicken Paillard, *verjus dressing* (511) 21.75  
 Saucisse de Montbéliard (806) . . . . . 22.75  
*lentilles en cocotte*  
 Cider Braised Pork Cheeks (635) . . . . . 24.00  
*with winter greens*  
 Flat Iron Steak (408) . . . . . 27.50  
 with 'Sauce Diane' (512) . . . . . 29.50  
 Escalope de Veau Viennoise, *beurre noisette* (727) 33.50  
 Entrecôte Steak (1150) . . . . . 39.95  
*pommes frites, sauce béarnaise*

### FROMAGES ET DESSERTS

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

#### Fromages Artisanaux

Brie aux Truffes, Tomme Brûlée,  
 Bonde de Gâtine (740) 14.75  
*served with quince jelly, endive and black grapes*

#### Friandises

Colbert Truffles (110) 1.75 each  
 Selection of Madeleines 4.75  
 Macarons fait Maison  
 2.50 each

#### Pâtisseries, Desserts et Glaces

Hazelnut and Praline Éclair (737) . . . . . 7.75  
 Ice Cream Profiteroles (909) . . . . . 9.75  
*hot chocolate sauce*  
 Mousse au Chocolat (496) . . . . . 9.75  
 Crêpes au Citron (449) . . . . . 9.75  
 Crème Brûlée (632) . . . . . 9.75  
 Vanilla Cheesecake (587)  
*mixed berry compote* . . . . . 10.75  
 Tarte Tatin à la Mode (1,677) . . . . . 11.75  
 Sorbet Fait Maison (118) . . . . . 7.50  
 Coupe Chocolat Liégeois (966) . . . . . 10.75  
*vanilla and chocolate ice creams,  
 whipped cream and bitter chocolate sauce*  
 Coupe Amandine (828) . . . . . 11.25  
*pistachio, hazelnut and almond nougatine ice creams,  
 whipped cream and butterscotch sauce*  
 Banana Split (1004) . . . . . 11.50  
*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

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