



COLBERT



Déjeuner et Dîner

CRUSTACÉS



1/4 Pint Atlantic Prawns (404) 10.95
 Prawn & Avocado Cocktail (462) 19.75
 Dressed Dorset Crab (462) 21.50

Oysters

Jersey Rocks (No. 3s) (8) 5.75 each
 Huître du Jour (8) 5.75 each



PRIX-FIXE

2 courses 24.75 - 3 courses 29.95

Mesclun & Radish Salad (54) (vg)
or
 Celeriac Remoulade (315) (v)
 Grilled Mackerel,
 green beans and sauce vierge (550)
or
 Soufflé Suisse (764)
 Seasonal Sorbet (118) (vg)
or
 Selection of Madeleines (347) (v)

Œufs

Eggs Benedict *small* (591) 10.50 *large* (1095) 18.75
 Eggs Florentine (v) (477) *small* 11.95 *large* (853) 21.00
 Eggs Royale *small* (570) 13.25 (1042) *large* 23.00

Omelettes

Omelette aux Fines Herbes (v) (388) 12.50
 au Fromage (520), au Jambon (492) 13.95
 Omelette Arnold Bennett (1224) 17.75

Croques & Sandwiches

Croque Monsieur (1124) 14.95 / Madame (1244) 17.25
 Smoked Salmon and Avocado (428) 16.25
on 'pain de campagne'
 Toasted Brie Baguette (740) 17.50
rocket and a red onion marmalade
 'Le Club' Sandwich (974) 17.95
on grilled wholemeal
 Colbert Hamburger (1054) 19.50
on a brioche bun

Savoury Madeleines (290) 4.50

Marinated Olives (222) 4.00

HORS D'OEUVRES

Radis au Beurre (vg) (146) 6.50
 Soupe au Pistou (vg) (85) 9.25
 Soupe à l'Oignon (646) 10.50
 Avocado Vinaigrette (vg) (401) 12.75
 Chicken Liver Parfait (628) 13.75

Whole Globe Artichoke Vinaigrette (vg) . 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) 15.50
 Endive, Roquefort & Walnut Salad (403) 16.75
 Heritage Beetroots,
 Orange & Radish Salad (vg) (148) 16.95
 Chopped Chicken, Avocado & Bacon Salad
 regular (505) 16.75 large (756) 23.95
 Salade Niçoise, with agromar tuna
 regular (380) 16.75 large (570) 23.95

PLÂTS PRINCIPAUX

Poissons

Grilled Mackerel (550) 18.95
green beans and sauce vierge
 Kedgeree (656) 22.50
smoked haddock, smoked salmon, poached egg
 Grilled Octopus (474) 26.75
tomato & chorizo salsa
 Goujons of Haddock *tartare sauce* (867) . 28.50
 Pan-Roasted Sea Trout (420) 29.50
samphire, spinach and a vermouth beurre blanc
 Pan-roasted Skate Wing Grenobloise (925) 29.75
lemon and caper butter

Les Végétariens

Salad of Spring Vegetables (148) 17.50
with ricotta and pea shoots (v)
 Soufflé Suisse (v) (764) 19.75
 Tagine de Légumes (vg) (206) 19.95
couscous au safran

les légumes

mesclun salad (65) 4.95 - green beans & shallots (108) 5.75
 tenderstem broccoli (132) 5.75 - pommes purée (460) 5.75
 petits pois à la flamande (107) 5.50
 pommes frites (524) 5.95 - buttered heritage new potatoes (180) 5.75

Viandes

Grilled Chicken Paillard, Verjus Dressing (511) 23.50
 Boudin Blanc (711) 24.75
caramelised apples and sauce charcutière
 Steak Tartare (764) *gem salad, french fries* . 26.50
 Flat Iron Steak (408) 28.75
 with 'Sauce Diane' (512) 29.75
 Escalope de Veau Viennoise (727) *beurre noisette* 33.95
 Cannon of New Season Lamb (490) . . . 34.75
jus niçoise, black olives & confit tomatoes
 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

Pavé du Gois,
 Ossau Iraty, Cabri d'Ici (639) 14.75
served with quince jelly, endive and black grapes
 Baked Saint-Marcellin (382) 15.75
with artisan baguette and moscatel grapes

Friandises

Colbert Truffles (110) 1.75 each
 Selection of Madeleines (347) 4.75
 Macarons fait Maison
 2.75 each

Pâtisseries, Desserts et Glaces

Pistachio & Cherry Éclair (665) 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, Berry Compote (587) 10.75
 Seasonal Fruit Tart (667) 10.50
 Tarte Fine aux Pommes (665) 11.75
calvados crème chantilly

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

If you would like to purchase one of our gift vouchers, please scan the QR code.





COLBERT

CHAMPAGNE ET VIN MOUSSEUX

	VERRE 150ml	DEMI	BOUTEILLE
Pommery Brut Royal NV	16.75	40.00	78.00
Camel Valley Brut 2019, Cornwall	17.50	-	80.00
Ayala Rosé Majeur NV.	18.25	-	86.00
Paul Bara Brut Reserve NV, Bouzy			89.00
Bollinger Special Cuvée NV	20.25	-	97.00
Billecart-Salmon Rosé NV.		52.00	103.00
Ruinart Blanc de Blancs NV	-	-	126.00
Charles Heidsieck Millésimé 2012	-	-	160.00
Pommery Cuvée Louise 2005.	-	-	220.00
Dom Pérignon 2012	-	-	241.00

ROSÉ

	VERRE 175ml	BOUTEILLE
Montrose Rosé 2021, Bernard et Olivier Coste, Côtes de Thongue.	10.95	37.75
Saint Max Rosé 2021, Côtes de Provence	12.25	47.00
Sancerre Rosé 2021, Domaine Dezat, Loire	17.25	64.00
Domaines Ott Rosé 2021, Clos Mireille, Côtes de Provence	22.25	87.00

BLANC

	VERRE 175ml	BOUTEILLE
Les Fleurs de Montblanc 2022 Pays d'Oc9.25	31.50
Vignes d'Oc Chardonnay 2021, Languedoc9.75	33.25
Picpoul de Pinet 2021, Château de la Mirande, Languedoc	11.00	39.00
Muscadet de Sèvre et Maine sur Lie 2021, Hauts Pémions	11.50	41.00
Viognier 2022, Mas La Chevalière, Languedoc	12.75	46.00
Jurançon Sec 2021, Clos Lapeyre	13.50	50.00
Camel Valley Bacchus 2021, Cornwall, England	13.75	51.00
Sauvignon Blanc 'Attitude' 2022, Pascal Jolivet, Loire.	14.50	53.00
Bourgogne Aligoté 2021, Domaine Jean et Gilles Lafouge	14.75	54.00
Vouvray Sec 'Bel Air' 2020, Domaine Vincent Raimbault, Loire	15.00	55.00
Sancerre 2022, Domaine A&S Dezat, Loire	16.50	59.00
Riesling d'Alsace 'Glantzberg' 2021, Domaine Roland Schmitt	16.75	60.00
Chablis 2021, Domaine Gilles et Nathalie Fèvre, Bourgogne	17.50	63.00
Cassis 2021, Clos Sainte Magdeleine, Provence	18.50	65.00
Pinot Gris 'Les Jardins' 2018, Domaine Ostertag, Alsace		76.00
Côte d'Or Blanc 2019, Domaine du Château Philippe le Hardi, Bourgogne	18.75	78.00
Pouilly Fuissé Ame Forest' 2020, Eric Forest, Bourgogne		79.00
Châteauneuf-du-Pape Blanc 2019, Domaine de la Charbonnière, Rhône		89.00
Chablis 1er Cru 2021 'Vaillons', Domaine Billaud-Simon, Bourgogne		96.00
Meursault 'Vieilles Vignes' 2020, Vincent Girardin, Bourgogne		108.00
Chassagne-Montrachet 1er Cru 2019 'Les Vergers' Domaine Philippe Colin, Bourgogne		147.00
Puligny-Montrachet 2020, David Moret, Bourgogne		160.00

DESSERT & PORT

	VERRE 100ml
Côteaux du Layon 2021, Château La Tomaze, Loire	10.75
Muscadet de Beaumes de Venise 2019, Domaine Durban	11.00
Lieutenant de Château de Sigalas Rabaud 2013, Sauternes	13.00
Maury Rouge 2020, Domaine Mas Amiel	14.75
Fonseca Unfiltered LBV 2016, Port	12.50
Fonseca 10 Year Old Tawny Port	14.50

ROUGE

	VERRE 175ml	BOUTEILLE
Cabernet Sauvignon 2020, Domaine Nordoc, Pays d'Oc.9.25	31.50
Moulin de Gassac Classic 2022, Hérault9.75	33.25
Pinot Noir La Boussole 2021, Languedoc	11.50	41.00
Château Laussac 'Cuvée La Fleur' 2018, Côtes de Castillon	12.00	44.00
Côtes du Rhône 2019, Domaine Saint Gayan	12.50	45.00
Cahors Malbec 'Héritage', Château du Cèdre 2019, SW France	12.75	46.00
Corbières, Château La Bastide 2019, Languedoc	14.00	50.00
Saumur Champigny 2020, Domaine Filliatreau, Loire.	15.00	55.00
Brouilly 2021, Château de Pierreux, Beaujolais	16.00	58.00
Château Roudier 2018, Montagne-St. Emilion, Bordeaux.	17.00	62.00
Bourgogne Pinot Noir 2021, Domaine Lebreuil	18.00	64.00
Pinot Noir d'Alsace 2021, Domaine Bruno Sorg	19.00	67.00
Crozes Hermitage 'Sens' 2021, Domaine Fayolle, Rhône	20.00	73.00
Château Beaumont 2017, Cru Bourgeois Haut-Médoc	20.75	76.00
Hautes Côtes de Beaune 'Vieilles Vignes' 2020 Domaine Sébastien Magnien, Bourgogne	21.00	77.00
Gigondas 2020, Domaine Raspail Ay, Rhône	21.25	79.00
Bandol 2020, Château de Pibarnon	22.00	83.00
Châteauneuf-du-Pape 'Mourre des Perdrix' 2019, Domaine de la Charbonnière, Rhône		87.00
Saint Joseph 2019, Domaine Bernard Grippa, Rhône		91.00
Mas de Daumas Gassac 2019, Languedoc		95.00
Vosne Romanée 2017, Domaine du Clos Frantin, Bourgogne		99.00
La Réserve de Léoville Barton 2014, Saint-Julien, Bordeaux.		107.00
Château Gombaude-Guilhot 2015, Pomerol, Bordeaux		120.00
Nuits St Georges 1er Cru 'Les Pruliers' 2013, Domaine Taupenot-Merme, Bourgogne.		132.00
Côte Rôtie 2017, 'Cuvée Ampodium', Domaine René Rostaing, Northern Rhône		135.00
Gevrey-Chambertin 1er Cru 'Justice', 2020, Domaine Marc Roy		140.00
Château Leoville-Barton 2012, 2eme Cru Classé, St Julien, Bordeaux.		197.00
Château Pichon-Longueville Comtesse de Lalande 2017, 2eme Cru Pauillac		270.00

500ml carafes also available for blanc, rosé and rouge

FEATURED PRODUCER

MASSAYA, LEBANON

Massaya is one of the leading producers in Lebanon and is owned by the Ghosn family and Daniel Brunier from Domaine du Vieux Télégraphe. The vineyards are mainly located in the fertile Beqaa Valley, which enjoys a unique climate with long gentle summers, wet winters and an average temperature of 25°C, perfect for viticulture.

	VERRE	BOUTEILLE
Massaya Blanc 2021, Beqaa Valley	15.00	55.00
Massaya 'Le Colombier' 2019, Beqaa Valley	13.50	49.00
Massaya 'Terrasses de Baalbeck' 2018, Beqaa Valley	21.25	79.00

BIÈRES ET CIDRE

Meteor Blonde	half pint	6.50
Guinness33d	6.00
Lucky Saint	0.5%	33d 5.50
Sassy Cidre non alcoholic00%	27.5d 5.25
Sassy Le Vertueux Poire Cidre	2.5%	33d 5.50
Sassy Cidre Brut	5.2%	33d 6.00

All wines contain sulphites and some may contain allergens

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