



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

Carlingford Rock Oysters (5) 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 (550)
green beans and sauce vierge

or

Soufflé Suisse (764)



Seasonal Sorbet (vg) (118)

or

Duo of Macarons (v) (347)

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 *large* (1042) 23.00

Omelettes

Omelette aux Fines Herbes (v) (462) 12.50
au Fromage (520) - au Jambon (492) 13.95
Omelette Arnold Bennett (1224) 17.75

Croques & Sandwiches

Croque Monsieur (1124) 14.95
Croque Madame (1244) 17.25
Toasted Brie Baguette (740) 17.50
rocket and a red onion marmalade
'Le Club' Sandwich (974) 18.75
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
Crème Vichyssoise (v) (115) 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) . . 18.25

LES SALADES

Colbert Superfoods Salad (vg) (268) 15.50
Endive, Roquefort & Walnut Salad (403) 16.75
Heritage Tomato Salad,
Brillat-Savarin & Lovage Oil (v) (248) 16.75
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
Kedgerie (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-seared Fillet of Sea Bass (387) . . . 26.75
confit fennel & tomatoes, sauce verte

Les Végétariens

Tian Provençal (vg) (248) 17.00
aubergine, tomatoes, courgette & peppers
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) 26.50
pommes frites, salade verte
Flat Iron Steak (408) 28.75
with 'Sauce Diane' (512) 29.75
Escalope de Veau Viennoise (727) 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

Raspberry & White Chocolate Éclair (727) . 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

