



COLBERT



Déjeuner et Dîner

CRUSTACÉS



1/4 Pint Atlantic Prawns (404) 10.95

Prawn & Avocado Cocktail (462) 19.75

Dressed Dorset Crab (426) 21.50

Oysters

Carlingford Rock Oysters (5) 5.75 each

Ostra Regal Rocks No.3's (8) 5.75 each



PRIX-FIXE

2 courses 24.75 - 3 courses 29.95

Mesclun & Heritage Radish Salad (54) (vg)

or

Celeriac Remoulade (315) (v)



Grilled Mackerel,
green beans and sauce vierge (550)

or

Soufflé Suisse (405) (v)



Seasonal Sorbet (118) (vg)

or

Duo of Macarons (347) (v)

Œufs

Eggs Benedict *small* 11.50 (591) *large* 21.00 (1095)

Eggs Florentine (v) *small* 12.95 (477) *large* 21.75 (853)

Eggs Royale *small* 14.25 (570) *large* 23.00 (1042)

Omelettes

Omelette aux Fines Herbes (388) (v) 12.50

au Fromage (520) (v), au Jambon (492) 13.95

Omelette Arnold Bennett (1224) 17.75

Croques & Sandwiches

Croque Monsieur (1124) 14.95

Croque Madame (1124) 17.25

Smoked Salmon and Avocado Tartine (449) 17.95
on pain de campagne

'Le Club' Sandwich (974) 18.75
on grilled wholemeal

Colbert Hamburger (1054) 19.50
on a brioche bun

Savoury Madeleines 4.50

Marinated Olives 4.00

HORS D'OEUVRES

Radis au Beurre (156) (v) 6.50

Shellfish Bisque with Brandy Cream (177) 10.25

Soupe à l'Oignon (646) 10.50

Avocado Vinaigrette (401) (vg) 12.75

Chicken Liver Parfait (628) 13.75

Celeriac Remoulade (320) (v) 13.75

Escargots à la Bourguignonne *demi-douzaine* (665) 16.25

Scotch Oak Smoked Salmon (242) 18.25

Steak Tartare *small:* (265) 16.75

. *large: with frites* (1650) 26.50

LES SALADES

Colbert Superfoods Salad (268) (vg) 15.50

Endive, Roquefort & Walnut Salad (403) 16.75

Heritage Beetroot, Orange & Radish Salad,
Citrus Dressing (183) (vg) 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 (549) 18.95
green beans and sauce vierge

Kedgeree (665) 22.50
smoked haddock, smoked salmon, poached egg

Goujons of Haddock with tartar sauce (867) 28.50

Fillet of Sea Bass 'Niçoise' (260) 26.75
with a tomato & coriander dressing

Pan-roasted Wild Sea Trout (273) 29.50
braised gem lettuce and garden peas

Pan-seared Pavé of Halibut (277) 38.75
sea vegetables, caviar velouté

Lemon Sole 'Meunière' (607) 42.50

Les Végétariens

Tian Provençal (248) (vg) 17.00
aubergine, tomatoes and peppers

Soufflé Suisse (764) (v) 19.75

Tagine de Légumes (206) (vg) 19.95
couscous au safran

les légumes

pommes frites (524) 5.95 - pommes purée (460) 5.75

buttered heritage new potatoes (143) 5.50

green beans & shallots (108) 5.75 - tenderstem broccoli (132) 5.75

petits pois (93) 5.50 - mesclun salad (65) 4.95

Viandes

Saucisse de Montbeliard, Lentilles du Puy (720) 22.75
smoked pork sausage, braised puy lentils

Confit of Duck (592) 25.50
with a ragout of flageolet beans

Char-grilled Anjou Poussin (1150) 25.50
mixed leaf salad, verjus dressing

Flat Iron Steak (408) 28.75
with 'Sauce Diane' (512) 29.75

Escalope of Veal Viennoise (838) 34.50
with a lingonberry compote

Cannon of Spring Lamb (564) 34.50
with baby vegetables and wild garlic

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

Petit Langres, Fourme d'Ambert,
Pouilly-Saint-Pierre (650) 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

Millefeuille Parisien (618) 8.50

Ice Cream Profiteroles, Chocolate Sauce (909) 9.75

Crêpes au Citron (449) 9.75

Classic Crème Brûlée (632) 9.75

Mousse au Chocolat (496) 9.75

Floating Islands, Crème Anglaise (861) 10.50

Vanilla Cheesecake, Berry Compote (587) 10.75

Tarte Tatin à la Mode (for two to share) (1650) 23.50

Sorbet Fait Maison (118) (vg) 7.50
seasonal fruit sorbet

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.
v - vegetarian | vg - vegan

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
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