



COLBERT

Déjeuner et Dîner



CRUSTACÉS

1/4 Pint Atlantic Prawns (120) 10.95
Prawn & Avocado Cocktail (386) 19.75
Dressed Dorset Crab (302) 22.50

Oysters

Poole Rocks (7) 5.95 each
Jersey Rock (10) 5.95 each

PRIX-FIXE

2 courses 30.00 - 3 courses 35.75

Mesclun & Heritage Radish Salad (54) (vg)
or
Celeriac Remoulade (393) (v)
Pan-Seared Sea Bream,
green beans and sauce vierge (461)
or
Soufflé Suisse (863) (v)
Seasonal Sorbet (182) (vg)
or
Duo of Macarons (447) (v)

Oeufs

Eggs Benedict *small* (505) 11.75 *large* (859) 21.25
Eggs Florentine (v) *small* (361) 12.95 *large* (654) 21.75
Eggs Royale *small* (584) 14.50 *large* (1168) 23.50

Omelettes

Omelette aux Fines Herbes (v) (450) 12.75
au Fromage (793) 14.50 au Jambon (558) 14.50
Omelette Arnold Bennett (1496) 18.50

Croques & Sandwiches

Croque Monsieur (970) 15.25
Croque Madame (1138) 17.25
Smoked Salmon and Avocado Tartine (653) 18.25
on pain de campagne
'Le Club' Sandwich (1008) 19.00
on grilled wholemeal
Colbert Hamburger (1087) 19.75
on a brioche bun

HORS D'OEUVRES

Radis au Beurre (v) (166) 7.75
Chilled Tomato Soup (v) (150) 10.75
with basil crème fraîche
Soupe à l'Oignon (480) 10.75
Avocado Vinaigrette (vg) (484) 13.25
Chicken Liver Parfait (1512) 14.00

Celeriac Remoulade (v) (393) 14.00
Whole Globe Artichoke Vinaigrette (vg) (260) 16.75
Escargots à la Bourguignonne demi-douzaine (494) 16.75
Severn & Wye Oak Smoked Salmon (339) 18.75
Steak Tartare *small*: (382) 16.75
. *large*: with frites (624) 26.50

LES SALADES

Colbert Superfoods Salad (282) (vg) 15.75
Endive, Roquefort & Walnut Salad (516) 17.75
Isle of Wight Heritage Tomatoes,
Brillat-Savarin and Lovage Oil (280) (v) 16.95
Chopped Chicken, Avocado & Bacon Salad
regular (794) 17.75 large (818) 24.75
Salade Niçoise, with agromar tuna
regular (340) 17.75 large (482) 24.75

PLÂTS PRINCIPAUX

Poissons

Grilled Sea Bream (450) 24.50
green beans and sauce vierge
Kedgeree (1390) 23.00
smoked haddock, smoked salmon, poached egg
Fillet of Sea Bass 'Niçoise' (933) 27.25
with a tomato & coriander dressing
Goujons of Haddock with tartar sauce (708) 28.75
Pan Roasted Wild Sea Trout Fillet (386) 32.00
with petits pois à la française
Grilled Octopus (650) 31.50
with a chorizo salsa
Lemon Sole 'Meunière' (1319) 42.50

Les Végétariens

Tian Provençal Galette (v) (800) 17.95
Soufflé Suisse (v) (863) 19.75
Tagine de Légumes (vg) (225) 19.95
couscous au safran

les légumes

pommes frites (296) 5.95 - pommes purée (434) 5.95
heritage new potatoes (142) 5.95 - green beans & shallots (134) 5.95
ratatouille (35) 5.95 - petits pois à la française (135) 5.95
mesclun salad (53) 4.95

Viandes

Pan-Roasted Toulouse Sausage (551) 24.25
braised lentils and lyonnaise onions
Char-grilled Anjou Poussin (1132) 26.50
mixed leaf salad, verjus dressing
Confit of Duck (950). 27.25
ragout of flageolet beans and peas
Flat Iron Steak (383) 29.50
with 'Sauce Diane' (489) 31.75
Escalope of Veal Viennoise (826) 34.95
with a lingonberry compote
Roast Cannon of Lamb (609) 39.00
green beans and jus niçoise
Entrecôte Steak (950) 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

Beaufort d'Été, Mothais sur Feuille,
Roche Montagne (650) 16.95
served with quince jelly,
endive and black grapes

Friandises

Colbert Truffles (236) 2.00 each
Selection of Madeleines (345) 5.00
Macarons fait Maison (223) 3.00 each

Pâtisseries, Desserts et Glaces

Raspberry Paris-Brest (1057) 10.25
Millefeuille Parisienne (658) 10.25
Classic Crème Brûlée (661) 9.75
Mousse au Chocolat (558) 9.95
Ice Cream Profiteroles, Chocolate Sauce (386) 10.25
Vanilla Cheesecake, Berry Compote (604) 11.25
Tarte Fine aux Pommes, Vanilla Ice Cream (714) 13.50
Crêpes 9.95
au citron (418) 9.95 au chocolat (418) 11.95

Sorbet Fait Maison (vg)(182). 7.50
seasonal fruit sorbet
Coupe Chocolat Liégeois (1028) 10.95
vanilla and chocolate ice creams,
whipped cream and bitter chocolate sauce
Coupe Amandine (1472) 11.45
pistachio, hazelnut and almond nougatine ice
creams, whipped cream and butterscotch sauce
Banana Split (1173) 11.65
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
Gluten free alternatives available on request ~ Please note no cigar smoking on terrace

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



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