



COLBERT

Déjeuner et Dîner



CRUSTACÉS

1/4 Pint Prawns (120) 10.95

Prawn & Avocado Cocktail (386) 19.75

Dressed Dorset Crab (310) 22.50

Oysters

Poole Rocks (15) 5.95 each

Jersey Rock (17) 5.95 each

PRIX-FIXE

2 courses 30.00 - 3 courses 35.75

Mesclun & Heritage Radish Salad (45) (vg)

or

Celeriac Remoulade (393) (v)

or

Pan-Seared Sea Bream,
green beans and sauce vierge (425)

or

Soufflé Suisse (885) (v)

or

Seasonal Sorbet (208) (vg)

or

Duo of Macarons (407) (v)

Oeufs

Eggs Benedict *small* (536) 11.75 *large* (1056) 21.25

Eggs Florentine (v) *small* (491) 12.95 *large* (982) 21.75

Eggs Royale *small* (572) 14.50 *large* (1145) 23.50

Omelettes

Omelette aux Fines Herbes (434) (v) 12.75

au Fromage (1181) 14.50 au Jambon (936) 14.50

Omelette Arnold Bennett (1496) 18.50

Croques & Sandwiches

Croque Monsieur (1012) 15.25

Croque Madame (1270) 17.25

Smoked Salmon and Avocado Tartine (653) 18.25
on pain de campagne

'Le Club' Sandwich (1039) 19.00
on grilled wholemeal

Colbert Hamburger (1160) 19.75
on a brioche bun

HORS D'OEUVRES

Radis au Beurre (166) (v) 7.75

Vichyssoise d'Asperges (150) (v) 10.75
served chilled with crème fraîche

Soupe à l'Oignon (575) 10.75

Avocado Vinaigrette (484) (vg) 13.25

Chicken Liver Parfait (1456) 14.00

Celeriac Remoulade (393) (v) 14.00

Escargots à la Bourguignonne (494) 16.75
demi-douzaine

Oak Smoked Salmon (339) 18.75

Steak Tartare *small*: (439) 16.75
. *large: with frites* (798) 26.50

LES SALADES

Colbert Superfoods Salad (262) (vg) 15.75

Endive, Roquefort & Walnut Salad (596) 17.75

Heritage Tomato Salad, Brillat-Savarin
& Lovage Oil (300) (vg) 16.95

Chopped Chicken, Avocado & Bacon Salad
regular (749) 17.75 *large* (848) 24.75

Salade Niçoise, with agromar tuna
regular (382) 17.75 *large* (483) 24.75

PLÂTS PRINCIPAUX

Poissons

Kedgerie (836) 23.00
smoked haddock, smoked salmon, poached egg

Pan-seared Sea Bream (442) 24.50
green beans and sauce vierge

Fillet of Sea Bass 'Niçoise' (1078) 27.25
with a tomato & coriander dressing

Goujons of Haddock *with tartar sauce* (795) 28.75

Seared Fillet of Sea Trout (570) 34.50
with petits pois à la française

Baked Pavé of Cod (620) 36.50
with lemon & tomato butter

Whole Lemon Sole 'Meunière' (671) 42.50
with beurre noisette

Les Végétariens

Tian Provençal Galette (808) (v) 17.95

Soufflé Suisse (885) (v) 19.75

Tagine de Légumes (225) (vg) 19.95
couscous au safran

les légumes

pommes frites (403) (vg) 5.95 - pommes purée (434) 5.95
heritage new potatoes (300) 5.95 - green beans & shallots (134) 5.95
ratatouille (150) 5.95 - pea & carrot jardinière (162) 5.95
mesclun salad (45) (vg) 4.95

Viandes

Pan-Roasted Toulouse Sausage (476) 24.25
braised lentils and lyonnaise onions

Char-grilled Anjou Poussin (1197) 26.50
mixed leaf salad, verjus dressing

Confit of Duck (962) 27.25
ragoût of flageolet beans and peas

Pan-fried Lamb Sweetbreads (535) 29.95
wild mushrooms and pommes purée

Escalope of Veal Viennoise (661) 34.95
with a lingonberry compote

Flat Iron Steak (443) 29.50
with 'Sauce Diane' (590) 31.75

Entrecôte Steak (1090) 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, Selles-sur-Cher,
Bleu d'Auvergne (633) 16.95
*served with quince jelly,
endive and black grapes*

Friandises

Colbert Truffles (214) 2.00 each
Selection of Madeleines (342) 5.00
Macarons fait Maison (223) 3.00 each

Pâtisseries, Desserts et Glaces

Salted Caramel Éclair (570) 10.50

Mille-feuille aux Fraises (500) 12.75

Classic Crème Brûlée (661) 9.75

Mousse au Chocolat (559) 9.95

Ice Cream Profiteroles, Chocolate Sauce (1197) 10.25

Vanilla Cheesecake, Berry Compote (604) 11.25

Tarte Tatin à la Mode (to share) (1222) 23.75

Crêpes 9.95

au citron (464) 9.95 *au chocolat* (496) 11.95

Sorbet Fait Maison (208) (vg) 7.50
seasonal fruit sorbet

Coupe Chocolat Liégeois (994) 10.95
*vanilla and chocolate ice creams,
whipped cream and bitter chocolate sauce*

Coupe Amandine (1468) 11.45
*pistachio, hazelnut and almond nougatine ice
creams, whipped cream and butterscotch sauce*

Banana Split (1181) 11.75
*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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