



COLBERT

Déjeuner et Dîner



CRUSTACÉS

1/4 Pint of Prawns (120) 10.95
Prawn & Avocado Cocktail (386) 19.75
Dressed Dorset Crab (310) 22.50

Oysters

Poole Rock (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)
Pan-seared Sea Bream
green beans and sauce vierge (425)
or
Soufflé Suisse (885) (v)
Seasonal Sorbet (208) (vg)
or
Macarons fait Maison (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 toast
Colbert Cheeseburger (1160) 19.75
club sauce, on a brioche bun

HORS D'OEUVRES

Radis au Beurre (166) (v) 7.75
Chilled Tomato Soup (200) (v) 10.75
with basil crème fraîche
Soupe à l'Oignon (575) 10.75
Avocado Vinaigrette (484) (vg) 13.25
Chicken Liver Parfait (1454) 14.00

Bayonne Ham and Celeriac Remoulade (400) 17.50
Escargots à la Bourguignonne (6) (494) 16.75
Oak Smoked Salmon (339) 18.75
capers, shallots and rye bread
Steak Tartare *small*: (439) 16.75
. *large*: with frites (798) 26.50

LES SALADES

Colbert Superfoods Salad (262) (vg) 15.75
roasted hazelnuts and pumpkins seeds
Endive, Roquefort & Walnut Salad (596) 17.75
Heritage Tomato Salad, Brillat-Savarin
& Lovage Oil (300) (v) 16.95
Chopped Chicken, Avocado & Bacon Salad
small (749) 17.75 *large* (848) 24.75
Salade Niçoise, with agromar tuna
small (382) 17.75 *large* (483) 24.75

PLÂTS PRINCIPAUX

Poissons

Kedgeriee (836) 23.00
smoked haddock, smoked salmon, poached egg
Pan-seared Sea Bream (442) 25.50
green beans and sauce vierge
Goujons of Haddock with tartar sauce (795) 28.75
Grilled Fillet of Sea Bass (600) 32.50
courgette & fennel salad, sauce verte
Cold Poached Sea Trout (350) 34.50
potato salad and watercress
Baked Pavé of Cod (250) 36.50
heirloom tomatoes and lovage oil
Whole Lemon Sole 'Meunière' (671) 42.50
with beurre noisette

Les Végétariens

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) 6.25 - pommes purée (434) 6.25
heritage new potatoes (300) 6.25 - green beans & shallots (134) (vg) 6.25
ratatouille (150) (vg) 6.25 - pea & carrot jardinière (162) 6.25
mesclun salad (45) (vg) 5.50

Viandes

Pan-roasted Toulouse Sausage (476) 24.25
braised lentils and lyonnaise onions
Poussin Rôti (770) 26.50
pommes frites and café de paris butter
Confit de Canard (963) 27.25
with frisée aux lardons
Flat Iron Steak Frites (443) 29.50
with 'sauce diane' (590) 31.75
Escalope of Veal Viennoise (661) 34.95
with a lingonberry compote
Pan-roasted Cannon of Lamb (700) 39.50
summer vegetables and sauce verte
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

Banoffee 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 Fine aux Pommes, Vanilla Ice Cream (710) 12.50
Crêpes *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 Lucian (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 the terrace

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



THE WOLSELEY HOSPITALITY GROUP

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