

EUROPEAN

TO START

FOIE GRAS & GOLD LEAF PARFAIT <i>Sauterne jelly, blackberries & pickled carrots</i>	£29
WASABI SPICED DORSET CRAB <i>Avocado, Cantaloupe melon, tarragon oil, quinoa crisp</i>	£24
CRISPY KATAIFI WRAPPED LANGOUSTINES <i>Caramelised grapefruit mayo, shiso gel</i>	£??
PAN-SEARED SCALLOPS <i>Osetra caviar, cauliflower puree, prawn mouse & morels, seaweed tuile</i>	£??
FRESH EGG SPAGHETTI ALLA CHITARRA (v) <i>Ceps & black truffle sauce</i>	£??
JERUSALEM ARTICHOKE VELOUTÉ (v) <i>Black trompette mushroom, smoked paprika oil, chive cream, foccaica croutons</i>	£??
LOBSTER BISQUE <i>Fresh picked Dorset crab</i>	£14
FINEST QUALITY SMOKED SALMON <i>London cured Scottish salmon, from H. Forman & Son</i>	£28

MAINS

ROASTED CHILEAN SEA BASS <i>Coco & soy bean seafood cassoulet, chive crisp & orange tobiko</i>	£??
JAPANESE WAGYU FILLET 200g <i>Wok fried mushrooms & ginger, spiced pomme anna, soy caramel sauce</i>	£??
CHILLI & MINT COATED DOUBLE LAMB CUTLET <i>Goat's cheese dauphinoise, charred stem broccoli, smoked sweet chilli jus</i>	£38
PAN FRIED RED SNAPPER <i>Rainbow chard & artichokes, lemon marmalade, tarragon & keta caviar beurre blanc, squid ink tuile</i>	£??
PAN FRIED JOHN DORY <i>Pickled beetroot & pine nuts, heritage tomato confit, caper & golden sultana meunière</i>	£??
ASPARAGUS RISOTTO (v) <i>Burrata, smoked tomatoes, dried kalamata olives</i>	£??
TOURNEDOS OF VEAL <i>Braised Cavallo nero, black garlic & parsnip puree, pomme soufflé, morel & madeira reduction</i>	£??
GRILLED TIGER PRAWNS <i>Chipotle chilli & lime sauce</i>	£??



COLONY
CLUB

FROM THE GRILL

USDA RIB EYE 340g	£57
USDA SIRLOIN 320g	£45
G5 JAPANESE WAGYU FILLET 200g	£60
VEAL CUTLET 340g	£38
WHOLE LOBSTER	£80
WHOLE SEABASS <i>Olive oil, chilli, garlic</i>	£35
SALMON FILLET	£28
DOVER SOLE <i>Meunière</i>	£70

All grilled meats are served with king oyster mushroom, heritage tomato & micro watercress

Choose your sauce

PEPPERCORN / MUSHROOM / BÉARNAISE / FRESH TOMATO & OLIVE

£3

SIDES

CHARRED STEM BROCCOLI	£10	SAUTÉED POTATOES	£8
WILTED BABY SPINACH <i>Chilli & crispy garlic</i>	£9	FRENCH FRIES	£7
SAUTEED FOREST MUSHROOMS <i>With garlic</i>	£9	CHUNKY CHIPS	£7
STEAMED ASPARAGUS	£10	MASHED POTATOES	£9
GRILLED MEDITERRANEAN VEGETABLES <i>Aged balsamic vinegar</i>	£??	BUTTERED NEW POTATOES	£7
		CARROT BATONS <i>Thyme & honey</i>	£6
		BASMATI RICE	£6



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SOUTH EAST ASIAN

KING PRAWN LAKSA <i>Steamed king prawns, fish balls, soft boiled egg, bean sprouts, egg noodles</i>	£43
LOBSTER CHAR KUEY TEOW <i>Steamed lobster, fried fish cake, ho fun noodles, Chinese chives</i>	£65
G5 WAGYU BEEF RENDANG <i>Braised wagyu beef, aromatic coconut sauce, pineapple salad</i>	£55
BABY CHICKEN PERCIK <i>Grilled marinated boneless baby chicken, spiced coconut curry sauce, baked paratha</i>	£28
LAMB GULAI KAMBING <i>Braised aromatic lamb, potatoes, heritage tomatoes, green chillies</i>	£40
WILD SEA BASS TIGA RASA <i>Deep fried marinated wild sea bass, south east Asian piquant sauce</i>	£45

SIDES

STIR FRIED MORNING GLORY <i>Sweet soy & crispy garlic</i>	£10
SAUTÉED AUBERGINE <i>Sambal sauce</i>	£10
COCONUT RICE	£6
STICKY RICE	£6
PARATHA	£6



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MIDDLE EAST

COLD MEZZE

MOUTABEL / HUMMUS /
TABBOULEH / LABNEH /
STUFFED VINE LEAVES

£10 each

HOT MEZZE

FALAFEL / JAWANEH / BATATA HARRA /
ARAYES / KALAJ / CHICKEN LIVERS /
FUL MUDAMMAS / MOUSSAKA
KIBBEH / SUJUK / SAMBOUSEK / MAKANEK

£10 each

LAMB MESHWI

Tender seasoned lamb cubes, chargrilled

£32

SHISH TAOUK

Marinated chicken breast, chargrilled

£27

KAFTA

Chargrilled minced lamb, onion, peppers, parsley

£28

BAMIEH

Lamb cooked in tomato, garlic and coriander sauce, fresh okra

£27

FARROUJ

Marinated baby chicken chargrilled

£27

MIDDLE EASTERN MIXED GRILL

Lamb Kafta, Shish Taouk, lamb cutlet, butterfly prawns, served with Sharia rice

£38



For allergen and calorie information, please scan the QR code or ask a member of the team for our dish allergen guide. Adults need around 2000 calories a day. (V) Vegetarian.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and so we are unable to guarantee that any product is completely free from any allergen due to the risk of cross-contamination in the production, supply, and/or preparation of our dishes. If you have a food allergy or intolerance, please let a member of the team know prior to ordering and detailed allergen information for our products can be provided. Our menu descriptors do not include all ingredients. All prices are in pounds sterling and inclusive of VAT at the prevailing rate. A discretionary 12.5% service charge will be added. All gratuities go to the team that provided your meals and drinks. Subject to availability.