

Croissant *au* Beurre 4.25 3.25 Blueberry & Oat Muffin
 Pain *au* Chocolat 4.75 4.75 Croissant *aux* Amandes
 Pain *aux* Raisins 4.75 4.50 Strawberry Jam Doughnut
 Beaumont Breakfast Scones *with whipped butter and preserves* 5.00
 Toast: *baguette, brioche, pain de campagne,*
seven grain, white, wheat free 2.50

Yoghurt: Natural, Goat *or* Low Fat.....4.50
with rhubarb & apple compote.....7.25
 Prune, Lemon & Elderflower Compote.....4.75
 Müesli..... 6.00
 Pink Grapefruit..... *natural* 5.75 *caramelised* 6.75
 Birchermüesli.....6.25
 Granola..... 6.00 *with banana* 6.75
 Fresh Fruit Salad.....9.25
 Mashed Avocado *on* Granary Toast.....9.25
 Spiced Avocado *and* Smoked Salmon..... 17.50

Maple Syrup 10.75 Maple Syrup *and* Cured Bacon 12.25
 Mixed Berries 14.25

Porridge..... 6.25
 Crispy Bacon Roll.....8.00
with fried egg..... 10.25
 Cumberland Sausage Sandwich..... 8.00
with fried egg..... 10.25
 Kedgerree.....16.00

Poached, Fried *or* Scrambled Eggs 6.00
 2 Boiled Eggs *with* Soldiers 7.50 Omelettes *from* 10.75
 Eggs Benedict *small* 9.25 *large* 18.00 Eggs Florentine *small* 10.25 *large* 20.00
 Eggs Arlington *small* 11.25 *large* 22.00
 Smoked Salmon, Scrambled Eggs 17.50

choice of Fried, Poached *or* Scrambled Eggs *with* Bacon,
 Sausage, Tomato, Black Pudding *and* Mushroom
 Toast: *baguette, brioche, pain de campagne, seven grain, white, wheat free* 2.50

Portobello Mushroom & Spinach Hash 13.75 Black Pudding Hash 14.00
 Corned Beef Hash 16.00 Smoked Haddock Hash 16.75

Juice *of the* Day English Apple Grapefruit
Orange Carrot & Ginger Golden Pineapple
The Colony's Green Juice
all juices small 4.25 large 5.25

Fresh Fruit Salad, Choice *of* Viennoiserie,
Toast *with* Homemade Preserves, Coffee *or*
Wolseley Selection Tea *and a* Freshly Squeezed Juice

The 'English', Choice *of* Viennoiserie,
Toast *with* Homemade Preserves, Coffee *or*
Wolseley Selection Tea *and a* Freshly Squeezed Juice



À LA CARTE

Champagne

Pommery Brut Royal NV

Glass 150ml 15.00 1/2 Bottle 34.50 Bottle 69.00 Magnum 138.00

Ayala Rosé Majeur NV

Glass 150ml 16.00 Bottle 74.00

Deutz Brut Classic NV

Bottle 80.00

Pol Roger Brut Réserve NV

Bottle 82.00

Larmandier-Bernier Latitude Extra-Brut 1er Cru NV

Glass 150ml 18.00 Bottle 84.00

Jacquesson Cuvée No.739 NV

Glass 150ml 18.50 Bottle 86.00

Bollinger Rosé NV

1/2 Bottle 49.00 Bottle 98.00

Deutz Brut Vintage 2007

Glass 150ml 23.00 Bottle 99.00

Bollinger Grande Année 2005

Bottle 144.00

Dom Pérignon 2006

Bottle 175.00

Pol Roger Cuvée Sir Winston Churchill 2000

Bottle 180.00

Krug Grande Cuvée NV

1/2 Bottle 99.00 Bottle 198.00

Sparkling

Roederer Estate 'Quartet' Brut, Mendocino, California NV

Glass 150ml 13.50 Bottle 57.00

Nyetimber Classic Cuvée 'Multi-Vintage', West Sussex, England

Bottle 75.00

All wines contain sulphites and some may contain allergens

À LA CARTE

Snacks

Popcorn Chicken 4.75 Welsh Rarebit 5.25 Tempura Shrimp 9.25

Crustacés et Caviar

Carlingford Lough Rock Oysters $\frac{1}{2}$ dozen 18.00 dozen 35.00
Dressed Weymouth Crab 18.75 New York Shrimp Cocktail 17.75
Oscietra Caviar 'Beaumont' 30gr 80.00 50gr 140.00

Soups and Hors d'Oeuvres

The Colony Clamato Juice 4.75 9.25 Avocado Vinaigrette
Minestrone Soup 8.75 17.50 Oak-Smoked Salmon
Chicken & Sweetcorn Chowder 9.25 17.00 Tuna Tartare
Steak Tartare *small with toast and salad* 12.25 *large with french fries and salad* 23.25

Salads

Iceberg & Blue Cheese Wedge 8.75 10.50 Avocado & Superfoods Salad
Beetroot, Goats' Cheese & Walnut 13.25 19.25 Grilled Shrimp Salad, Herb Dressing
The Colony Club Salad *small* 11.00 *large* 16.50

CAESARS

Classic Caesar *small* 8.75 *large* 13.25 Chicken Caesar *small* 11.00 *large* 16.50
Shrimp Caesar 19.25 Lobster Caesar 25.00

American Sandwiches

Grilled Cheese *with* Dill Pickle 8.25 New York Hot Dog 11.50
Fried Chicken Burger 16.00 Lobster Roll 25.00 The Colony Hamburger 17.50

À LA CARTE

Eggs

Omelette aux Fines Herbes 10.75 | Eggs Sardou 9.25 *small* 18.00 *large*
Eggs Benedict *small* 9.25 *large* 18.00 | Eggs Florentine 10.25 *small* 20.00 *large*

Fish

Cajun Spiced Swordfish 19.50
Pavé of Sea Trout *with* Sprouting Broccoli 22.75
Seared Sea Bass *with* Wild Mushrooms 29.00
Roast Halibut, Sauce Newburg 36.50
Grilled Dover Sole, Béarnaise 39.75
Grilled Lobster *and* Chips *half* 25.00 *whole* 47.50

Entrées

Macaroni Cheese *small* 8.00 *large* 12.00
Chicken Pot Pie 19.25
Kenny's Meatloaf, Madeira Sauce 19.50
Shepherd's Pie 20.00
Buttermilk Fried Chicken 21.00

Grilled Meats

CUTS

all served with french fries

Gammon, Pineapple *and* Fried Egg 20.00 Chicken Paillard 21.00
Middlewhite Pork Chop 10oz 22.50
Calf's Liver *and* Bacon 25.00 Veal Chop 12oz 37.50

STEAKS

Ayrshire 30 day dry aged Aberdeen Angus:

Rump 7oz 22.75 Rib-Eye 10oz 35.75 Fillet 8oz 39.75

T-Bone 21oz (*for two*) 32.00 *per person*

Grain Fed USDA Prime Rib-Eye Steak 10oz 37.50 14oz 49.75

*all steaks served with french fries
and a choice of beurre maître d'hotel, pepper or béarnaise sauces*

Vegetables and Side Salads

fried courgettes 6.25 buttered kale 4.50 roasted broccoli 4.75 creamed spinach 5.50
creamed sweetcorn *with* chipolte 4.50 french fries 5.00 whipped potatoes 4.95 coleslaw 4.25 gem heart salad 4.50

Vegetarian Menu Available on Request

Please inform your server if you have any allergies we need to be aware of

À LA CARTE

Selection of Cheeses

12.50 served fully garnished

Cornish Blue Montgomery Cheddar Herefordshire Dorstone

Desserts and Cakes

Marmalade Pudding, Bourbon Anglaise 7.75	6.75 Red Velvet Cake
8.00 Crème Brûlée 8.00	6.75 Jimmy's Chocolate Cake
8.75 Apple Pie à la Mode 8.75	6.25 Rhubarb & Vanilla Slice <i>wheat free</i>
Rhubarb & Sherry Trifle 5.50 <i>small</i> 8.50 <i>large</i>	8.00 Baked Vanilla Cheesecake
Selection of Home Made Cupcakes <i>miniature</i> 1.75 <i>ea.</i> <i>regular</i> 3.75 <i>ea.</i>	

Table Side

Bananas Foster *flambéed with dark rum* 10.00
 Pistachio & Cherry Baked Alaska *flambéed with kirsch* 10.50

Ice Creams and Sundaes

Chocolate & Coconut Sorbet 7.75 Knickerbocker Glory 9.25 Caramelised Banana Split 10.00

The Colony Club Sundae:

made to your specification small 7.75 *large* 9.50

Dessert Wines

	100ml	Bottle
Late Harvest Semillon 2013, Valenti Bianchi, Mendoza, Argentina.....	9.00	34.00 37.5cl
Muscat, Beaumes-de-Venise 2013, Domaine de Durban, Rhône, France.....	9.25	63.00 75cl
Coteaux de l'Aubance 'Les Trois Schistes' 2014, Domaine de Montgilet, Loire, France.....	10.50	51.00 50cl
Rasteau Vin Doux Naturel 2015, Domaine du Trapadis, Rhône, France.....	12.00	56.00 50cl
Sauternes 2009, Château Filhot, Bordeaux, France.....	15.50	55.00 37.5cl
Vin de Constance 2013, Klein Constantia Estate, Constantia, South Africa.....	92.00	50cl

Cover Charge in Dining Room 2.00 ~ Prices include VAT

A discretionary 12½% Service Charge will be added to your bill ~ All gratuities are managed by the staff

No intrusive or flash Photography ~ No Cheques

www.thebeaumont.com

THE COLONY WEEKEND BRUNCH

The Colony Clamato Juice 4.75 Bloody Mary 13.00 Bull Shot 14.25 Bloody Bull 14.25

Portobello Mushroom & Spinach Hash 13.75 16.00 Corned Beef Hash
Black Pudding Hash 14.00 16.75 Smoked Haddock Hash

Fried Chicken Burger 16.00 Lobster Roll 25.00 The Colony Hamburger 17.50

Omelette aux Fines Herbes 10.75 9.25 *small* 18.00 *large* Eggs Sardou
Eggs Benedict *small* 9.25 *large* 18.00 10.25 *small* 20.00 *large* Eggs Florentine

Minestrone Soup 8.75 3.00 *each* Carlingford Lough Rock Oysters
Chicken & Sweetcorn Chowder 9.25 9.25 Avocado Vinaigrette
Mashed Avocado *on* Granary Toast 9.25 17.75 New York Shrimp Cocktail
Oak-Smoked Salmon 17.50 17.00 Tuna Tartare
Dressed Weymouth Crab 18.75 80.00 30gr 140.00 50gr Oscietra Caviar 'Beaumont'
Steak Tartare *small with toast and salad* 12.25 *large with french fries and salad* 23.25

Iceberg & Blue Cheese Wedge 8.75 Avocado *and* Superfoods Salad 10.50
Beetroot, Goats' Cheese & Walnut Salad 13.25
The Colony Club Salad *small* 11.00 *large* 16.50
Griddled Shrimp Salad, Green Herb Dressing 19.25

Classic Caesar *small* 8.75 *large* 13.25 Chicken Caesar *small* 11.00 *large* 16.50

THE COLONY WEEKEND BRUNCH

all served with french fries

Gammon, Pineapple, Fried Egg 20.00 Chicken Paillard 21.00
Middlewhite Pork Chop 10oz 22.50 Calf's Liver and Bacon 25.00 Veal Chop 12oz 37.50

Ayrshire 30 day dry aged Aberdeen Angus:

Rump 7oz 22.75 Rib-Eye 10oz 35.75 Fillet 8oz 39.75 T-Bone 21oz (for two) 32.00 *per person*

Grain Fed USDA Prime Rib-Eye Steak 10oz 37.50 14oz 49.75

all steaks served with french fries and a choice of beurre maître d'hotel, pepper or béarnaise sauces

Macaroni Cheese 12.00 19.50 Cajun Spiced Swordfish
Chicken Pot Pie 19.25 22.75 Sea Trout *with* Sprouting Broccoli
Kenny's Meatloaf, Madeira Sauce 19.50 29.00 Sea Bass *with* Wild Mushrooms
Shepherd's Pie 20.00 36.50 Roast Halibut, Sauce Newburg
Buttermilk Fried Chicken 21.00 39.75 Dover Sole *with* Béarnaise Sauce

Sunday Lunch: Roast Fore-Rib of Beef *traditionally garnished* 27.50

from 4.25 please ask your server

fried courgettes 6.25 creamed spinach 5.50 buttered kale 4.50 roasted broccoli 4.75
french fries 5.00 whipped potatoes 4.95 coleslaw 4.25 creamed sweetcorn *with* chipotle 4.50

Selection of Cheeses *served fully garnished* 12.50

Cornish Blue Montgomery Cheddar Herefordshire Dorstone

Selection of Home Made Cupcakes *miniature* 1.75 *ea.* *regular* 3.75 *ea.*

Baked Vanilla Cheese Cake 8.00 8.75 Apple Pie à la Mode
Chocolate & Coconut Sorbet 7.75 10.00 Caramelised Banana Split
Marmalade Pudding, Bourbon Anglaise 7.75 10.00 Bananas Foster
Rhubarb & Sherry Trifle *small* 5.50 *large* 8.50 10.50 Pistachio & Cherry Baked Alaska

The Colony Club Sundae: *made to your specification* *small* 7.75 *large* 9.50