



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

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* (1,168) 23.50

Omelettes

Omelette aux Fines Herbes (450) (v) 12.75
 au Fromage (793) 14.50 au Jambon (558) 14.50
 Omelette Arnold Bennett (1,496) 18.50

Croques & Sandwiches

Croque Monsieur (970) 15.25
 Croque Madame (1,138) 17.25
 Smoked Salmon and Avocado Tartine (653) 18.25
on pain de campagne
 'Le Club' Sandwich (1,008) 19.00
on grilled wholemeal
 Colbert Hamburger (1,087) 19.75
on a brioche bun

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)

HORS D'OEUVRES

Radis au Beurre (166) (v) 7.75
 Crème du Barry Soup (v) *with curry butter* 10.25
 Soupe à l'Oignon (480). 10.75
 Avocado Vinaigrette (484) (vg) 13.25
 Chicken Liver Parfait (1,512) 14.00
 Celeriac Remoulade (393) (v) 14.00

Baked Saint-Marcellin (382). 16.00
with artisan baguette and moscatel grapes
 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
 Heritage Beetroot, Orange
 & Radish Salad (216) (vg) 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

Moules Marinière (1,373) 22.50
with frites
 Kedgeree (1,390) 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 (303) 32.00
with petits pois à la française
 Baked Pavé of Cod (370) 35.50
white bean cassoulet and salsa verde
 Lemon Sole 'Meunière' (1,319) 42.50

Les Végétariens

Hachis Parmentier Végétarien (315) (v) . . . 17.95
puy lentils, mushrooms and peas
 Soufflé Suisse (863) (v) 19.75
 Tagine de Légumes (225) (vg) 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 (1,132) 26.50
mixed leafsalad, 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

Paris Brest with Praline Cream (928) . . . 9.25
 Crêpes 9.95
au citron (418) 9.95 au chocolat (510) 11.95
 Classic Crème Brûlée (661) 9.75
 Mousse au Chocolat (558) 9.95
 Ice Cream Profiteroles, Chocolate Sauce (1,190) 10.25
 Îles Flottantes, Crème Anglaise (466) . . . 11.15
 Vanilla Cheesecake, Berry Compote (604) . 11.25
 Tarte Tatin à la Mode (2,444) 23.75
(for two to share)

Sorbet Fait Maison (182) (vg) 7.50
seasonal fruit sorbet
 Coupe Chocolat Liégeois (1,028) 10.95
*vanilla and chocolate ice creams,
 whipped cream and bitter chocolate sauce*
 Coupe Amandine (1,472) 11.45
*pistachio, hazelnut and almond nougatine ice
 creams, whipped cream and butterscotch sauce*
 Banana Split (1,173) 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
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