



## WELCOME

Here at Columbia, we have everything you need for a great dining experience – from a business lunch to a romantic dinner on the Terrace or family gathering to celebrate that special occasion.

Start the day with a hearty breakfast or nutritious light bite, savour seasonal locally sourced produce with all-day dining and live cooking, or simply enjoy a cocktail while overlooking Canary Wharf and the Thames.

Lounge on the outside Terrace and experience our unique barbeque with a wide range of beverages or enjoy a cup of coffee next to the fireplace in the Library.

The Snug area is great for a small group of friends or family while enjoying different international dishes from the Columbia menu. For more private or formal dining, choose The Library or our "Captains Table" in a private area of the Columbia. Love the outdoors? Then why not book your party for a barbeque on the Terrace or just a drinks reception.

Columbia offers a unique location for a unique dining experience – please speak to a member of staff or visit our website for more information and to book [columbiarestaurant.co.uk](http://columbiarestaurant.co.uk)

## BREAD & NIBBLES

### ARTISAN BREAD BASKET

*Sourdough, rye, bread sticks, bloomer with fennel and seed oil* ..... 3.5

### PORK SCRATCHINGS

*Spiced tomato chutney* ..... 3

### COLUMBIA HOUSE MIX OLIVES

*Garlic and peppers* ..... 3.5

ROASTED SMOKED ALMONDS ..... 3

## STARTERS

### ROASTED VINE TOMATO SOUP (v)

*Artisan bread* ..... 4.5

### SZECHUAN PEPPERED SQUID

*Crushed garlic, chilli and lime mayo* ..... 6.5

### BLACK PUDDING EGG

*Crispy fried black pudding egg with soft herbs and sweet curry dip* ..... 7

### HAM HOCK TERRINE

*Apple purée, peas, radish and pickles* ..... 8

### DEVON CRAB ON SOURDOUGH

*Finely sliced fennel and chilli* ..... 8.5

### CARAMELISED GOATS CHEESE ON TOAST (v)

*Red onion marmalade, watercress and beetroot* ..... 7

## BOARDS

### BRITISH CHARCUTERIE

*Suffolk chorizo, venison salami, Carmarthen ham, pickles and spiced pear chutney* ..... 11

### VEGETABLE PLANK

*Char grilled courgettes, piquillo peppers, artichokes, sunblush tomato slaw and mozzarella* ..... 9

A discretionary 10% service charge will be added to your bill. All prices include VAT at the current rate.  
For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask for a member of staff.

## MAINS

### ALMOND BATTERED COD

*Rustic chips, crushed peas, tartare sauce and malt vinegar jelly* ..... 13

### CONFIT PORK BELLY

*Crispy cheek, braised cabbage and sweet potato with candied apples and cider jus* ..... 14

### FISH PIE

*Prawns, scallops, salmon, cod and squid with saffron & mixed salad* ..... 13

### MUSHROOM RAVIOLI

*Roasted butternut, sunblush tomatoes, spinach and salsa verde* ..... 11

## BURGERS

### OXTAIL BURGER

*Beef burger confit oxtail, red onion jam with pickles, toasted brioche bun* ..... 14

### COLUMBIA BURGER

*Maple glazed bacon, cheddar cheese, chilli relish, toasted brioche bun* ..... 14

### CHICKEN CHORIZO BURGER

*Chicken breast, Suffolk chorizo, garlic mayonnaise, baby gem, toasted brioche bun* ..... 13

### PORTOBELLO FALAFEL BURGER (v)

*Falafel patty, portabello mushroom, cheddar cheese, lettuce, tomato, toasted brioche bun* ..... 11

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## GRILLS

### ALL STEAKS 28 DAYS DRY AGED

**BEEF FILLET** 10 oz  
*Served with sautéed wild mushroom and roasted vine tomatoes* ..... 28

**SIRLOIN** 10 oz  
*Served with sautéed wild mushroom and roasted vine tomatoes* ..... 20

**RIB-EYE STEAK** 10oz  
*Served with sautéed wild mushroom and roasted vine tomatoes* ..... 18

**LAMB CUTLETS**  
*Marinated lamb cutlets, rosemary and olive oil* ..... 18

**SPICED HALF CHICKEN**  
*Finished with lemon and herb* ..... 15

**SEA BASS FILLET**  
*Served with sautéed wild mushroom and roasted vine tomatoes* ..... 12

**LIGHTLY SEASONED ORGANIC SALMON**  
*Choose from lightly seasoned or Colombia spice blend* ..... 14

**GRILLED HALLOUMI** (v)  
*Preserved lemons and roasted vegetables* ..... 9

*Choice of sauces*  
*Béarnaise, peppercorn, mushroom, red wine, garlic butter, lemon butter*

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## SALADS

### CHICKEN CAESAR SALAD

*Grilled chicken with mixed crunchy leaves, croutons, Caesar dressing,  
marinated anchovies and shaved parmesan* ..... 7.50 / 14

### ROASTED BEET SALAD (v)

*Red chard, rocket, candied walnuts, Shropshire blue cheese  
and honey citrus dressing* ..... 6 / 12

### SUPERFOOD SALAD (v)

*Avocado, shaved fennel, courgette, candied beets, sprouting broccoli,  
butternut squash, rocket, crushed nuts and seeds with lemon oil* ..... 6 / 10

## SIDES

### HAND CUT CHIPS

*With rosemary and parmesan* ..... 3.5

SKINNY FRIES ..... 3.5

MARKET VEGETABLES ..... 3.5

CREAMY MASH ..... 3.5

ONION RINGS ..... 3.5

HERITAGE TOMATO SALAD ..... 3.5

### ROCKET SALAD

*Parmesan and aged balsamic glaze* ..... 3.5

### SAUTÉED SPINACH

*With lemon oil and toasted almonds* ..... 3.5

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## DESSERTS

### STICKY TOFFEE PUDDING

*Butterscotch sauce salted caramel ice cream* ..... 7

### DOUBLE TREE COOKIE CHEESECAKE

*Orange English cream* ..... 7

### LEMON SYLLABUB

*Fresh raspberry compote & all butter shortbread fingers* ..... 6.5

### RHUBARB AND GINGER CRUMBLE TART

*Clotted cream ice cream* ..... 6.5

### BRITISH CHEESES

#### STINKING BISHOP, SHROPSHIRE BLUE, RAGSTONE

*Served with biscuits, grapes and celery* ..... 8.5

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