



## WELCOME

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

Start the day with a hearty breakfast or nutritious light bite, savour seasonal locally sourced produce and international variety 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 barbecue and a wide range of beverages, or enjoy a cup of coffee by 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 secluded area of the Columbia Bar & Terrace. Love the outdoors? Then why not book your party for a barbecue or drinks reception on the Terrace.

Columbia offers a unique location for a unique dining experience – please speak to a member of staff or visit our website for further booking information.

**[columbiarestaurant.co.uk](http://columbiarestaurant.co.uk)**

## BREAD & NIBBLES

<b>ARTISAN BREAD BASKET</b> <i>Sourdough, rye, bread sticks, bloomer, served with fennel and seed oil</i> .....	3.5
<b>PORK SCRATCHINGS</b> <i>Spiced tomato chutney</i> .....	3
<b>COLUMBIA HOUSE MIX OLIVES</b> <i>Garlic and peppers</i> .....	3.5
<b>ROASTED SMOKED ALMONDS</b> .....	3

## STARTERS

<b>SOUP OF THE DAY (v)</b> <i>Rustic Artisan bread</i> .....	5.5
<b>SZECHUAN PEPPERED SQUID</b> <i>Crushed garlic, chilli and lime mayo</i> .....	6.5
<b>BLACK PUDDING SCOTCH EGG</b> <i>Crispy fried hen egg with soft herbs and piccalilli</i> .....	7
<b>HAM HOCK TERRINE</b> <i>Apple purée, peas, radish and pickles</i> .....	8
<b>DEVONSHIRE CRAB ON SOURDOUGH</b> <i>Finely sliced fennel and chilli</i> .....	8.5
<b>WILD MUSHROOMS ON TOAST (v)</b> <i>Sautéed wild mushroom, garlic and walnut pesto</i> .....	7

## BOARDS

<b>BRITISH CHARCUTERIE</b> <i>Suffolk chorizo, venison salami, Carmarthen ham, pickles and spiced pear chutney</i> .....	11
<b>VEGETABLE PLANK</b> <i>Chargrilled courgettes, piquillo peppers, artichokes, sun-blushed tomato slaw and mozzarella</i> .....	9

A discretionary 12.5% 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

<b>MEANTIME BEER BATTERED COD</b> <i>Tripled cooked chips, crushed peas and tartar sauce</i> .....	14
<b>LAMB RUMP</b> <i>Bean cassoulet, fondant potato and thyme jus</i> .....	18
<b>SPICED COD LOIN</b> <i>Mildly curried risotto, crispy shallots and lime emulsion</i> .....	16
<b>WILD MUSHROOM RAVIOLI</b> <i>Roasted butternut, sun blush tomatoes and spinach, in a creamy sauce</i> .....	13
<b>GRILLED HALLOUMI (v)</b> <i>Quinoa, roasted vegetable and corn salsa</i> .....	11

## BURGERS

<b>PULLED BEEF BURGER</b> <i>Braised Short rib of beef, red onion jam with pickles, toasted brioche bun</i> .....	14
<b>COLUMBIA BURGER</b> <i>Maple glazed bacon, cheddar cheese, chilli relish, toasted brioche bun</i> .....	14
<b>CHICKEN CHORIZO BURGER</b> <i>Chicken breast, Suffolk chorizo, garlic mayonnaise, baby gem, toasted brioche bun</i> .....	13
<b>PORTOBELLO FALAFEL BURGER (v)</b> <i>Falafel patty, portobello mushroom, cheddar cheese, lettuce, tomato, toasted brioche bun</i> .....	11

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## GRILLS

### ALL STEAKS 28 DAYS DRY AGED

BEEF FILLET 8oz ..... 26

SIRLOIN 10oz ..... 22

RIB-EYE STEAK 10oz ..... 20

SPICED HALF CHICKEN  
*Garlic aioli and columbia slaw* ..... 15

ORGANIC SALMON  
*Soft herb salad and salsa verde*..... 16

*All Grills served with triple cooked chips, vine tomatoes and a choice of sauce:*

- *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

TRIPLE COOKED CHIPS 3.5

FRENCH FRIES 3.5

MARKET VEGETABLES 3.5

BEER BATTERED ONION RINGS 3.5

HERITAGE TOMATO SALAD 3.5  
*With red onion and basil*

ROCKET SALAD 3.5  
*Parmesan and aged balsamic glaze*

BUTTERED SPINACH 3.5

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## DESSERTS

### STICKY TOFFEE PUDDING

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

### BITTER-SWEET BUTTERMILK PANNA COTTA

*Short bread and raspberries* ..... 7

### CHOCOLATE POT

*Salted caramel and hazelnut praline brittle* ..... 6.5

### APPLE AND BLUEBERRY CRUMBLE

*Vanilla bean ice cream* ..... 6.5

### BRITISH CHEESES

*Selection of four British cheeses*

*Served with biscuits, grapes and chutney* ..... 9

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