

OF THE MOMENT

With Agostino Perrone and Giorgio Bargiani at the helm, this menu celebrates their creativity and spirit of adventure, introducing fresh twists on cocktails using rare botanicals, unique blends and rediscovered vintages.

THE CONNAUGHT BAR BOOK

£29.95

The Connaught Bar book is now available for purchase. Enjoy 100 iconic recipes and stories that have made 16 years of magic experiences at The Connaught Bar.

TENACIOUS

£35

A lively blend of Italian Summer flavors highlighting the citrus & grapefruit heart of Tanqueray No. TEN. A tribute to Stanley and Ago's shared heritage and artistry.

Tanqueray No. TEN, Stago Mix (Dry & Sweet Vermouth Mix , Bitter), Chilli & Sundried Tomato Distillate, Citrus Groove and Peach Stone Shrub, Green Mandarin Essential Oil Spray.

The serve can be personalised with a top of Champagne to add a sparkling character.

GIOIA

£30

A sweet, joyful mix whose almondy and nutty aromas nod to familial memories, delightfully balanced by toasted cocoa notes and herbaceous hints of coffee.

Eminente 7 rum, Connaught Bar Falernum, Coffee Leaves Soda, Cocoa Nibs And Cloves Tincture.

BUMBLE BEET

£30

Bright flavours to re-imagine an aperitivo style cocktail through the botanical notes of flavors from Italy to London, and Mexico.

Don Julio Silver, Amaro Santoni, Italicus, Rhubarb & Juniper Cordial, Fresh Lemon Juice, Pomegranate & Basil Soda.

VIVACE

£35

Textures and flavours blend and unite in a balance of creaminess and dry and fruity notes for a lively and vibrant mix.

Arday whisky, Champagne Reduction, Savoia Infused Dried Apricots, Paw paw Verjus, Orange Bitters.

THE HARP

£30

An invite to step into a world of flavours that reflects the elegance of The Connaught Bar re-imagined through brightly enchanting notes.

Appleton 12 rum, Roasted and Fermented Pineapple Wine, Fino Sherry, Pink Grapefruit Liqueur.