



# THE CONNAUGHT

## IN-ROOM DINING MENU

Dear guest,

One of the most celebrated kitchens in London is at your service throughout your stay.

Our in-room dining menu features a selection of Connaught specialities. Whether you would like a three-course meal or a light snack, our menu offers a choice for any time of the day. We will happily prepare any meal that is not on the menu, as long as the ingredients are available.

Should you wish to arrange private dining in your room or suite, you will find menu suggestions on the following pages. To design a bespoke menu for your special occasion we would require a 24 hours' notice.

Please note that a discretionary service charge of 15% will be added to your room account and a £5 delivery charge per person will be added to your order.

You can reach the In-Room Dining team via extension 43.

*(v) Suitable for vegetarians, (ve) vegans. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. Calorie figures are approximate.*

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## BREAKFAST

### CONTINENTAL BREAKFAST £35

*Bakery basket including home-made croissant,  
pain au chocolat, fruit Danish, brioche  
Served with butter, preserves & honey, 1,021 Kcal*

*Your choice of toast, freshly pressed juice & hot beverage*

### THE CONNAUGHT BREAKFAST £45

*Bakery basket including home-baked croissant,  
pain au chocolat, fruit Danish, brioche  
Served with butter, preserves & honey, 1,359 Kcal*

*Your choice of toast, freshly pressed juices & hot beverages*

*Eggs of your choice with two side dishes*

### JAPANESE BREAKFAST, 406 Kcal £55

*Salmon hajikami 鮭照り焼き  
Japanese omelette 卵焼き  
White kamaboko (fish cake) かまぼこ  
Miso soup 味噌汁  
Umeboshi (dried plum) 梅干し  
Seasonal fresh fruit 季節のフルーツ  
Green tea 緑茶*

## MORNING SHAKES

£15

*Green boost shake (v)*

*Almond milk, avocado, green apple, spinach*

*Date, banana, 242 Kcal*

*Fitness & protein (ve)*

*Omega seed butter, raw almond milk, wild blueberries,*

*hemp, chia & dates, 131 Kcal*

## COLD PRESS

£13

*Organic green juice (ve)*

*Granny Smith apple, kale, cucumber, spinach,*

*lemon, young ginger, 66 Kcal*

*Turmeric tonic (ve)*

*Acacia honey, lime, Himalayan salt, 204 Kcal*

*Ruby red juice (ve)*

*Carrot, beetroot, orange, lemon, ginger, 83 Kcal*

*Orange juice, 122 Kcal*

*Grapefruit juice, 94 Kcal*

*Carrot juice, 150 Kcal*

**BAKERY BASKET***£17*

*Bakery basket including home-made croissant,  
pain au chocolat, fruit Danish, brioche, baguette  
Served with butter, preserves & honey  
(portion for one), 813 cal*

**CEREALS & BOWLS***£9*

*Corn Flakes, 91 Kcal; Alpen Muesli, 168 Kcal; Special K, 118 Kcal;  
Weetabix, 136 Kcal; Frosties, 131 Kcal; Rice Krispies, 85 Kcal;  
Bran Flakes, 144 Kcal; Coco Pops, 134 Kcal*

*Vanilla chia bowl (ve)*

*£18.5*

*Coconut milk, seasonal fruit, cacao nibs, dates,  
Brazil nuts 143 Kcal*

*Açai bowl (ve)*

*£17*

*Coconut yoghurt, banana, cacao nibs, 434 Kcal*

*Bircher muesli, apple, nuts (v), 227 Kcal*

*£15*

*Seasonal fresh fruit bowl (ve), 160 Kcal*

*£18.5*

*Seasonal berry bowl (ve), 54 Kcal*

*£23*

*Home-made granola & yoghurt (v), 229 Kcal*

*£17*

*Add berries, 283 Kcal*

*+£8*

*Secret recipe by our pastry chef*

*Porridge (v),*

*£12*

*Choice of berries, Brazil nuts, flaked almonds*

*Banana, sultanas or honey, 370 indiaKcal*

*Organic gluten free porridge (v)*

*£16*

*Hemp seeds, Brazil nuts, dates, bee pollen*

*Goji berries, blueberries, 63 Kcal*

## SAVOURY

<i>Kitchari (v)</i>	£18
<i>Yoghurt, mint, fermented carrot, turmeric 138 Kcal</i>	
<i>Scottish oak smoked salmon</i>	£28
<i>Dill, sour cream, blinis 760 Kcal</i>	
<i>Full English Breakfast</i>	£35
<i>Eggs of your choice, sausages, bacon, baked beans, tomato, mushroom &amp; black pudding 1,159 Kcal</i>	
<i>Bagel, Scottish oak smoked salmon, cream cheese 391 Kcal</i>	£20

## ORGANIC FARM EGGS

<i>Truffle scrambled eggs (v), 369 Kcal</i>	£40
<i>Eggs Benedict or Royale 420 cal/ 433 Kcal</i>	£26
<i>Eggs Florentine (v) 380 Kcal</i>	£24
<i>Boiled eggs &amp; buttered soldiers (v) 144 Kcal</i>	£16
<i>Scottish oak smoked salmon &amp; scrambled eggs 461 Kcal</i>	£29
<i>Omelette, 338 Kcal</i>	£25
<i>With your choice of fillings</i>	
<i>Tomatoes, onions, peppers, mushrooms, Spinach, chillis, cheese or ham</i>	

## ON SEEDED GRANARY TOAST

<i>Avocado (ve)</i>	£19
<i>Sunflower seeds, lime, chilli, 399 Kcal</i>	
<i>With two poached eggs (v) 465 Kcal</i>	+£9
<i>With Scottish oak smoked salmon, 528 Kcal</i>	+£15

## SIDE DISHES

<i>Avocado (ve), 239 Kcal</i>	£12
<i>Roasted mushrooms (v), 239 Kcal</i>	£9
<i>Baked Beans (ve), 74 Kcal</i>	£9
<i>Hash Browns (v), 90 Kcal</i>	£9
<i>Dry cured bacon, 207 Kcal</i>	£9
<i>Grilled tomatoes (ve), 17 Kcal</i>	£9
<i>Pork &amp; herb sausages, 618 Kcal</i>	£9
<i>Chicken sausages, 618 Kcal</i>	£9
<i>Beef sausages, 618 Kcal</i>	£9
<i>Vegetarian sausages, 618 Kcal</i>	£9
<i>Scottish oak smoked salmon, 167 Kcal</i>	£15

## FAVOURITES

<i>French toast (v)</i>	£22
<i>Brioche, roasted fruit, 328 Kcal</i>	
<i>Buttermilk pancakes (v)</i>	£20
<i>Seasonal berries, banana, maple syrup, 304 Kcal</i>	
<i>Gluten free almond pancakes (v)</i>	£20
<i>Banana, whipped cream, maple syrup, 423 Kcal</i>	
<i>Belgian waffles (v)</i>	£22
<i>Warm blueberries, whipped cream, 312 Kcal</i>	



## ALL DAY DINING

Available from 12 noon until 10:30 pm

### CANAPES

*Caviar on blinis* £110  
*Crème fraîche, chives, Cheshire Mine Salted 30g, 652 Kcal*

*Crispy salmon sushi* £23  
*Chipotle emulsion, soy glaze, 311 Kcal*

*Jamon Ibérico de Bellota* £23  
*Crystal Bread, Cherry, Walnuts, 209 Kcal*

### SNACKS

*Parmesan churros (v)* £19  
*Tomato powder, basil leaves, 411 Kcal*

*Fish croquettes* £23  
*Dill emulsion, Keta caviar 278 Kcal*

*Corn fed crispy chicken tulips* £23  
*Lemongrass, chilli & ginger emulsion, 263 Kcal*

## CONSOMMES & SOUPS

*Chicken consommé* £23  
*Free range chicken, rosemary oil, herbs, 599 Kcal*

*Chilli chicken ramen* £32  
*Shimeji mushrooms, Spring onions, lime juice*  
*Spicy chicken broth, shichimi, 1,035 Kcal*

*Tomato & basil soup (v)* £21  
*Aged parmesan, confit cherry tomatoes, 336 Kcal*

*Farmer's vegetable soup (ve)* £21  
*Seasonal vegetables, herb oil, 128 Kcal*

*Lobster bisque* £38  
*Seafood, saffron aiol, 449 Kcal*

## COLD MEATS

*Served with cornichons, mustard, crushed tomatoes*  
*Pain de crystal*

*Ibérico ham, 1,081 Kcal* £75

*Bresaola* £26  
*Della Valtellina, 760 Kcal*

## CAVIAR AND SMOKED FISH

*Imperial Baeri, 30g, 554 Kcal* £110

*Imperial Oscietra gold, 30g, 505 Kcal* £184

*Imperial Beluga, 30g, 559 Kcal* £352

*All served with Organic eggs, crème fraiche, chives,  
Blinis & pain de crystal, 481 Kcal*

*Hash brown & caviar* £32

*Imperial Oscietra, bottarga, 384 Kcal*

## STARTERS

*Scottish oak smoked salmon* £30

*Dill, sour cream, blinis, 447 Kcal*

*Tuna tartare* £33

*Avocado, radish, ginger sauce, 339 Kcal*

*Angus beef & peppercorn carpaccio* £34

*Pine nut dressing, parmesan, 298 Kcal*

*Burrata (v)* £27

*Sun dried tomatoes, Piquillo peppers, basil oil, 383 Kcal*

## SALADS

£25

Create your own salad with four garnishes and your choice of dressings

### CHOOSE YOUR SALADS 150 gr

Mesclun baby greens, 20 Kcal; English kale 50 Kcal; Rocket 17 Kcal  
Escarole 20 Kcal; Romaine lettuce 17 Kcal

### CHOOSE YOUR FOUR GARNISHES

#### VEGETABLES

Avocado 40 gr, 47 Kcal  
Cucumber 30 gr, 4 Kcal  
Tomatoes 30 gr, 4 Kcal  
Enoki mushrooms 20 gr, 1 Kcal  
Grated carrots 20 gr, 6 Kcal  
Artichokes 40 gr, 3 Kcal  
Sundried tomatoes 40 gr, 89 Kcal

#### OTHER INGREDIENTS

Taggiasca 30 gr, 57 Kcal  
Caper berries 20 gr, 5 Kcal  
Soft boiled egg 65 gr, 94 Kcal  
Croutons 30 gr, 122 Kcal  
Anchovies 15 gr, 19 Kcal  
Walnuts 15 gr, 104 Kcal  
Pumpkin seeds 10 gr, 57 Kcal

#### CHEESES

Mozzarella 30 gr, 83 Kcal  
Parmesan shavings 20 gr, 77 Kcal  
Feta 30 gr, 83 Kcal  
Aged Comté 20 gr, 88 Kcal

Additional garnish

+£8.5

### CHOOSE YOUR DRESSINGS 40 gr

Olive oil & lemon juice, 14 Kcal  
Olive oil & balsamic vinegar, 12 Kcal  
French vinaigrette, 14 Kcal  
Caesar dressing with anchovies, 74 Kcal  
Truffle vinaigrette, 14 Kcal

+£12

### TO ADD TO YOUR SALADS

Scottish lobster (Half 90 gr/whole 180 gr), 34 Kcal/67 Kcal    £32/£63  
Atlantic prawns, 5 pieces, 39 Kcal    £23  
Scottish oak smoked salmon, 100g, 184 Kcal    £29  
Grilled chicken, 170g, 250 Kcal    £21  
Grilled salmon, 160g, 347 Kcal    £21

## CONNAUGHT CLASSICS

<i>Add Organic French chicken, 346 Kcal</i>	<i>£21</i>
<i>Add Scottish salmon , 391 Kcal</i>	<i>£21</i>
<i>Add Atlantic prawns, 39 Kcal</i>	<i>£23</i>
<i>Caesar salad</i>	<i>£28</i>
<i>Iceberg lettuce, anchovies, croutons, avocado</i>	
<i>Parmesan cheese, 1,116 Kcal</i>	
<i>Superfood salad (ve)</i>	<i>£28</i>
<i>Round lettuce, rocket, Enoki mushrooms, avocado</i>	
<i>Cucumber ginger, carrots, Goji berries, pumpkin seed</i>	
<i>Lemon &amp; extra virgin olive oil 624 Kcal</i>	
<i>Grilled shrimp salad</i>	<i>£33</i>
<i>Radicchio, citrus fruits, pine nuts 482 Kcal</i>	

**FINGER SANDWICHES**

£20

*Selection of 5, including:**Cucumber & mint yoghurt**Orange zest, lemon balm, white bread 79 Kcal**St. Ewe rich yolk egg**Piquillo pepper mayonnaise, capers, dill**White bread 132 Kcal**Scottish oak smoked salmon**Avocado & wasabi emulsion, teriyaki sauce**Brown bread 115 Kcal**Coronation bronze turkey**Golden raisins, green apple, coriander leaves**Granary bread 151 kcal**Mild cheddar cheese**Pineapple & pepper chutney, grain mustard,**Brown bread 161 Kcal***SANDWICHES & BURGERS***Served with home-made chips**Club sandwich*

£32

*Chicken, bacon, eggs, cheddar, avocado, pain de mie 681 Kcal**Scottish lobster roll*

£44

*Lobster bisque emulsion, dill cream, 842 Kcal**Vegetarian club sandwich (v)*

£25

*Avocado, tomatoes, marinated artichokes, pain de mie, 681 Kcal**Croque Monsieur**With Comté cheese & ham, 1,441 Kcal*

£29

*With Comté cheese, ham & truffle, 1,442 Kcal*

£48

*Scottish oak smoked salmon bagel*

£24

*Lemon cream, dill, capers, 521 Kcal**Truffle cheeseburger*

£42

*Somerset brie, truffle mayonnaise, yuzu pickles 1,636 Kcal**Sakura Wagyu beef sandwich*

£84

*Pickled mooli, smoked chipotle, pain de mie, 879 Kcal*

## FISH AND SEA FOOD

*All dishes comes with choice of sauce and a side*

*Cornish Dover sole, 700g* £84  
*Grilled, 477 cal or meunière, 685 Kcal*

*Scottish Blue lobster, 700g* £100  
*Grilled or pan-seared, 624 Kcal*

*Line caught sea bass, 160g* £47  
*Steamed, grilled or pan-seared, 351 Kcal*

*Scottish salmon, 160g* £38  
*Steamed, grilled or pan-seared, 466 Kcal*

*Fish & chips* £36  
*Battered cod, Spring pea Gribiche sauce, 936 Kcal*

*Choice of sauces:*

*Hollandaise, 142 kcal; Tartare sauce, 15 kcal; Vierge, 127 kcal*

### SIDE DISHES (v)

*Home-made chips, 130 Kcal* £11.5

*Mashed potatoes, 346 Kcal* £10.5

*Baby potatoes* £10.5  
*Sautéed or steamed, 267 Kcal*

*Spinach* £10.5  
*Sautéed or steamed, 28 Kcal*

*Portobello mushrooms* £10.5  
*Roasted, 55 Kcal*

*Seasonal vegetables* £10.5  
*Sautéed or steamed, 38 Kcal*

*Basmati rice, 53 Kcal* £10.5

## MEAT & POULTRY

*All dishes comes with choice of sauce and a side*

*Corn-fed chicken breast £32  
Grilled or roasted, 320 Kcal*

*Fillet beef, 180g £78  
Grilled or pan-fried, 252 Kcal*

*Sakura Wagyu sirloin, 200g £84  
Grilled or pan-fried, 302 Kcal*

*Cornish lamb chops, 250g £42  
Grilled or pan-fried, 288 Kcal*

*Choice of sauces:*

*Béarnaise 88 Kcal; Peppercorn sauce 88 Kcal; Gravy 79 Kcal*

## SIDE DISHES (v)

*Home-made chips, 130 Kcal £11.5*

*Mashed potatoes, 346 Kcal £10.5*

*Baby potatoes £10.5  
Sautéed or steamed, 267 Kcal*

*Spinach £10.5  
Sautéed or steamed, 28 Kcal*

*Portobello mushrooms £10.5  
Roasted, 55 Kcal*

*Seasonal vegetables £10.5  
Sautéed or steamed, 38 Kcal*

*Basmati rice, 53 Kcal £10.5*



## PASTA

*Spaghetti, Tagliatelle, Penne or Gluten free pasta* £25

*With butter (v), 1,049 Kcal*

*With tomato sauce, 701 Kcal or Arrabbiata sauce, 714 Kcal*

*With pesto (v), 1,019 Kcal*

*With Bolognese, 874 Kcal* +£12

*With truffles (v), 752 Kcal* + £47

## RISOTTO

*(Arborio)*

£26

*With parmesan cheese (v), 1,811 Kcal*

*With wild mushrooms (v), 1,809 Kcal*

*With lobster, tarragon & chives, 1,908 Kcal* +£55

*With truffles (v), 1,768 Kcal* + £65

*With seasonal vegetables (v), 1,632 Kcal*

## PIZZA

*Available from 12 noon until 10:30 pm*

*Tomato & mozzarella pizza* £26  
*Basil, chili flakes, 710 Kcal*

*Black truffle pizza* £42  
*Fontina cheese, 745 Kcal*

*Prosciutto pizza* £38  
*Mozzarella, parmesan, 961 Kcal*

## DESSERTS

*Strawberry* £23  
*Sablé Breton, strawberry compotée,  
Almond frangipane, tahini ice cream* 359 Kcal

*Millefeuille* £25  
*Puff pastry, vanilla cream, caramel,  
Pecans, vanilla ice cream,* 659 Kcal

*Chocolate fondant* £23  
*Vanilla ice cream,* 633 Kcal

*Selection of ice creams & sorbets* £16  
*(3 flavours),* 264 Kcal

*Selection of seasonal fresh fruit,* 160 Kcal £19

### **CHEESE SELECTION,** 233 Kcal £30

*Quince, crackers*  
*Franche Comté*  
*(Aged for 28 months, raw cow's milk, hard French cheese)*  
*Montgomerys Cheddar*  
*(Raw cows milk, Somerset UK)*  
*Brillat Savarin*  
*(Raw cows milk, French)*  
*Dorstone*  
*(Pasteurised goats milk, Hertfordshire, UK)*  
*Colston Bassett Stilton*  
*(Pasteurised cows milk, Nottinghamshire, UK)*

### **LIQUEUR COFFEES** £18

*Irish coffee*

*Bailey's coffee*

*Jamaican coffee*

*French coffee*

## JEAN-GEORGES AT THE CONNAUGHT

Available from 12 noon until 10:30 pm

### CAVIAR

*Egg toast with caviar* £47  
*Imperial Oscietra Gold, herbs, 133 Kcal*

### STARTERS

*Green asparagus & avocado salad (v)* £26  
*Pecorino cheese, pistachios*  
*Lovage chiffonade, 247 Kcal*

*Molyneux Farm kale & spring peas salad (v)* £23  
*Snow peas, dijon mustard vinaigrette*  
*Mint, soft boiled egg, 224 Kcal*

*Warm shrimp* £35  
*Round lettuce, avocado, tomato*  
*Champagne vinegar dressing, 329 Kcal*

*Warm white asparagus (v)* £26  
*Jalapeño & coriander sauce*  
*Toasted hazelnuts, 251 Kcal*

*Grilled Galician octopus* £29  
*Piperade, wild rocket leaves*  
*Smoked paprika, 878 Kcal*

### VEGETARIAN

*Charred Spring vegetables (ve)* £29  
*Shiitake mushroom & baby carrots, leeks*  
*Yuzu kosho emulsion, 414 Kcal*  
*Add Organic quinoa, 77 Kcal* +£7

*Spaghetti cacio e pepe (v)* £34  
*Parmesan & pecorino cheese*  
*Spiced peppercorn mix, 829 Kcal*

## FISH

*Line caught sea bass* £45  
*Crusted with nuts & seeds, sweet & sour jus, 807 Kcal*

*Spice crusted salmon* £42  
*Poached fennel, herbs purée*  
*Fragrant coconut & lime infusion, 530 Kcal*

## MEAT

*Organic chicken* £40  
*Parmesan crusted, artichokes, lemon-basil sauce, 901 Kcal*

*Cornish lamb chops* £45  
*Smoked chilli glaze, mint oil*  
*Green asparagus 624 Kcal*

## SIDES

*Whole roasted cauliflower (ve)* £16/24  
*Grain mustard sauce, herbs, 347 Kcal/694 Kcal*

*Grilled English asparagus (v)* £16  
*Fermented black bean vinaigrette, black olives, 112 Kcal*

## DESSERTS

*Citrus candy floss* £20  
*Lemon posset, mandarin juice*  
*Grapefruit & orange sorbet, 238 Kcal*

*Poached apple brioche* £22  
*French toast, brioche espuma*  
*Apple tuile, apple cider sorbet, 345 Kcal*

*Rhubarb & yoghurt* £20  
*Sheep's yoghurt mousse, vanilla arlettes*  
*Rhubarb sorbet, 408 Kcal*

## MIDDLE EASTERN SELECTION

## COLD MEZZE

*(All served with homemade pickles & khobez)**Hummus (ve) £14**Chickpea purée with sesame paste (Tahini)  
& lemon juice, 785 Kcal**Labneh (v) £14**Strained yoghurt served with olive oil  
Dried thyme, 820 Kcal**Marinated olives, 12 Kcal £11**Fatoush £18**Cucumber, tomatoes & romaine salad  
With pita chips, 523 Kcal*

## HOT MEZZE

*Falafel £20**Deep fried beans & fine herb croquettes, tahini, 1,570 Kcal**Sambousek (7 pieces) £20/£30**Cheese, 791 cal or lamb, 1,544 Kcal**Spinach fatayer (v) £20**Baked pastry parcels filled with spinach, spring onion  
Pine nuts & sumac, 1,175 Kcal**Kibbeh shameyieh £38**Deep fried lamb meatballs mixed  
With cracked wheat & onions, 1,359 Kcal*

## MAIN COURSES

<i>Marinated roast baby chicken</i> <i>Garlic sauce &amp; home-made chips, 733 Kcal</i>	<i>£47</i>
<i>Chicken kabsa</i> <i>Marinated chicken, kabsa rice</i> <i>Yoghurt dip, tomato sauce, 666 Kcal</i>	<i>£36</i>
<i>Spiced lamb koftas</i> <i>Minted salad &amp; yoghurt, pickled onions, 739 Kcal</i>	<i>£44</i>
<i>Roast lamb</i> <i>Marinated in Lebanese herbs &amp; spices</i> <i>Braised shank of lamb, lamb rice, 409 Kcal</i>	<i>£49</i>

## INDIAN SELECTION

*(All served with poppadums & pickles)*

<i>Dum lamb biryani</i> <i>Marinated lamb, crispy onions, fresh mint,</i> <i>cashew nuts, 539 Kcal</i>	<i>£42</i>
<i>Old Delhi style Butter Chicken</i> <i>Spiced tomato &amp; butter sauce, basmati rice, 774 Kcal</i>	<i>£37</i>
<i>Kitchari (v)</i> <i>Yoghurt, mint, fermented carrot, turmeric, 138 Kcal</i>	<i>£18</i>

## SIDE DISHES

<i>Panchratna dal (v)</i> <i>Rajasthani blend of five lentils, mustard</i> <i>Chilli &amp; cumin, 253 Kcal</i>	<i>£20</i>
<i>Chana masala (ve)</i> <i>Slow cooked chickpeas, tomato masala, 251 Kcal</i>	<i>£20</i>

## JUNIOR SELECTION

### STARTERS

<i>Smoked salmon &amp; blinis, 510 Kcal</i>	<i>£20</i>
<i>Tomato &amp; mozzarella (v), 336 Kcal</i>	<i>£17</i>
<i>Chicken broth with herbs, 583 Kcal</i>	<i>£15</i>
<i>Mixed green salad (ve), 54 Kcal</i>	<i>£11</i>

### MAIN COURSES

<i>Cheese on toast (v), 517 Kcal</i>	<i>£19</i>
<i>Mini beef burgers</i>	<i>£23</i>
<i>Cheese, tomatoes &amp; chips, 1,217 Kcal</i>	
<i>Home-made chicken nuggets &amp; chips, 1,421 Kcal</i>	<i>£19</i>
<i>Mini fish &amp; chips, 936 Kcal</i>	<i>£21</i>
<i>Penne pasta</i>	
<i>With tomato sauce (ve), 701 Kcal</i>	<i>£19</i>
<i>With chicken cream, 593 Kcal</i>	<i>£23</i>
<i>Grilled chicken breast, 622 Kcal</i>	<i>£23</i>
<i>Grilled sea bass, 876 Kcal</i>	<i>£32</i>

### SIDES (v) *£11*

<i>Mashed potatoes, 346 Kcal</i>
<i>Chips, 130 Kcal</i>
<i>Steamed vegetables, 23 Kcal</i>
<i>Steamed spinach, 28 Kcal</i>

### SWEET TREATS

<i>Selection of ice cream &amp; sorbet, 192K cal</i>	<i>£16</i>
<i>Chocolate fondant, 633 Kcal</i>	<i>£22</i>
<i>Seasonal fruit bowl, 346 Kcal</i>	<i>£18.5</i>

## LATE NIGHT

Available from 10:30pm until 7am

### STARTERS AND SALADS

Add Organic French chicken, 346 Kcal £21

Add Scottish salmon, 391 Kcal £21

Add Atlantic prawns, 39 Kcal £23

Caesar salad £28

Iceberg lettuce, anchovies, croutons

Parmesan cheese, 1,116 Kcal

Grilled shrimp salad £33

Radicchio, citrus fruits, pine nuts 4,82 Kcal

Burrata (v) £27

Sun dried tomatoes, Piquillo peppers, basil oil, 383 Kcal

Oak smoked salmon £30

Blinis, toast, crème fraiche, 760 Kcal

### SOUPS

Tomato & basil soup (v) £21

Aged parmesan, confit cherry tomatoes, 336 Kcal

Chicken consommé £23

Free range chicken, rosemary oil, herbs, 599 Kcal

Chilli chicken ramen £32

Shimeji mushrooms, Spring onions, lime juice

Spicy chicken broth, shichimi, 1,842 Kcal



## **SANDWICHES**

*Served with home-made chips*

*Truffle cheeseburger* £42  
*Somerset brie, truffle mayonnaise, yuzu pickles 1,636 Kcal*

*Club sandwich* £33  
*Chicken, bacon, eggs, cheddar, avocado, pain de mie 681 Kcal*

*Vegetarian club sandwich (v)* £25  
*Avocado, tomatoes, marinated artichokes, pain de mie, 681 Kcal*

## **PASTA**

*Penne or spaghetti* £25

*With tomato sauce (ve), 701 Kcal*

*With pesto (v), 1,019 Kcal*

*With Bolognese, 874 Kcal* +£12

**RISOTTO** £26  
*(Arborio)*

*With wild mushrooms (v), 1,809 Kcal*

*With seasonal vegetables (v), 1,632 Kcal*

## FISH

*All dishes come with choice of sauce and a side*

*Cornish Dover sole, 700g* £84

*Grilled, 44 Kcal or meunière, 685 Kcal*

*Scottish salmon, 160g* £38

*Steamed or pan-seared, 466 Kcal*

*Fish & chips* £36

*Battered cod, Spring pea Gribiche sauce, 936 Kcal*

*Choice of sauces:*

*Hollandaise, 142 Kcal; Tartare sauce, 15 Kcal*

## MEAT AND POULTRY

*All dishes come with choice of sauce and a side*

*Corn-fed chicken breast* £32

*Grilled or roasted, 320 Kcal*

*Sakura Wagyu sirloin 200g, 302 Kcal* £84

*Cornish lamb chops, 250g* £42

*Grilled or pan-fried, 288 Kcal*

*Choice of sauces:*

*Béarnaise, 88 Kcal; Peppercorn sauce, 88 Kcal; Gravy 79 Kcal*

## SIDE DISHES (v)

*Home-made chips, 130 Kcal* £11.5

*Mashed potatoes, 346 Kcal* £10.5

*Baby spinach, sautéed, 28 Kcal* £10.5

*Mixed vegetables, 38 Kcal* £10.5

*Basmati rice, 53 Kcal* £10.5

## DESSERTS

*Millefeuille* £25  
*Puff pastry, vanilla cream, caramel,  
Pecans, vanilla ice cream, 659 Kcal*

*Chocolate fondant* £23  
*Vanilla ice cream, 633 Kcal*

*Selection of seasonal fresh fruit, 160 Kcal* £19

## CHEESE SELECTION, 233 Kcal £30

*Quince, crackers*  
*Franche Comté*  
*(Aged for 28 months, raw cow's milk, hard French cheese)*  
*Montgomerys Cheddar*  
*(Raw cows milk, Somerset UK)*  
*Brillat Savarin*  
*(Raw cows milk, French)*  
*Dorstone*  
*(Pasteurised goats milk, Hertefordshire, UK)*  
*Colston Bassett Stilton*  
*(Pasteurised cows milk, Nottinghamshire, UK)*

## LIQUEUR COFFEES £18

*Irish coffee*

*Bailey's coffee*

*Jamaican coffee*

*French coffee*

**AFTERNOON TEA,** 2,356 Kcal £85  
Available from 2:30pm

*With a glass of Billecart Salmon Brut Champagne* £95  
*With a glass of Billecart Salmon Rose Champagne* £100

*Our afternoon tea includes:*  
*Selection of finger sandwiches*  
*Scones, clotted cream, preserves*  
*Selection of French pastries*  
*Your choice of hot beverage:*  
*Sustainably sourced through JING tea*

**BLACK TEA**  
*English Breakfast; Decaffeinated English Breakfast;*  
*Assam, Earl Grey, Darjeeling Second Flush,*

**GREEN TEA**  
*Jade Sword*

**WHITE TEA**  
*Jasmine Silver Needle*

**HERBAL INFUSIONS**  
*Organic chamomile, organic peppermint*  
*Lemongrass & ginger, roiboos*

**FRESH INFUSIONS**  
*Fresh mint tea, fresh lemon tea*  
*Fresh ginger tea*

**ICED TEAS**  
*Your choice of traditional home-made iced tea*  
*with mint & sliced lemon*

DRINKS SELECTION

**TEA**

*Sustainably sourced through Tregothnan and JING tea*

**THE CONNAUGHT SIGNATURE BLEND**

£10.5

*Grown in perfect conditions on the ancient Cornish Tregothnan estate and considered the world's first true British tea. This smooth, rich Assam style is made from fulsomely oxidized leaves exclusively picked from the slopes above the River Fal, Cornwall, UK.*

**BLACK TEA**

£8.5

*Connaught English Breakfast  
Decaffeinated English Breakfast  
Assam Breakfast  
Earl Grey  
Darjeeling Second Flush*

**GREEN TEA**

£8.5

*Jade Sword*

**WHITE TEA**

£9.5

*Jasmine Silver Needle*

**HERBAL INFUSIONS**

£8.5

*Organic Chamomile  
Organic Peppermint  
Lemongrass & Ginger  
Roiboos*

**FRESH INFUSIONS**

£8.5

*Fresh mint tea  
Fresh lemon tea  
Fresh ginger tea*

**ICED TEAS**

£8.5

*Your choice of traditional home-made iced tea  
with mint & sliced lemon*

## **COFFEE**

*Sustainably sourced through Extract Coffee*

Guatemalan blend coffee	£8.5
French press coffee	£8.5
Americano	£8.5
Single espresso or macchiato	£8.5
Double espresso or macchiato	£8.5
Cappuccino	£8.5
Latte, vanilla latte or mocha	£8.5
Valrhona Celaya chocolate drinks (served hot or cold)	£8.5
Iced coffee	£8.5

## **MILK**

(All coffee & tea can be served with your choice of milk)

Soya  
Oat  
Almond  
Coconut  
Hazelnut  
Rice milk  
Lactose free  
Double cream

	<b>CHAMPAGNE – BY THE GLASS</b>	<b>125ML</b>	<b>BOTTLE</b>
NV	<i>Billecart-Salmon, Brut Reserve</i>	28	145
2013	<i>Dom Perignon</i>	75	395
NV	<i>Krug, Grande Cuvée, 171th Edition</i>	85	450
NV	<i>Billecart-Salmon, Brut, Rosé</i>	35	185
		<b>125ML</b>	<b>BOTTLE</b>
	<b>WHITE WINE – BY THE GLASS</b>		
2022	<i>Sancerre La Guiberte, Domaine Alain Gueneau Loire Valley, France</i>	24	90
2022	<i>Chablis Vieilles Vignes, Domaine Testut Burgundy, France</i>	28	105
2020	<i>Puligny-Montrachet, Vieilles Vignes, Vincent Girardin Burgundy, France</i>	40	195
		<b>125ML</b>	<b>BOTTLE</b>
	<b>ROSE WINE – BY THE GLASS</b>		
2022	<i>Château Roubine, Cuvée Premium Provence, France</i>	24	90
		<b>125ML</b>	<b>BOTTLE</b>
	<b>RED WINE – BY THE GLASS</b>		
2021	<i>Chianti Classico, Castello di Albola Tuscany, Italy</i>	25	95
2018	<i>Rioja Reserva, Marques de Murrieta Rioja, Spain</i>	26	95
2014	<i>Margaux du Château Brane-Cantenac Bordeaux, France</i>	38	175
2020	<i>Gevrey-Chambertin, Domaine David Duband Burgundy, France</i>	40	195
		<b>125ML</b>	<b>BOTTLE</b>
	<b>SWEET WINE – BY THE GLASS</b>		
2018	<i>Sauternes Cuvée Céline, Clos Le Comte</i>	22	130

**CHAMPAGNE – HALF BOTTLES****375 ML**

NV	<i>Billecart-Salmon, Brut, Réserve</i>	70
NV	<i>Billecart-Salmon, Rosé</i>	90

**WHITE WINE – HALF BOTTLES**

2020	<i>Sancerre La Guiberte</i> <i>A. Gueneau, Loire Valley, France</i>	45
2015	<i>Condrieu La Petite Côte</i> <i>Yves Cuilleron, Rhône Valley, France</i>	90

**RED WINE – HALF BOTTLES**

2019	<i>Château de Côme</i> <i>St-Estèphe, Bordeaux, France</i>	85
2016	<i>Nuits-Saint-Georges</i> <i>David Duband, Burgundy, France</i>	95

**BOTTLED BEER****330 ML**

	<i>Lucky Saint, Bavaria, Germany</i> <i>Unfiltered Low Alcohol Lager (0.5%)</i>	10.5
	<i>Noam, Bavaria, Germany</i> <i>Lager</i>	10.5



## CHAMPAGNE – BY THE BOTTLE

### BILLECART-SALMON

NV	<i>Brut, Brut Reserve</i>	145
NV	<i>Brut, Blanc de Blancs</i>	210
2008	<i>Brut, Cuvée Nicolas François</i>	350
2009	<i>Brut, Cuvée Louis Salmon, B. de Blancs</i>	395
2005	<i>Brut, Le Clos Saint Hilaire, Blanc de Noirs</i>	850
NV	<i>Brut, Rosé</i>	185
2009	<i>Brut, Rosé, Cuvée Elisabeth Salmon</i>	375

### BOLLINGER

NV	<i>Brut, Special Cuvée</i>	145
2014	<i>Brut, La Grande Année</i>	295
2008	<i>Extra-Brut, R.D. Récemment Dégorgé</i>	900
NV	<i>Brut, Rosé</i>	165
2014	<i>Brut, Rosé, La Grande Année</i>	305

### DOM PERIGNON

2013	<i>Brut</i>	395
2003	<i>Brut, Plénitude P2</i>	1500
2008	<i>Brut, Rosé</i>	1050
1995	<i>Brut, Rosé, Plénitude 2</i>	2800

### KRUG

NV	<i>Brut, Grande Cuvée, 171th Edition</i>	450
2008	<i>Brut, Vintage</i>	695
1995	<i>Brut, Collection</i>	2500
2008	<i>Brut, Clos du Mesnil, Blanc de Blancs</i>	3000
2002	<i>Brut, Clos d'Ambonnay, Blanc de Noirs</i>	5000
NV	<i>Brut, Rosé, 26th Edition</i>	650

**LOUIS ROEDERER**

NV	<i>Brut, Collection 243</i>	160
2014	<i>Brut, Cristal</i>	550
2015	<i>Brut, Rosé</i>	250
2009	<i>Brut, Rosé, Cristal</i>	1250

**JACQUESSON**

NV	<i>Extra-Brut, Cuvée 745</i>	195
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**POL ROGER**

NV	<i>Brut, Reserve</i>	160
NV	<i>Extra-Brut, Pure</i>	150
2015	<i>Brut, Vintage</i>	225
2015	<i>Brut, Blanc de Blancs</i>	270
2012	<i>Brut, Cuvée Winston Churchill</i>	550
2015	<i>Brut, Rosé</i>	295

**RUINART**

NV	<i>Brut, R de Ruinart</i>	165
NV	<i>Brut, Blanc de Blancs</i>	255
2010	<i>Brut, Dom Ruinart, Blanc de Blancs</i>	450
NV	<i>Brut, Rosé</i>	275
2007	<i>Brut, Rosé, Dom Ruinart</i>	550

## **SPIRITS**

### **VODKA**

<i>Ketel One (Holland)</i>	<i>£15.50</i>
<i>Grey Goose (France)</i>	<i>£16</i>
<i>Desi Daru (Anglo-Indian)</i>	<i>£16</i>

### **GIN**

<i>Bombay Sapphire</i>	<i>£15.50</i>
<i>Hendrick's</i>	<i>£17</i>
<i>Tanqueray Ten</i>	<i>£18</i>

### **WHISKY**

#### **BLENDS**

<i>Johnnie Walker Black Label</i>	<i>£15.50</i>
<i>Compass Box Oak Cross</i>	<i>£18</i>

#### **SINGLE MALTS**

<i>Oban 14 years old</i>	<i>£16</i>
<i>Laphroaig 10 years old</i>	<i>£27</i>
<i>Macallan Sherry Oak 12yo</i>	<i>£36</i>

#### **AMERICAN**

<i>Jack Daniels Single Barrel</i>	<i>£18</i>
<i>Maker's Mark Red Label</i>	<i>£15.50</i>

#### **IRISH**

<i>Redbreast 12 years old</i>	<i>£17</i>
<i>Bushmills 10 years old</i>	<i>£15.50</i>

## RUM

<i>Havana Club. 3 años, Cuba</i>	£15.50
<i>Diplomatico Reserva Exclusiva, Venezuela</i>	£18

## TEQUILA

<i>Patron Reposado</i>	£22
<i>Patron Silver</i>	£16

## APERITIF

<i>Campari</i>	£11
<i>Noilly Prat</i>	£11
<i>Pimms's No 1</i>	£11

## LIQUEUR

<i>Amaretto Disaronno</i>	£11
<i>Baileys</i>	£11
<i>Cointreau</i>	£11
<i>Drambuie</i>	£11
<i>Grand Marnier</i>	£13

## DIGESTIF

<i>Bas –Armagnac, Francis Darroze 1995</i>	£21
<i>Cognac Hennessy XO</i>	£38

## SOFT DRINKS

### MIXERS

<i>Tonic, Lemonade, Ginger Ale,</i>	<i>£6.50</i>
<i>Soda Water, Bitter Lemon</i>	
<i>Coca Cola, Diet Coca Cola, Coke Zero</i>	<i>£6.50</i>
<i>Red Bull</i>	<i>£6.50</i>
<i>Sprite</i>	<i>£6.50</i>

### KOMBUCHA

<i>Clever Kombucha Original</i>	<i>£13</i>
<i>Clever Kombucha Ginger</i>	<i>£15</i>

### JUICES

<i>Orange, grapefruit</i>	<i>£13</i>
<i>Apple, cranberry, mango, tomato</i>	<i>£10.50</i>
<i>Prune, carrot or pineapple</i>	

### WATER

#### ITALY

<i>Acqua Panna, 750 ml Still</i>	<i>£9.50</i>
<i>Acqua Panna, 500 ml Still</i>	<i>£7</i>
<i>San Pellegrino, 750 ml Sparkling</i>	<i>£9.50</i>
<i>San Pellegrino, 500 ml Sparkling</i>	<i>£7</i>

#### FRANCE

<i>Evian, 750 ml Still</i>	<i>£9.50</i>
<i>Perrier, 750 ml Sparkling</i>	<i>£9.50</i>

#### FIJI

<i>Fiji, 1l Still</i>	<i>£11</i>
<i>Fiji, 500ml Still</i>	<i>£6.50</i>

## CIGARETTES

### CIGARETTES

*(Pack of 20)*

<i>Marlboro Gold</i>	<i>£25</i>
<i>Marlboro Red</i>	<i>£25</i>
<i>Benson &amp; Hedges Gold</i>	<i>£25</i>
<i>Silk Cut Purple</i>	<i>£25</i>

Please note that by law smoking is only permitted in designated areas and smoking room