

PTOLEMY MANN has firmly established herself as a leading chromatic minimalist artist whose craftsmanship expresses an abstract narrative.

Ptolemy has partnered with The Connaught Grill with six of her hand-dyed and woven artworks being transformed into thoughtfully-crafted menu covers.

THE CONNAUGHT GRILL first opened its doors on 2 May 1955. The space was richly furnished with old English lithographs adorning the walls and the tables were widely spaced providing discretion for all diners, many of whom were regulars.

In 1975 Michel Bourdin became the Head Chef of the then named Grill Room where he would stay for many years. When he arrived it is rumoured he was told to change nothing but slowly he made his mark insisting on never giving way to new fads such as Nouvelle Cuisine as the cooking found in the Grill would never go out of style.

The Connaught Grill garnered widespread renown over its preceding 45 years as a bastion on the British restaurant scene before closing its doors in 2000.

It now returns with a contemporary creativity in both the design and cuisine underpinned by a respectful nod to its distinguished heritage. The interior design is led by John Heah with a strong focus on art and craftsmanship complete with extraordinary signature wall panels, tables and chairs made by Mira Nakashima especially for The Connaught Grill. The menu is a modern interpretation of a classic grill created under the direction of internationally renowned chef Jean-Georges Vongerichten with a few dishes taken directly from the original menu.

R A W

GILLARDEAU OYSTERS
County Cork, Ireland
Six 54 ^{196 Kcal} Dozen 103 ^{392 Kcal}

IMPERIAL OSCIETRA GOLD CAVIAR 187
Traditional garnishes ^{505 Kcal}

S T A R T E R S

HEIRLOOM BEETROOT 26
Wood roasted beetroot, avocado, chilli aioli ^{159 Kcal}

FRISÉE, PARSLEY & PEAR SALAD 25
Finn cheese, lime dressing & smoked pecans ^{219 Kcal}

BROCCOLI & MINT SOUP 22
Charred broccoli florets, crème fraiche, herb oil ^{321 Kcal}

HOME MADE SCOTCH EGG 29
Lardo di Colonnata, smoked paprika
Truffle mayonnaise ^{316 Kcal}

BEEF TARTARE 29
Crispy potatoes ^{304 Kcal}

YELLOWFIN TUNA CARPACCIO 33
Mustard, fried capers, pickled shallots ^{373 Kcal}

WARM BABY SQUID & PRAWN SALAD 29
Avocado, celery, carrot, lemon dressing ^{289 Kcal}

GRILLED SCOTTISH SCALLOP 26
Seaweed and herb butter ^{250 Kcal}

WHITE ASPARAGUS & SPRING PEAS 26
Sugar snap, nasturtium vinaigrette ^{173 Kcal}

SEARED SPICED FOIE GRAS 32
Brioche bread, pickled cabbage, grainy mustard ^{229 Kcal}

ARTICHOKE PIE 38
Wild mushroom duxelle, Spring herb velouté ^{631 Kcal}

V E G E T A R I A N

WARM WYE VALLEY ASPARAGUS 36
Morel Hollandaise sauce, asparagus juice ^{326 Kcal}

SUNDAY ROAST
Traditional garnishes ^{508 Kcal}
Subject to availability for dinner

HEREFORD BEEF RIB 70 ^{462 Kcal}

ROAST ORGANIC CHICKEN 70 ^{875 Kcal}

ARTICHOKE PIE 45 ^{631 Kcal}

CHEF PARTNER: JEAN-GEORGES VONGERICHTEN

Please inform us of any allergies and / or dietary requirements. Calorie figures are approximative.
All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.

G R I L L E D F I S H

Served with radish salad & lemon dressing

SCOTTISH SALMON ON THE BONE 250g 42
Isle of Skye, Scotland ^{651 Kcal}

CORNISH RED MULLET 180g 42
Cornwall, England ^{193 Kcal}

CATCH OF THE DAY
Market price

G R I L L E D M E A T

Served with stuffed Portobello mushroom

SPIT ROASTED BLACK LEG CHICKEN
Norfolk, England
Half 700g 48 ^{438 Kcal}, Whole 1,4kg 92 ^{875 Kcal}

VEAL CUTLET 300g 68
Milk fed, Holland ^{424 Kcal}

BARNESLEY LAMB CHOP 350g 47
Texel Breed Cross, Dorset, England ^{746 Kcal}

T O S H A R E

TOMAHAWK STEAK 1kg 200
Charolais Black Angus Cross, Grass fed, 28 days aged, Surrey, England ^{1,400 Kcal}

T-BONE STEAK 900g 168
Charolais Black Angus Cross, Grass fed, 28 days aged, Surrey, England ^{1,260 Kcal}

SEABASS EN CROUTE 900g 103
Cornwall, England ^{1,398 Kcal}

S A U C E S

BÉARNAISE ^{171 Kcal} | PEPPERCORN ^{81 Kcal} | ROAST BONE MARROW GRAVY ^{78 Kcal} |
SALSA VERDE ^{38 Kcal} | BEURRE NOISETTE VINAIGRETTE ^{100 Kcal} | CLASSIC MINT SAUCE ^{160 Kcal} |
MUSTARD & SHALLOT ^{244 Kcal}

S I D E S

THE CONNAUGHT GRILL CHIPS 11
Smoked garlic mayonnaise ^{275 Kcal}

MASHED POTATOES 11 ^{235 Kcal}

POMMES ANNA 13
Caramelised onion compote, thyme, lemon ^{303 Kcal}

PURPLE SPROUTING BROCCOLI 12
Chive butter ^{406 Kcal}

DOVER SOLE 500g 79
Brixham, County Devon, England ^{668 Kcal}

SCOTTISH LOBSTER
North-West Coast, Isle of Skye, Scotland
Half 400g 50 ^{148 Kcal}, Whole 800g 97 ^{296 Kcal}

CHAROLAIS BLACK ANGUS FILLET 200g 74
Add Diane sauce 22 ^{375 Kcal}
Grass fed, 28 days aged, Surrey, England ^{280 Kcal}

HEREFORD SIRLOIN 250g 53
Grass fed, 30 days aged, Surrey, England ^{375 Kcal}

JAPANESE BLACK BEEF SIRLOIN 200g 87
Grass & grain fed, 21 days aged, Kyushu, Japan ^{310 Kcal}

A5 RIBEYE KOBE BEEF 100g 168
Hyogo Prefecture, Japan ^{140 Kcal}

BITTER LEAVES & BLOOD ORANGE 11
Pomegranate dressing, walnuts ^{206 Kcal}

GRILLED HERITAGE BABY CARROTS 12
Smoked paprika oil ^{204 kcal}

GRILLED BABY ARTICHOKE S 16
Pine nut & anchovies marinade, green olive vinaigrette ^{159 Kcal}

SAUTÉED BABY TURNIPS 12
Turnip tops, smoked butter, lemon zest ^{143 Kcal}