



AT THE CONNAUGHT

SIGNATURE MENU

Tuesday – Friday
12 – 2.30 pm

Tuesday – Saturday
6.30 – 10.30 pm

£85.00 per person

We kindly request that the tasting menu is ordered for the entire table.

Tables are available for up to eight guests.

*All prices are in Pounds Sterling inclusive of VAT at the prevailing rate.
Please note a discretionary service charge of 12.5% will be added to your bill.*

SIGNATURE MENU

Scallop tartare with black truffle from Périgord,
Jerusalem artichoke velouté

Duck foie gras from Les Landes cooked “au torchon”,
dried fruits chutney

Lobster ravioli with Tandoori spices,
carrot and confit citrus fondant, wild sorrel,
spring onion reduction with fresh coriander

Roasted pavé of seabass with a crust of chives,
Britanny cauliflower mousseline,
oyster jus with caviar

Pan-roasted pigeon from Racan with a coffee butter,
quinoa with Medjul dates and Sicilian pistachio,
intense jus spiced up with Arabica

Fine cheeses by Maître Bernard Antony
(supplement £8)

Champagne rhubarb,
compote and meringue,
Sarawak pepper ice cream,
almond crumble

Manjari chocolate from Madagascar,
dark ganache, passion fruit wafer,
passion fruit and orange sorbet