



AT THE CONNAUGHT

DINNER MENU

Tuesday – Saturday

6.30 – 10.30 pm

THREE COURSES £75

Selection of house blend coffee, tea or infusions £5.00

SIGNATURE MENU £85

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.*

STARTERS

LES CHIPIRONS DE LIGNE / LINE-CAUGHT CALAMARI...

ravioli with confit tomatoes, Swiss chards and capers from Pantelleria,
black ink reduction, wild garlic emulsion

LE FOIE GRAS DE CANARD DES LANDES / DUCK FOIE GRAS FROM LES LANDES...

confit in spicy sangria wine,
sangria jelly with summer fruits

LE ROUGET DE ROCHE / RED MULLET...

marinated in ceviche jus, smoked aubergine caviar and tomatoes,
ewe's milk cheese with Lampong pepper, lemon caviar

L'AMANDE FRAICHE D'ESPAGNE / FRESH ALMOND FROM SPAIN...

white gazpacho "ajo-blanco" with pink garlic from Lautrec,
blue lobster cooked "à la nacre", white peach, green beans and Vietnamese coriander

LES HUITRES FINES DE CLAIRES / FINES DE CLAIRES OYSTERS...

tartare in green apple jelly, foie gras "ice-cream",
caviar from Sologne
(supplement £10)

LA POULARDE JAUNE DES LANDES / CORN-FED CHICKEN FROM LES LANDES...

dodine stuffed with duck foie gras, morels and black truffle,
greek-style spring vegetables, old traditional balsamic vinegar from Modène – 8 years aged –

MAIN COURSES

LA SAINT-JACQUES D'ECOSSE XXL / XXL SCOTTISH SCALLOP...

roasted with tandoori spices and lemongrass,
carrot mousseline with confit citrus,
spring onion reduction with fresh coriander and beurre noisette

LE BAR DE LIGNE / LINE-CAUGHT SEABASS...

roasted « à la nacre »,
white coco beans simmered with pimientos del piquillo,
gratinated razor clam, “salsa verde” with clams, parsley and pink garlic from Lautrec
(supplement £10)

LE SAINT-PIERRE DE LIGNE / LINE-CAUGHT JOHN DORY...

pan-roasted with dry fennel and anise,
confit and crispy fennel,
lightly bitter jus with confit lemon and basil
(2 guests)

LE PIGEONNEAU FERMIER DE RACAN / FARMED PIGEON FROM RACAN...

flambéed « au capucin », grilled duck foie gras,
glazed beetroots and wild strawberries,
intense sauce with Mexican molé

LE BŒUF ANGUS ABERDEEN / ANGUS ABERDEEN BEEF...

grilled strip loin glazed with consommé « Retour d'Hanoï »,
confit tomatoes “à la minute” and sucrine lettuce, potato « churros »,
beef teriyaki jus with thaï basil

LE LAPIN FERMIER / RABBIT...

roasted saddle « en rognonnade », pressé of confit legs,
gratinated polenta with Parmigiano Reggiano, sautéed spring onions,
roasting jus with confit tomatoes and broad beans

LE PORC NOIR BASQUE « PIE NOIR » / BLACK BASQUE PORC...

roasted chop with black truffle from Périgord, grilled fondant belly,
mashed potatoes, braised romaine lettuce,
roasting jus
(2 guests, supplement £20)

DESSERTS

LES FROMAGES AFFINES PAR MAITRE BERNARD ANTONY

(supplement £12 as an extra course)

L'ABRICOT / APRICOT...

poached apricots jelly,
pistachio nut parfait and steamed sponge biscuit

LA FRAISE MARA DES BOIS / MARA DES BOIS STRAWBERRY...

bay leaf flavoured Panna cotta,
strawberry sorbet, lemon jelly

LA RHUBARBE / RHUBARB...

compote, lemongrass ice cream,
clafoutis, crumble

LES CERISES /CHERRIES...

poached cherries,
mascarpone and almond cream,
speculos, fresh almonds

LES FRAMBOISES /RASPBERRIES...

chocolate Manjari ganache flavoured with raspberry,
galangal crème brûlée,
and raspberry sorbet

LA FEVE DE TONKA / TONK BEAN...

Carupano chocolate cream from Venezuela,
bourbon vanilla and Tonka bean ice cream,
chocolate sponge biscuit

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Oyster tartare, caviar from Sologne,
chilled velouté of white beans from Béarn

Duck foie gras from Les Landes,
confit in spicy sangria wine,
sangria jelly with summer fruits

Calamari ravioli with Swiss chards,
confit tomatoes and capers from Pantelleria,
black ink reduction, Regianno parmesan emulsion

Poached pavé of seabass,
with vegetables from Provence,
consommé lightly perfumed with aniseed

Pink roasted breast of pigeon from Racan,
flambéed "au Capucin",
glazed beetroots and Hertfordshire cherries,
intense sauce with Mexican molé

Fine cheeses by Maître Bernard Antony
(supplement £8)

Bay leaf flavoured Panna cotta,
Mara des Bois strawberry,
sorbet, lemon jelly

Chocolate Manjari ganache flavoured with raspberry,
galangal crème brûlée,
and raspberry sorbet

SIGNATURE MENU £85.00

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