



AT THE CONNAUGHT

A LA CARTE DINING

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

STARTERS

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

confit with mild spices,
walnut wine reduction,
dried fruit chutney, amaranth leaves

LA POULARDE JAUNE DE CHEZ DUPLANTIER / CORN-FED HEN FROM DUPLANTIER...

dodine stuffed with duck foie gras from les Landes and black truffle from Périgord,
cooked "au torchon",
green apple, celeriac and Belgian endives in sour cream

LES ASPERGES VERTES DE PERTUIS / GREEN ASPARAGUS FROM PERTUIS...

glazed with chicken jus,
Parmigiano Reggiano royal-style, black truffle from Périgord,
olive oil emulsion
(supplement £8)

L'ORMEAU SAUVAGE / WILD ABALONE...

roasted in its shell,
chicken "sot-l'y-laisse", pimientos del piquillo jelly, Taggiasca olives,
creamy velouté of white coco beans from Pigna perfume,d with Iberico ham
(supplement £10)

LE TOPINAMBOUR / JERUSALEM ARTICHOKE...

agnolotti with Pecorino Toscano and black truffle from Périgord,
lardo di Colonnata, buttered brioche croutons, mizuna,
"forestière" sauce with Périgord walnuts and wild mushrooms

LES BETTERAVES MULTICOLORES / MULTICOLOURED BEETROOTS...

some confit in a crust of salt, some raw,
marinated artichokes from Sardinia, "Stracciatella" di Bufala cream,
kalamansi and ginger condiment,
botarga from Greece

LE CAVIAR DE SOLOGNE / CAVIAR FROM SOLOGNE...

Scottish scallop carpaccio, "Fines de Claire" oyster Chantilly,
crispy tastou spread with confit lemon marmalade

LE FOIE GRAS D'OIE DES LANDES / GOOSE FOIE GRAS FROM LES LANDES...

confit terrine with Jurançon wine,
banana purée, celeriac and gomashio,
crispy toast of ginger bread
(2 guests only, supplement £20)

MAIN COURSE

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

pan-roasted with Tandoori spices,
carrot mousseline with confit citrus,
spring onion reduction with Lampong pepper and fresh coriander

LE HOMARD BLEU / BLUE LOBSTER...

cooked "à la nacre",
boulgour risotto "Retour du Prince Maurice"
with fresh Alphonso and green mango, palm heart, coriander and pimientos del piquillo,
green curry emulsion infused with lemongrass
(supplement £12)

LA SOLE DE DOUVRES / DOVER SOLE...

roasted on the bone,
multicoloured Swiss chards, capers from Pantelleria, calamari and razor clams,
ink reduction, bitter jus of the bones with confit lemon and parsley
(2 guests only, supplement £20)

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

roasted pavé with Tonka bean,
celeriac purée, pearl onions, "champignons de Paris" and lardons,
salmis sauce

LE VEAU DE LAIT SOUS LA MERE DU LIMOUSIN / MILK FED VEAL...

roasted in a cocotte with Ratte potatoes, spring onions, roots and pink garlic from Lautrec,
roasted kidney in its fat,
creamy jus with mustard from Charroux
(2 guests only)

LE BOEUF ANGUS ABERDEEN / ANGUS ABERDEEN BEEF...

confit ox cheek with citrus and Manuka honey, gratinated bone marrow,
macaroni and cheese with Bellota ham and Brebis Basque, dandelion greens,
teriyaki sauce

L'AGNEAU DE LAIT DES PYRENEES "CHOURIA" / MILK-FED LAMB FROM PYRENEES...

roasted rack with a crust of coriander, stuffed saddle "en rognonnade",
"crepinette" with confit shoulder,
confit shallot, chickpea purée, fresh grapes, sultanas from Smyrne,
jus flavoured with Sultan spices

LE PIGEON DE RACAN / PIGEON FROM RACAN...

pink roasted and flambéed with capucin,
grilled duck foie gras from les Landes,
cabbage, Brussel sprouts and celeriac,
intense sauce with Mexican mollé

DESSERT

LES FROMAGES DE SAISON / SELECTION OF FINE SEASONAL CHEESES...

(supplement £12 as an extra course)

LES POMMES / APPLES...

Golden delicious apple compote, clafoutis biscuit,
Granny Smith sorbet, black Sarawak pepper cream

LA RHUBARBE CHAMPAGNE DU YORKSHIRE / CHAMPAGNE RHUBARB...

cooked in a sugar crust,
Pondicherry pepper ice cream, pieces of light meringue

LES FRUITS EXOTIQUES / EXOTIC FRUITS...

bourbon vanilla and mascarpone cream, passion fruit and banana jelly,
lychee granite, pineapple, sesame nougatine

LA PISTACHE DE SICILE / SICILIAN PISTACHIO...

steamed sponge, ruby grapefruit,
Greek yogurt sorbet, dark brown sugar shortbread

LE CHOCOLAT MANJARI DE MADAGASCAR / MANJARI CHOCOLATE...

ganache,
hazelnut gianduja biscuit, galangal cream

LE CHOCOLAT SAMANA DE REPUBLIQUE DOMINICAINE/ SAMANA CHOCOLATE...

cream, candied orange tuile,
citrus fruits sorbet,
Agen prune compote flavoured with Armagnac

Desserts created by Chef Patissier, Kirk Whittle

THREE COURSES £80

Selection of house blend coffee, tea or infusions £5.00