



CONNAUGHT

IN ROOM MENU

DEAR GUEST

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

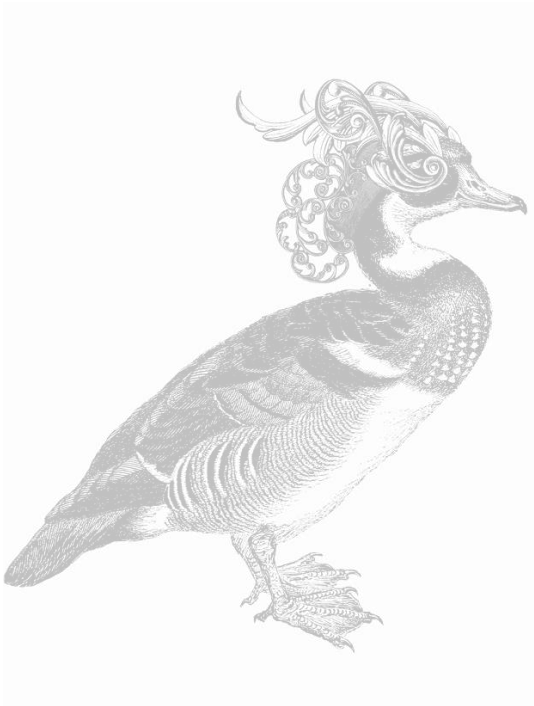
Our in-room dining menu features a selection of Connaught specialties. We will happily prepare any meal that is not on the menu, as long as the ingredients are available – our chefs are known to work wonders but occasionally face practical limits.

Should you wish to arrange private entertaining in your room or suite, you will find menu suggestions on the following pages. We can also design menus specially, but ask that 24 hours' notice is given.

Please note that a discretionary service charge of 12.5% 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.

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.



À LA CARTE

CONTINENTAL BREAKFAST £28

Pastry basket including home-baked croissant, pain au chocolat, assorted muffins, bread rolls served with butter, hand-crafted preserves and honey

Your choice of toast, freshly pressed juice and hot beverages

ENGLISH BREAKFAST £35

Pastry basket including home-baked croissant, pain au chocolat, assorted muffins bread rolls served with butter, hand-crafted preserves and honey

Your choice of toast, freshly pressed juice and hot beverages

A choice of two free range eggs with bacon, pork sausage, mushrooms & vine tomatoes

WELL BEING BREAKFAST £32

*Home-made granola bar
Whole wheat or granary toast
Connaught muesli "Bircher style"
Fresh fruit salad or selection of seasonal berries
Fresh carrot juice
Egg white omelette with herbs, mushrooms and grilled vine tomato*

JAPANESE BREAKFAST 和朝食 £40

*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*

BAKERY

*Viennoiseries basket including
home-baked croissant, bread roll,
mini muffin, pain au chocolat,
butter and hand-crafted preserves* £13

Toasts £6
White, brown, or granary

Croissants £6

Muffins £6

FRUITS

*Orange or grapefruit
segments salad* £15

Fresh fruit salad £15

*Exotic fruit salad infused with
Tahitian vanilla and fresh mint* £15

Stewed prunes £10

Sliced fruit platter £15

Selection of seasonal mixed berries £15

YOGURT

<i>Low fat or Greek with honey or strawberry coulis</i>	£5
<i>Cottage cheese</i>	£5
<i>Cream cheese</i>	£5

CEREALS

<i>Cornflakes, Alpen muesli, Special K, Weetabix, Frosties, Rice Krispies, Bran Flakes, Coco Pops</i>	£8
<i>Porridge made to your liking, milk or water</i>	£11
<i>Home-made granola</i>	£8
<i>Connaught muesli "Bircher style"</i>	£11
<i>Extra accompaniments:</i>	
<i>Sliced banana</i>	£5
<i>Fresh berries</i>	£5
<i>Dried fruits</i>	£5

MAINS

<i>Two free range eggs (hen or duck), poached, fried, scrambled or boiled</i>	<i>£17</i>
<i>Omelette made of three free range eggs with filling of your choice</i>	<i>£20</i>
<i>Eggs Benedict</i>	<i>£20</i>
<i>Lobster Benedict</i>	<i>£28</i>
<i>French toast caramelized banana</i>	<i>£18</i>
<i>Plain or blueberry pancakes maple syrup and fresh berries</i>	<i>£18</i>
<i>Belgian waffles, raspberry, strawberry, Tahitian vanilla and whipped cream</i>	<i>£18</i>
<i>Oak smoked Scottish salmon and scrambled eggs</i>	<i>£20</i>
<i>Poached Finnan haddock with poached egg and Hollandaise sauce</i>	<i>£20</i>
<i>Toasted bagel, oak smoked Scottish salmon and cream cheese</i>	<i>£18</i>
<i>Hot side orders</i>	<i>£7</i>
<i>Back, streaky or crispy bacon</i>	
<i>Black pudding</i>	
<i>Home-made hash brown</i>	
<i>Sausages (pork, chicken, beef or vegetarian)</i>	
<i>Field mushroom</i>	
<i>Confit vine tomatoes</i>	
<i>Baked beans</i>	

CAVIAR SELECTION (30 g)

<i>King's Platinum</i>	£122
<i>King's Oscietra</i>	£182
<i>King's Beluga</i>	£380

Our caviars are served with all traditional accompaniments;
*Egg white, egg yolk, chives, sour cream, red onions,
lemon and blinis*

JUICES

<i>Orange, apple, mango, prune, pineapple, grapefruit, cranberry, tomato, carrot</i>	£9
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FRESH FRUIT SMOOTHIES

<i>Strawberry, mango, banana</i>	£11
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MILKSHAKES

<i>Vanilla, strawberry, chocolate, banana</i>	£11
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À LA CARTE BEVERAGES

COFFEE

<i>Guatemalan blend coffee</i>	£7.50
<i>French press coffee</i>	£7.50
<i>Americano</i>	£7.50
<i>Single espresso or macchiato</i>	£5
<i>Double espresso or double macchiato</i>	£7.50
<i>Cappuccino</i>	£7.50
<i>Latte, vanilla latte or mocha</i>	£7.50
<i>Valrhona Celaya chocolate drinks (served hot or cold)</i>	£7.50
<i>Glass of milk: Skimmed, semi-skimmed, whole or soya</i>	£2.50
<i>Iced coffee</i>	£7.50

TEA

BLACK TEA

£7.50

Connaught English Breakfast
Decaffeinated English Breakfast
Organic Assam Estate
Imperial Earl Grey
Classic Orange Pekoe
Darjeeling Second Flush
Lapsang souchong

GREEN TEA

£7.50

Sencha green
Floral jasmine green
Green Oolong

WHITE TEA

£9

Silver Leaf

HERBAL INFUSIONS

£7.50

Organic chamomile flowers
Organic peppermint leaves
Lemon Verbena
Mountain Berry

£8

FRESH INFUSIONS

£7.50

Fresh mint tea
Fresh lemon tea
Fresh ginger tea

ICED TEAS

£7.50

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



DINING MENU

CANAPÉS

<i>Duck foie gras terrine</i> <i>Sauternes jelly and brioche toast (3)</i>	£9
<i>Salmon tartar, Royal Alverta caviar,</i> <i>horseradish and dill cream (3)</i>	£9
<i>Brown Devon crab cake</i> <i>exotic fruit chutney (3)</i>	£9
<i>Rhug estate mini burgers, cheddar cheese (2)</i>	£9

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Our caviars are served with all traditional accompaniments;
Egg white, egg yolk, chives, sour cream, red onions,
lemon and blinis

HOT AND COLD SANDWICHES

Croque Monsieur £18

Club Sandwich

Chicken £25

Lobster £30

Rhug Estate sirloin steak £25

The Connaught burger 10 oz. £28

Vegetarian club sandwich £16

Vegetarian burger £18

*Portobello mushrooms, avocado,
confit red bell pepper and tomato*

Served with home - made potato crisps

SALADS

<i>Classic mixed salad with a choice of balsamic, lemon or mustard dressing</i>	<i>£12</i>
<i>Caesar salad</i>	<i>£24</i>
<i>Organic chicken</i>	<i>£27</i>
<i>Tiger prawns</i>	<i>£28</i>
<i>Superfood salad</i>	<i>£25</i>
<i>Grilled chicken</i>	<i>£28</i>
<i>Salmon</i>	<i>£28</i>

Please note that dishes marked with 🕒 are from our Espelette restaurant menu and are only available during it's opening hours 11am to 11pm

STARTERS

<i>Mixed vegetables soup</i>	£13
<i>Roasted tomato soup</i>	£13
<i>Soupe à l'oignon</i>	£13
<i>Blue lobster bisque</i>	🕒 £15
<i>Maldon cured smoked salmon</i>	£18
<i>Dorset crab mayonnaise</i>	🕒 £18
<i>Deep fried scampi & saffron aioli</i>	£18/ £24
<i>Blue lobster cocktail</i>	🕒 £24

EGGS & PASTA

<i>Omelettes</i>	
<i>Fines Herbes, Tomatoes, Mushrooms, Gruyère, Ham</i>	£17
<i>Scrambled eggs & smoked salmon</i>	£20
<i>Eggs Benedict</i>	£20
<i>Eggs Florentine with spinach</i>	£18
<i>Eggs Royale with salmon</i>	£20
<i>Lobster Benedict</i>	£28
<i>Macaroni & Comté cheese</i>	£21
<i>Spaghetti alla Carbonara</i>	£22
<i>Tagliatelle alla Bolognese</i>	£22
<i>Wild Mushroom risotto</i>	£26

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FISH

<i>Dover sole & haricots vert</i>	£50
<i>Sea bass fillet & pea fricassée</i>	£28
<i>Saumon grillé & sauce vièrge</i>	£30
<i>Battered cod & chips</i>	£26

MEAT

<i>Norfolk chicken pie</i>	£26
<i>Poulet noir & chanterelles</i>	🕒 £28
<i>Beef Tournedos Rossini</i>	🕒 £40
<i>Rhug Estate sirloin steak 10 oz.</i>	£36
<i>Veal Milanese</i>	£38

ON THE SIDE £7.50

Green Salad
Spinach
Creamed / Wilted
Mixed Vegetables
Cauliflower Cheese
French Peas
Haricots Vert
French Fries
Potato Wedges
Creamed Potatoes

DESSERTS

<i>Caramelized White Chocolate Tart</i>	£10
<i>Mixed Berry Trifle</i>	£10
<i>White Chocolate & Passion Fruit Bavaois</i> <i>Coconut Sorbet</i>	🕒 £13
<i>Milk Chocolate & Hazelnut "Rocher"</i> <i>Salted Caramel & Caramelized Banana</i>	🕒 £13
<i>Raspberry & Lime Mousse</i> <i>Vanilla Chantilly & Meringue</i>	🕒 £13
<i>Selection of Ice Cream & Sorbet</i>	£10
<i>Selection of Seasonal British Cheeses</i> <i>From Neal's Yard</i>	£18

LIQUEUR COFFEES

£12

Irish coffee
Bailey's coffee
Jamaican coffee
French coffee

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CHILDREN'S MENU

<i>Traditional Mac & Cheese, Montgomery cheddar</i>	£10
<i>Roasted Tomato soup</i>	£10
<i>Cumberland pork sausage, mash potato & gravy</i>	£11
<i>Home-made chicken nuggets & French fries</i>	£12
<i>Home-made Sole goujons, French fries & tartar sauce</i>	£12
<i>Penne or spaghetti Bolognese</i>	£10

CHILDREN'S SWEET DELIGHTS

<i>Selection of ice cream and sorbet</i>	£6
<i>Organic yoghurt, strawberry coulis & fresh berries</i>	£5
<i>Eton mess, mixed berries, meringue & Chantilly cream</i>	£6
<i>Crème brûlée</i>	£9
<i>Fruit plate</i>	£5

AFTERNOON TEA

*available 3pm until 5.30pm Mon-Fri
1pm until 5.30pm Sat-Sun*

TRADITIONAL AFTERNOON TEA £50

With a glass of Laurent Perrier Brut Champagne £60

With a glass of Laurent Perrier Rosé Champagne £70

Our afternoon tea includes:

Four seasonal finger sandwiches £10.50

Scones, clotted cream and strawberry jam £8.50

Selection of distinguished pastries £12

House-recipe of plain & golden raisins

Your choice of hot beverage

BLACK TEA

*English Breakfast, Decaffeinated English Breakfast,
Organic Assam Estate, Imperial Earl Grey
Classic Orange Pekoe,
Darjeeling Second Flush Thunderbolt,
Lapsang Souchong*

GREEN TEA

*Sencha green, Floral jasmine green,
Green Oolong*

WHITE TEA

Silver Leaf

HERBAL INFUSIONS

*Organic chamomile flowers, Organic peppermint
leaves, Lemon Verbena, Mountain Berry*

FRESH INFUSIONS

*Fresh mint tea, Fresh lemon tea
Fresh ginger tea*

ICED TEAS

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



CHAMPAGNE

BRUT

		Glass 125ml	Bottle 750ml
NV	<i>Laurent Perrier</i>	£18	£75
NV	<i>Ruinart, R</i>		£105
NV	<i>Ruinart, Blanc de Blancs</i>	£27	£140
NV	<i>Bollinger, Special Cuvée</i>		£120
NV	<i>Laurent Perrier, Grand Siècle</i>		£195
NV	<i>Krug, Grande Cuvée</i>		£295
2005	<i>Bollinger, La Grande Année</i>		£195
2006	<i>Dom Pérignon</i>		£270
2007	<i>Louis Roederer, Cristal</i>		£395

ROSÉ

		Glass 125ml	Bottle 750ml
NV	<i>Laurent Perrier</i>	£25	£125
NV	<i>Ruinart</i>		£140
NV	<i>Bollinger</i>		£135
2004	<i>Bollinger, La Grande Année</i>		£240
2003	<i>Dom Pérignon</i>		£595
2007	<i>Louis Roederer, Cristal</i>		£1050

HALF BOTTLE

		375ml
NV	<i>Laurent Perrier</i>	£39
NV	<i>Bollinger, Special Cuvée</i>	£65
NV	<i>Billecart-Salmon Rosé</i>	£65
NV	<i>Krug</i>	£160

Please note vintages may vary.

WINES

WHITE WINE		Glass	Bottle
		175ml	750ml
2013	<i>Chablis, Domaine Tremblay</i>	£13	£53
2014	<i>Sauvignon Blanc, Ata Rangī New Zealand</i>	£14	£60
2013	<i>Sancerre, "Les Grandmontains" Domaine Laporte</i>		£67
2011	<i>Australia, Semillon "Vat 1" Hunter Valley Tyrrell's Vineyards, Australia</i>	£20	£85
2011	<i>Chardonnay, Au Bon Climat Sanford & Benedict Vineyard</i>	£22	£95
2011	<i>Chassagne Montrachet "Les Pierres" Domaine JM Pillot</i>	£30	£120
2014	<i>Condrieu "La Petite Côte" Domaine Yves Cuilleron</i>		£140
2011	<i>Puligny-Montrachet 1^{er} Cru "la Truffiere" Domaine Thomas Morey</i>		£175
WHITE WINE – CORAVIN BY THE GLASS		125ml	750ml
2012	<i>Blanc fume de Pouilly, Silex Dagueneau</i>	£45	£250
2011	<i>Meursault, Domaine J.F. Coche-Dury</i>	£115	£675
2008	<i>Montrachet, Domaine Thenard</i>	£160	£895
WHITE WINE – HALF BOTTLE			375ml
2014	<i>Sancerre, "Les Grandmontains" Domaine Laporte</i>		£38
2012	<i>Chassagne-Montrachet, Les Pierres Domaine JM Pillot</i>		£52
2013	<i>Meursault "Les Vireuils" Domaine Dupont-Fahn</i>		£59
2013	<i>Condrieu "La Petite Côte" Domaine Yves Cuilleron</i>		£85
ROSÉ WINE		Glass	Bottle
		175ml	750ml
2013	<i>Bellugue, Côteaux d'Aix-en-Provence</i>	£15	£65

Please note vintages may vary.

RED WINE		Glass	Bottle
		175ml	750ml
2011	<i>Fuentebarro, Ribera del Duero Spain</i>	£11	£45
2009	<i>Coteaux d'Aix en Provence Les Pentes Douces, Château La Coste</i>	£15	£65
2011	<i>Grand Malbec Bodegas Pulenta, Argentina</i>	£19	£77
2007	<i>Cabernet Merlot, Prelude Leeuwin Estate, Australia</i>		£80
2013	<i>Gevrey Chambertin "Vielles Vignes" Domaine Esmonin</i>	£24	£97
2009	<i>Châteauneuf-du-Pape Domaine du Vieux Télégraphe</i>		£120
2006	<i>Segla, Margaux, Bordeaux</i>	£30	£120
2010	<i>Echo de Lynch Bages Pauillac, Bordeaux</i>		£149
RED WINE – CORAVIN BY THE GLASS		125ml	750ml
2010	<i>Nuits St George, 1^{er} cru Domaine Prieure Roch</i>	£60	£325
1999	<i>Tignanello, Marchesi Antinori</i>	£65	£370
2007	<i>Château Mouton Rothschild Pauillac 1^{er} Grand Cru Classé</i>	£170	£1050
RED WINE – HALF BOTTLE			375ml
2013	<i>Geyserville, Ridge Vineyards Russian River Valley, California</i>		£59
2008	<i>Châteauneuf-du-Pape Domaine du Vieux Télégraphe</i>		£59
2008	<i>Château Haut-Sarpe, Grand Cru Classé St Emilion</i>		£75
2011	<i>Nuits-Saint-Georges, David Duband</i>		£75
2007	<i>Château Lynch Bages, 5^{ème} Grand Cru Classé Pauillac, 5^{ème} Grand Cru Classé</i>		£180

Please note vintages may vary.

SPIRITS

50 ml

VODKA

<i>Absolut Level (Sweden)</i>	£10
<i>Ketel One (Holland)</i>	£11
<i>Belvedere (Poland)</i>	£12
<i>Grey Goose (France)</i>	£12
<i>Stolichnaya Elite (Russia)</i>	£14

GIN

<i>Tanqueray</i>	£11
<i>Tanqueray Ten</i>	£13
<i>Bombay Sapphire</i>	£12
<i>Hendricks</i>	£12

WHISKY

BLENDS

<i>Famous Grouse</i>	£9
<i>Johnnie Walker Black Label</i>	£12

SINGLE MALTS

<i>Glenkinchie 10 years old</i>	£10
<i>Oban 14 years old</i>	£14
<i>Laphroaig 10 years old</i>	£14
<i>Highland Park 18 years old</i>	£22

AMERICAN

<i>Jack Daniels Single Barrel</i>	£16
<i>Maker's Mark Black Label</i>	£49

IRISH

<i>Jameson 12 years old</i>	£8.50
<i>Redbreast 12 years old</i>	£10
<i>Bushmills 16 years old</i>	£18

RUM

<i>Havana Club. 3 años, Cuba</i>	£10
<i>Mount Grey, extra old, Barbados</i>	£12

TEQUILA

<i>Tapatio Blanco</i>	£11
<i>Partida Reposado</i>	£18

APERITIF

<i>Campari</i>	£10
<i>Noilly Prat</i>	£8
<i>Pimms's No 1</i>	£8
<i>Tio Pepe</i>	£8

LIQUEUR

<i>Amaretto Disaronno</i>	£10
<i>Baileys</i>	£10
<i>Cointreau</i>	£10
<i>Drambuie</i>	£10
<i>Grand Marnier</i>	£12

DIGESTIF

<i>Calvados Château Breuil 15y</i>	£19
<i>Cognac Delamain Pale & Dry XO</i>	£19
<i>Bas –Armagnac, Francis Darroze 1995</i>	£20
<i>Cognac Hennessy XO</i>	£26

SWEET WINE

Bottle

2011	<i>Vin de Constance, Klein Constantia South Africa 50cl</i>	£105
2012	<i>Tokaj Szamorodni, Szepsy, Hungary 50cl</i>	£120
1998	<i>Château d'Yquem, Sauternes 1^{er} Cru Supérieur, 37.5cl</i>	£345

PORT

<i>Quinta da Gaivosa LBV 2010</i>	£12
<i>Ramos Pinto Quinta do Bom Retiro 20yrs, Tawny</i>	£20

BEERS

<i>Becks "Alcohol Free" (Germany)</i>	£6.50
<i>Budweiser (USA)</i>	£8
<i>Carlsberg (Denmark)</i>	£8
<i>Guinness (Ireland)</i>	£8
<i>Peroni (Italy)</i>	£8

SOFT DRINKS

MIXERS

<i>Tonic, Lemonade, Ginger Ale, Soda Water, Bitter Lemon</i>	£4.50
<i>Coca Cola, Diet Coca Cola, Coke Zero</i>	£5
<i>Red Bull</i>	£5
<i>Sprite</i>	£5

JUICES

<i>Orange, grapefruit, apple, cranberry, mango, tomato, prune, carrot or pineapple</i>	£8
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WATER

ENGLAND

<i>Whitehole Springs, 750ml Still & Sparkling</i>	£6.50
<i>Whitehole Springs, 330ml Still & Sparkling</i>	£4.50

FRANCE

<i>Evian, 750 ml Still</i>	£7
<i>Perrier, 750 ml Sparkling</i>	£7

ITALY

<i>San Pellegrino, 750 ml Sparkling</i>	£7
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FIJI

<i>Fiji, 1 ltr Still</i>	£10
<i>Fiji, 500ml Still</i>	£5.50

CIGARETTES (PACK OF 20)

<i>Marlboro Gold</i>	£13
<i>Marlboro Red</i>	£13
<i>Benson & Hedges Gold</i>	£13
<i>Silk Cut Purple</i>	£13

CIGARS

<i>Cohiba Siglo 1</i>	£24
<i>Hoio de Monterrey Epicure Special</i>	£39
<i>La Gloria Cubana Gloriosos Regional</i>	£47
<i>Limited Edition UK</i>	
<i>Montecristo Sublimes 2008</i>	£52.50
<i>Limited Edition</i>	