



CONNAUGHT
•BAR•

CANAPÉ SELECTION

CAVIAR

Imperial Baeri, 30g 505 Kcal	£115
Imperial Oscietra Gold, 30g 505 Kcal	£170
Imperial Beluga, 30g 554 Kcal	£360
<i>All served with Organic Eggs, Crème Fraiche, Chives, Blinis, Rye Bread</i>	
Hash Brown, Imperial Oscietra Caviar, Bottarga 384 Kcal	£34
Egg Toast with Caviar, Imperial Oscietra Gold, Herbs 133 Kcal	£47

CANAPÉS

Any 3 below for £65

Goat Cheese, Star Anise & Orange Jam, Parmesan-Almond Crostini (v) 397 Kcal	£21
Comté Cheese & Black Truffle Gougère (v) 309 Kcal	£25
Prawn Croquette, Green Curry & Lemongrass Sauce, Coconut 554 Kcal	£25
Jamón Ibérico de Bellota on Crystal Bread, Tomato Chutney 125 Kcal	£25
Timur Glazed Chicken, Honey-Miso Mayonnaise, Pickled Chilli 351 Kcal	£25

RAW

Yellowfin Tuna Tartare, Papaya, Ají Amarillo, Toasted Corn Nuts 238 Kcal	£35
Gillardeau Oysters, Mignonette Sauce, Lemon, 3 pieces 98 Kcal	£26

CRISPY SUSHI - Selection of 2 pieces of each for £35

Crispy Salmon Sushi, Chipotle Mayonnaise, Soy Glaze 320 Kcal	£25
Crispy Avocado Sushi, Crushed Avocado, Coriander Cress (ve) 280 Kcal	£25
Crispy Beef Tataki Sushi, Truffle Emulsion, Angel Hair Chilli 308 Kcal	£25

PIZZA available until 10 pm

Black Truffle Pizza, Fontina Cheese (v) 808 Kcal	£42
Tomato & Mozzarella Pizza, Basil, Chili Flakes (v) 773 Kcal	£28

SANDWICHES All served with chips

Sakura Wagyu Beef Sandwich, Pickled Mooli, Chipotle, Brioche 1,155 Kcal	£88
Scottish Lobster Roll, Lobster Bisque Emulsion, Dill Cream 842 Kcal	£45
Connaught Cheeseburger, Smoked Idiazabal Cheese, Sesame Seed Bun	£41
Special Tomato Relish 1,063 Kcal	
Classic Club Sandwich, Chicken, Turkey Bacon, Eggs, Tomato. Lettuce 957 Kcal	£37
Vegetarian Club Sandwich, Avocado, Tomato, Artichokes, Pain de Mie (v) 1,105 Kcal	£30
Croque Monsieur, Comté Cheese & Ham / Truffle 1,051 Kcal/ 1,120 Kcal	£30/ £41

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

VINTAGE COCKTAILS

The glamour of a bygone age, infused with the contemporary soul of the Connaught Bar. This curated collection celebrates the rare and the refined, using the finest vintage spirits to capture the timeless essence of the classic cocktail.

Vintage Martini Cocktail

£150.00

An homage to the history of the Martini, and also the heritage of the Connaught Bar, this classic combination stirs the senses with its beguiling simplicity.

Gordon's Dry Gin 1970s, Martini Extra Dry 1970s.

Vintage Negroni

£130.00

From its bittersweet beginnings in Florence in 1919, this iconic aperitif has traversed the ages and the continents, keep blossoming into a beautifully balanced modern concoction.

Gordon's Dry Gin 1970s, Campari Bitter 1970s, Martini Rosso Vermouth 1970s.

Vintage White Lady

£140.00

A shaken, straight up hit of citrus, this effortlessly elegant number was famously included in American Bar legend Harry Craddock's Savoy Cocktail Book.

Gordon's Dry Gin 1970s, Cointreau Orange Liqueur 1970s, Fresh Lemon Juice.

Vintage Daiquiri

£130.00

An homage to a perfect balance between sweet and sour that first came to life back to 1898 at Daiquiri on the south-east tip of Cuba.

Bacardi Carta Blanca 1970s, Fresh Lime Juice, Caster Sugar.

Vintage Scotch Old Fashioned

£130.00

Just like the Martini, this drink pays homage to his vessel, and hails story from a different era. We try to encapsulate this tales in a liquid form with this concoction.

Glenfiddich Single Malt 1970s, Angostura Bitter 1970s, sugar syrup.

1893 Sidecar

£1,410.00

Celebrating the 100th year anniversary of the Sidecar, this combination pays homage to one of the finest Cognac from that era.

Adet 1893, Cointreau 1980s, fresh lemon juice.

Silver Jubilee Rob Roy

£2,210.00

On the Platinum Jubilee, we join with the joyous celebration with this outstanding combination of ingredients created during the Silver Jubilee.

Macallan Silver Jubilee 1977, Martini Rosso Vermouth 1970s, Angostura Bitter 1970s

ELEVATED PAIRINGS

BELVEDERE 10 VODKA MARTINI PAIRING

Stir

A velvety mouthfeel elevated by bright and sweet notes. Familiar yet blurred flavours and textures that stir memories.

Belvedere 10, Gonzalez Byass Una Palma Fino Sherry, Ikigai La Tomato Liqueur, Tonka bitters

Gillardeau Oysters

Order a Stir cocktail and enjoy 2 Oysters with our compliments.

£75

SEVENTY ONE GIN MARTINI PAIRING

Seventy One Martini

A barrel aged version of our iconic Connaught Martini. Softer, richer and silkier on the palate.

Seventy One Gin, Blend of Dry Vermouths, Selection of Bitters.

Royal Siberian Caviar

Order a Seventy One Martini and enjoy 10g of caviar with our compliments.

£75

SUNTORY HIBIKI 21 WHISKY PAIRING

Ginza 21

A trip to glamour of Ginza. Express through the depth of the Japanese whisky and the perfume of Jasmine and Cherry.

Suntory Hibiki 21 Whisky, Martini Rubino Vermouth, Muyu Jasmine Liqueur, Cherry Blossom Distillate, Cherry cordial, raspberry vinegar.

Blue Fin Tuna

Order a Ginza 21 and enjoy two tuna tartlet with our compliments.

£150

MASTERPIECES

These are the legendary cocktails for which this bar is renowned: famous recipes redefined, re-inspired and creatively reinvented.

Connaught Martini £30

The classic aperitif, served with a unique twist from our famous trolley, tailored to your taste with handmade bitters.

Tanqueray No.10 Gin, blend of dry vermouths, selection of bitters.

Bloody Mary £25

Pepped with home-made spices and remarkable celery air, this is a beautifully balanced reinterpretation of the legendary revival.

Ketel One Vodka, fresh Tomato juice, home-made spicy mix, fresh Lemon juice, Celery air.

Number 11 £29

An archetype evolved. A new standard set. We nod to the past while looking to the future with The Connaught Martini refined. 11 years in the mix.

Grey Goose Vodka, Fords Gin, Martini Ambrato, Amalfi lemon oil, distillation of five bitters (cardamom, tonka bean, ginseng and bergamot, lavender, coriander seeds).

Kindred Joy £26

A favourite classic elevated to a ritual celebrating togetherness. Tasty, refreshing and sparkling, as perfect as moments well spent with your people.

Patrón Reposado Tequila, Three Spirit Spark Blurred Wine, Yuzu syrup, Ancho Reyes Verde Chili Liqueur, Fever-Tree Pink Grapefruit Soda, Ikigai La Tomato Liqueur.

Mulata Daisy £26

Favourite creation of our Director of Mixology Ago Perrone, this award-winning contemporary classic is inspired by a true love.

Bacardi 8 Rum, Crème de cacao, fresh Lime juice, Caster sugar, Fennel seeds, Galliano L'Autentico.

Faraway Collins £26

Long and refreshing, our unique twist on the classic Tom Collins fuses unexpected ingredients gathered from several continents.

Bombay Sapphire Premier Cru, Sarsaparilla soda water, fresh Yuzu juice, home-made Eucalyptus-infused sugar syrup.

(Non-alcoholic version available £20)

MASTERPIECES

Magnetum

£28

They say opposites attract. Here, art and science collide in a visually striking drink that uses a bespoke strainer to layer form and flavour – marrying tradition and innovation in a glass.

The Macallan Double cask 12 yo, lemon verbena, fresh fennel, Galliano L'Autentico, milk, fresh pineapple, Noe Pedro Ximenez Sherry, lavender bitters.

Good Fellas

£26

A cardamom-inspired modern remake of the 1931 Fanciulli recipe from the Waldorf Astoria cocktail book. Fanciulli was said to be a twist on Italian slang, meaning "the boys".

Cardamom leaf-infused Woodford Reserve Whiskey, Martini Rubino, Abbott's bitters, black cardamom syrup, balsamic vinegar.

Vieux Connaught

£29

A smoky and aromatic take on the Vieux Carré, the classic New Orleans aperitif by Walter Bergeron at the Carousel Bar in 1938.

Ron Santiago De Cuba 11 Rum, Johnnie Walker Blue Label, blend of dry vermouths, Benedictine, Angostura bitters, Orange bitters, saffron smoke.

Kyuzu

£27

A signature creation serving the harmony and hospitality of the Japanese tea ceremony. Earthy, floral and zesty notes blend in a bespoke ceramic crafted by master Reino Kaneko.

Suntory Hibiki Harmony, Black yuzu cordial, Japanese rice orgeat, Tonka bitter.

Fleurissimo

£29

Created in honour of our former guest Princess Grace of Monaco, this cocktail puts a refined twist on a champagne cocktail.

Rémy Martin VSOP Cognac, home-made Connaught bitters, Violet liqueur, sugar cube, Billecart-Salmon Brut champagne.

Eclipse

£27

As one sense is obscured, others are heightened. Fill the void within the white to pitch-black glass with imagination – and hints of Japanese botanicals.

Hendrick's Gin, Hundred Hills New Make Wine, Bottega Cinzano Rosso, Campari Bitter, Galliano L'Aperitivo, Amaro Savoia, Cocoa Husk Milk.

STREAM



A flow of flavours and creations that evolve
throughout the year, bringing to life new experiences
and forging new memories as moments unfold at
The Connaught Bar.

STREAM

Magnus

£25

Greater than the sum of its parts. A sumptuous foam introduces nutty, sweet, floral and botanical layers of flavours adding up.

**Brugal 1888 Rum, Martini Rubino, Homemade Noffee liquor,
Lavender honey, Amaretto Sour Foam**

Stem

£25

Ingredients that have travelled and met at the origin of crossroads to stand the test of time and taste. Spicy, herbal and complex like its roots.

**Courvoisier VSOP Cognac infused with Argan Oil, Michter's Rye Whiskey,
Acqua Bianca Liquor, Homemade Osmanthus Cordial,
Hundreds hills new make wine, Cardamom and Tonka bitters**

Bloomy Daisy

£25

Bright, citrusy notes bloom on the palate and flawlessly evolve into a gently sweet and earthy finish.

**Botanist Islay Gin, Tapatio Blanco Tequila, Tuberose wax, Homemade Mirtle and
Mandarin Liqueur, Maley Cider, Fresh Lemon juice**

Float

£25

Streams of different flavours encounter without losing their individuality. The profile evolves as one savours the herbaceous and the fruity notes.

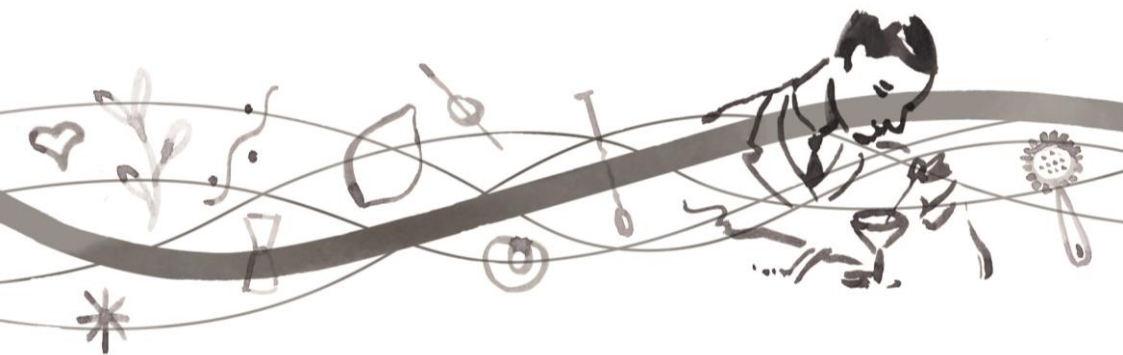
**Monkey Shoulder Blended Malt Whisky, Amaro Nonino,
Cashew Nut & Almond Orgeat, Fresh Lime Juice, Ratafia Rossi**
(Non-alcoholic version available £20)

Maestrale

£25

A stream of flavours takes the senses and the imagination back to ancestral stories and memories.

**No.3 London Dry Gin infused cubeb pepper, St Germain liquor, Feral Botanical
Ferment N4, Japanese honegar, Campari, Fresh Lime Juice**
(Non-alcoholic version available £20)



STREAM

£25

Uprise

A journey forward made of ingredients that keep on enhancing resulting in a forward flavour and round blend of smoked fruits and spirits.

Michter's Bourbon, Siete Misterios Doba-Yej Mezcal, Ylang Ylang oil,
Minus 8 Paw Paw Verjus, smoked Aubergine and Blackberry cordial, Tonka bitters

£25

Duet

Two layers of colour and flavour converging to form a harmonious unity of herbal and earthy effervescent taste.

Appleton 12yo Rum, Homemade Matcha and Juniper Syrup,
Clear Pear Juice, Billecart Salmon Brut Champagne

£25

BRB

*Spicy savouriness unassumingly matched with floral fruitiness.
A perfect gastronomic affinity that strikes the senses.*

Patron Silver Tequila, Illegal Mezcal, Lutece Aperitif, Pomegranate liqueur,
Pomegranate Water, Paprika seeds

£25

Mizzle

Different expressions of bitterness finely tickle and arouse the palate making headway for a sweet, fig-full finish.

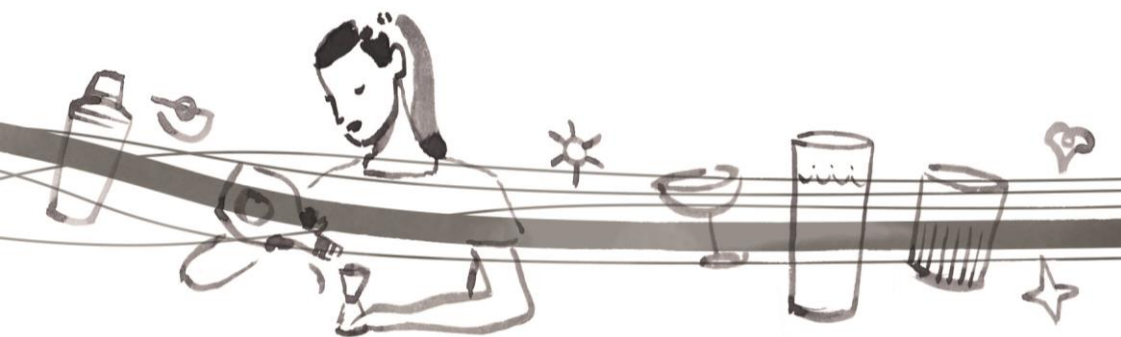
Belvedere Pure Vodka, Cointreau Pomelo, Kota Liquor, Cocchi americano,
Bottega Cinzano Sweet Vermouth, Dragonwell Tea, Three Cents Fig Leaves Soda

£25

Supernature

Let the sight be deceived and the palate be enchanted by this magically mellow blend.

Whistle Pig 10yo Rye Whiskey, Quince, Coconut milk,
Three Spirit Nightcap, Lemon Verbena, Fresh Lime Juice
(Non-alcoholic version available £20)



CHAMPAGNE – BY THE GLASS

		125ml	Bottle
NV	Billecart-Salmon, Brut Reserve	28	145
NV	Billecart-Salmon, Brut, Blanc de Blancs	35	210
2012	Billecart-Salmon, Brut, <i>Nicolas François</i>	60	350
2015	Dom Perignon	75	425
2009	Billecart-Salmon, Blanc de Blancs, <i>Cuvée Louis</i>	60	350
2005	Billecart-Salmon, Blanc de Noir, <i>Clos Saint Hilaire</i>	150	850
2004	Dom Perignon, Plénitude 2	165	950
NV	Billecart-Salmon, Rosé	35	185
2012	Billecart-Salmon, Rosé, <i>Cuvée Elisabeth Salmon</i>	60	350

WHITE WINE – BY THE GLASS

		175ml	Bottle
2023	Sancerre, Alain Gueneau Loire Valley, France	24	90
2022	Grüner Veltliner, Spitzer Graben, Martin Muthenthaler Wachau, Austria	26	110
2022	Chablis, Domaine Nathalie & Gilles Fèvre Burgundy, France	28	105
2022	Viognier, Le Pied De Samson, Georges Vernay Rhône Valley, France	36	160
2019	Meursault, Vieilles Vignes, Domaine V. Girardin Burgundy, France	45	195
		125ml	Bottle
2020	Marsanne, Hermitage, De l'Orée Rhône Valley, France	85	485
2020	Riesling Scharzhofberger, Kabinett, Egon Müller Mosel, Germany	60	350
2020	Sauvignon Blanc, Eisele Vineyards Napa Valley, California, USA, by Magnum	65	350
2019	Montrachet Grand Cru, Domaine Thénard Burgundy, France	185	1350

ROSE WINE – BY THE GLASS

		175ml	Bottle
2024	Rumor Rosé, <i>Cuvée Premium</i> Côtes de Provence, France	26	95
2024	Palais Constance Côtes de Provence		125

RED WINE – BY THE GLASS

		175ml	Bottle
2023	Chianti superiore Poggiotondo Tuscany, Italy	25	95
2019	Guidalberto, Tenuta San Guido Tuscany, Italy	28	130
2020	Crozes Hermitage, Domaine Alain Graillot Rhône Valley, France	32	125
2018	Pauillac du Château de Lynch Bages Pauillac, Bordeaux, France	35	130
2018	Barolo, Boroli Piedmont, Italy	36	150
2018	Gevrey-Chambertin, David Duband Burgundy, France	45	195
2019	Macán, Benjamin de Rothschild & Vega Sicilia Rioja, Spain	 125ml 46	Bottle 250
2008	Château Lynch-Bages Pauillac, Bordeaux, France	 95	565
2019	Sassicaia, Tenuta San Guido Tuscany, Italy	 125	700
2005	Harlan Estate Napa Valley, California, USA	 350	2100
2014	Petrus Pomerol, Bordeaux, France	 950	6500
2008	Echézeaux Grand Cru Domaine de la Romanée Conti, Burgundy, France	1250	8500

CHAMPAGNE – BY THE BOTTLE

BILLECART-SALMON

NV	Brut, Brut Reserve	145
NV	Brut, Blanc de Blancs	210
2012	Brut, <i>Cuvée Nicolas François</i>	350
2009	Brut, <i>Cuvée Louis Salmon</i> , Blanc de Blancs	350
2005	Brut, <i>Le Clos Saint Hilaire</i> , Blanc de Noirs	850
NV	Brut, Rosé	185
2012	Brut, Rosé, <i>Cuvée Elisabeth Salmon</i>	350

BOLLINGER

NV	Brut, <i>Special Cuvée</i>	145
2014	Brut, <i>La Grande Année</i>	295
2008	Extra-Brut, <i>R.D. Récemment Dégorgé</i>	900
NV	Brut, Rosé	165
2014	Brut, Rosé, <i>La Grande Année</i>	305

DEUTZ

NV	Brut, Classic	165
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DOM PERIGNON

2013	Brut	425
2004	Brut, Plénitude P2	950
1996	Brut, Oenotheque	2500
2008	Brut, Rosé	750
1995	Brut, Rosé, Plénitude 2	2800

KRUG

NV	Brut, Grande Cuvée, 171 ^{ème} Edition	450
1995	Brut, <i>Collection</i>	2500
2002	Brut, <i>Clos d'Ambonnay</i> , Blanc de Noirs	5000
NV	Brut, Rosé, 27 ^{ème} Edition	750

HENRIOT

NV	Brut, Souverain	125
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LAURENT-PERRIER

NV	Brut, Grand Siècle Iteration #26	240
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2004	Brut, Rosé, <i>Cuvée Alexandra</i>	420
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LOUIS ROEDERER

NV	Brut, <i>Collection 245</i>	160
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2016	Brut, <i>Cristal</i>	550
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2017	Brut, Rosé	250
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JACQUESSON

NV	Extra-Brut, <i>Cuvée 746</i>	195
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POL ROGER

NV	Brut, Reserve	160
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NV	Extra-Brut, <i>Pure</i>	170
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2016	Brut, Vintage	225
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2015	Brut, Blanc de Blancs	270
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2013	Brut, <i>Cuvée Sir Winston Churchill</i>	550
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2018	Brut, Rosé	295
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RUINART

NV	Brut, R de Ruinart	165
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NV	Brut, Blanc de Blancs	255
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NV	Brut, Rosé	250
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2007	Brut, Rosé, <i>Dom Ruinart</i>	550
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SALON

2013	Brut, <i>Cuvée S</i> , Le Mesnil, Blanc de Blancs	1290
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2007	Brut, <i>Cuvée S</i> , Le Mesnil, Blanc de Blancs	1800
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CHAMPAGNE – MAGNUMS

2014	Delamotte, Blanc de Blancs	450
NV	Jacquesson Extra-Brut, Cuvée 746	450
NV	Billecart-Salmon, Blanc de Blancs	410
NV	Billecart-Salmon, Cuvée Sous-Bois	500
NV	Billecart-Salmon, Brut, Rosé	400
1999	Henriot, Brut, Cuvée Des Enchanteleurs	950
1993	Dom Ruinart, Blanc de Blancs	1900
1988	Dom Ruinart, Blanc de Blancs	2750
1986	Dom Ruinart, Brut, Rosé	1950
2016	Pol Roger Brut, Vintage	500
2008	Pol Roger Brut, Winston Churchill	2100
NV	Krug, Brut, Grande Cuvée 168th Edition	1050
2003	Krug, Brut	2250
2002	Krug, Clos du Mesnil, Blanc de Blancs	8000
1985	Krug, Brut, Collection	9000
2004	Laurent-Perrier, Brut, Rosé, Alexandra	950
NV	Krug Brut, Rosé, 20 th Edition	1950

WHITE WINE – BY THE BOTTLE

2022	Chablis, Domaine Nathalie & Gilles Fèvre Burgundy, France	105
2022	Furmint, Istvan Szepsy, Tokaj, Hungary	140
2022	Chardonnay, Bastia, Conterno Fantino, Piedmont, Italy	140
2022	Riesling, Roche Granitique, Domaine Zind-Humbrecht Alsace, France	120
2022	Viognier, Le Pied De Samson, Georges Vernay Rhône Valley, France	160
2021	Châteauneuf-du-Pape La Crau, Vieux Télégraphe Rhône Valley	210
2022	Meursault, Domaine Antoine Jobard Burgundy, France	220
2019	Pessac-Léognan, Domaine de Chevalier Bordeaux, France	295
2020	Riesling, Scharzhofberger, Kabinett, Egon Müller Mosel, Germany	350
2018	Pouilly-Fuissé, Le Clos Reyssier, Esprit Leflaive Burgundy, France	350
2009	Puligny-Montrachet, Domaine Leflaive Burgundy, France	950
2019	Montrachet Grand Cru, Domaine Thenard Burgundy, France	1350
2009	Chevalier-Montrachet Grand Cru, Domaine Leflaive Burgundy, France	3750
2013	Montrachet, Domaine de la Romanée-Conti Burgundy, France	21500

Please note from time-to-time vintage may vary

RED WINE – BY THE BOTTLE

2018	Pauillac du Château de Lynch Bages Bordeaux, France	130
2018	Barolo, Boroli Piedmont, Italy	150
2018	Brunello di Montalcino, Argiano Tuscany, Italy	160
2018	Barolo, Perno Riserva, Elio Sandri Piedmont, Italy	250
2015	Pauillac de Latour Pauillac, Bordeaux, France	300
2022	Volnay, Domaine D'Eugénie Burgundy, France	295
2020	Catena Zapata Adrianna Vineyard Patagonia, Argentina	365
2003	Clos du Marquis, du Château Léoville Las Cases St. Julien, Bordeaux, France	500
2013	Hermitage, Domaine J.L. Chave Rhône Valley	750
2012	Unico, Vega Sicilia Ribera del Duero, Spain	850
2008	Château Palmer Margaux, Bordeaux, France	950
2010	Château Lafite-Rothschild Pauillac, Bordeaux, France	2950
2006	Masseto, Tuscany, Italy	3350
2014	Petrus Pomerol, Bordeaux	6500
2008	Echézeaux, Domaine de la Romanée-Conti Burgundy, France	8500

Please note from time-to-time vintage may vary

SINGLE MALT WHISKY

HIGHLANDS

50 ml

Dalmore King Alexander III	£79
Dalwhinnie 15 y/o	£18
John Crabbie 30 y/o	£259
Glenmorangie Signet	£43
Glenmorangie 18	£25
Oban 14 y/o	£19

LOWLANDS

Auchentoshan 18 y/o	£30
Rosebank 21 y/o	£350

SPEYSIDE

Balvenie 21 y/o Port Wood	£60
Balvenie 30 y/o	£880
Balvenie 40 y/o	£1250
Glenfiddich 21 y/o Caribbean Rum Finish	£55
Glenrothes 18 y/o Soleo Collection	£55
The Macallan 12 y/o Sherry Oak	£37
The Macallan 15 y/o Double Cask	£48
The Macallan 18 y/o Sherry Oak	£93
The Macallan 25 y/o Sherry Oak	£570
The Macallan Harmony Collection "Arabica"	£75
The Macallan Harmony Collection "Amber Meadow"	£40
The Macallan Harmony Collection "Jing"	£45
The Macallan "Exceptional cask" Batch 17	£414
The Macallan "M" Edition 2017	£725
The Macallan Silver Jubilee 1977 Magnum	£1346
Singleton of Dufftown 12 y/o	£20

CAMPBELTOWN

Springbank 15 y/o	£25
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SINGLE MALT WHISKY

ISLAY

Ardbeg Uigeadail	£31
Ardbeg Renaissance	£83
Bowmore 15 y/o	£30
Bowmore 18 y/o	£36
Bowmore 21 y/o	£155
Highland Park 18 y/o	£45
Highland Park 21 y/o	£90
Lagavulin 16 y/o	£18
Laphroaig 10 y/o Sherry Cask	£27
Laphroaig 18 y/o	£50
Laphroaig 25 y/o	£160

ISLANDS

Talisker 18 y/o	£60
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BLENDED WHISKY

Arday	£23
Chivas 18 y/o	£23
Chivas 25 y/o	£57
Johnnie Walker Gold Label	£29
Johnnie Walker 18 y/o	£36
Johnnie Walker Blue Label	£52
Samaroli Without Borders	£39
The Connaught Blended Whisky 42 y/o	£95

IRISH WHISKEY

Jameson Black Barrel	£19
Redbreast 15 y/o	£32
Yellow Spot 12 y/o	£27

AMERICAN WHISKEY

Basil Hayden	£24
Blanton's Gold	£41
George T. Stagg Kentucky Strength	£66
Jack Daniel's 10yo	£40
Maker 46	£18
Noah's Mill	£31
Pappy Van Winkle's Family Reserve 15 y/o	£104
Pappy Van Winkle's Family Reserve 20 y/o	£191
Woodford Reserve	£20
Eagle Rare 10 y/o	£21
Michter's Bourbon	£25
Michter's Rye	£25
Whistle Pig Rye 10 y/o	£23
Whistle Pig Rye 12 y/o	£43

JAPANESE WHISKY

House of Suntory

Suntory Hibiki Harmony	£35
Suntory Hibiki 21 y/o	£260
Suntory Hibiki 30 y/o	£1550
Suntory Yamazaki Distiller Reserve	£32
Suntory Yamazaki 12 y/o	£60
Suntory Yamazaki 18 y/o	£198
Suntory Yamazaki 18 y/o Mizunara Cask	£518
Suntory Yamazaki 25 y/o	£1700
Suntory Hakushu Distiller Reserve	£30
Suntory Hakushu 12 y/o	£41
Suntory Hakushu 18 y/o	£170
Suntory Hakushu 18 y/o 100 th Anniversary Edition	£430
Suntory Yamazaki Puncheon	£181
Chichibu London Edition 2021	£230
Chichibu The Peated 2022	£207
Nikka Miyagikyo	£23
Nikka Coffey Malt	£27

SPIRITS

COGNAC

Remy Martin XO	£36
Remy Martin Louis XIII – 50ml	£350
Remy Martin Carte Blanche	£97
Courvoisier XO	£37
Hennessy XO	£39
Richard Hennessy	£269
Adet 1893	£512
Bisquit Dubouché 1840	£693

ARMAGNAC

Domaine De Monturon, Darroze 1985	£43
Chateau De Gaube, Darroze 1965	£93

CALVADOS

Boulard XO Auguste Pays d`Auge	£26
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GRAPPA

Domus Ruché 2014	£19
Poli Sassicaia	£19

VODKA

Belvedere Pure	£20
Belvedere Lake Bartezeck	£25
Belvedere 10	£55
Chase	£17
Grey Goose	£18
Grey Goose Altius	£36
Suntory Haku	£19
Konik's Tail	£18
Ketel One	£16
Stolichnaya Elite	£19
Boatyard Vodka	£18
Sipsmith Vodka	£24
Tenth Muse	£32

GIN

The Connaught Bar Gin	£24
Beefeater 24	£18
Boatyard Double Gin	£18
Boatyard Old Tom	£17
Fords	£18
Hendrick's	£19
Hepple	£20
Gin 71	£71
Junipero	£19
Monkey 47	£21
No.3 London Dry Gin	£19
Suntory Roku	£20
Sipsmith	£17
Sipsmith V.J.O.P	£30
Farmer's Gin	£27
Bombay Sapphire Premier Cru	£22
Tanqueray No.10	£19
The Botanist	£19
Gin Mare	£19

TEQUILA

Calle 23 Anejo	£24
Casamigos Blanco	£21
Casamigos Reposado	£23
Don Julio Reposado	£21
Don Julio 1942	£95
Don Fulano Reposado	£24
Fortaleza Reposado	£25
Fortaleza Still Strenght	£26
Patron El Alto	£80
Gran Patron Piedra Extra Anejo	£120
Jose Cuervo Reserva de la Familia Platino	£29
Jose Cuervo Reserva de la Familia Extra Anejo	£50
Maestro Dobel Diamante	£25
Tapatio Blanco	£18
Tapatio Excelencia	£54

MEZCAL

Illegal Mezcal Joven	£23
Montelobos Espadin Joven	£23
Siete Misterios Doba-Yej	£23
Derrumbes Michoacan Mezcal	£29

RUM

Appleton Estate 12 y/o	£18
Appleton Estate 2002 20 y/o	£70
Appleton Estate 17 y/o Legend	£150
East London Rum	£20
Bacardi 8 years old	£18
Bacardi Eximo	£26
Black Tot Finest Caribbean Rum	£17
Brugal 1888	£21
Brugal Gran Reserva	£30
Clairin Communal	£21
Compagnie des Indes Hampden 2009 9yrs	£26
El Dorado 15 y/o	£18
Leblon Cachaca	£20
Mount Gay Extra Old	£17
Ron Zacapa Centenario 23	£21
Samaroli "Over the World 2018"	£52
Santiago de Cuba 11 y/o	£21

FORTIFIED WINE – BY THE GLASS

	100ml	Bottle
Sherry Fino, Tres Palma, González-Byass	£28	£150
Sherry Pedro Ximénez Noe, VORS, González-Byass	£25	£85
2009 Quinta do Noval, Port Tawny, Colheita, By magnum	£38	£370

LIQUORS

Limoncello di Amalfi	£14
Sambuca Luxardo	£16

BEER

Lucky Saint (330ml, 0.5%ABV)	£10.50
Noam (330ml)	£10.50
Curios IPA (330ml)	£10.50

SOFT DRINKS

JUICES

250ml

Orange fresh	£13
Grapefruit fresh	£13
Pineapple	£13
Apple	£13
Cranberry	£10.50
Tomato	£10.50

MIXERS

Organic Fever Tree mixers, 200ml	£7.50
Coca Cola, 200ml	£7.50
Diet Coke, 200ml	£7.50

MINERAL WATER

Acqua Panna Still Water, 750ml	£10.5
Acqua Panna Still Water, 500ml	£8
San Pellegrino Sparkling Water, 750ml	£10.5
San Pellegrino Sparkling Water, 500ml	£8
Llanllyr Source, Welsh Artesian Water, Still Water, 750ml	£18

CONNAUGHT BAR BOUTIQUE

THE CONNAUGHT BAR BOOK

£29.95

The Connaught Bar book is now available for purchase. Enjoy 100 iconic recipes and stories that have made 16 years of magic experiences at The Connaught Bar.

GLASSWARE

Beautifully designed for the ultimate drinking pleasure, our vintage-inspired glasses are a distinctive ingredient of the Connaught Bar experience. Each bespoke range is now available to purchase as a set of six, serving as a constant reminder of the pleasures that await you in this unique corner of the world.

Red wine	£230
White wine	£220
Champagne Coupe	£250
Champagne flute	£240
Tall tumbler	£240
Martini	£250

BOTTLED COCKTAILS AND ACCESSORIES

Or, if you prefer your cocktails ready-crafted by our expert mixologists, opt for our signature bottled Connaught Bar Martinis and Negronis.

The Connaught Bar Martini	£37
The Connaught Bar Negroni	£35
Coasters	£15
Shaker	£125

CONNAUGHT SPIRITS BOTTLES

The Connaught Bar Gin	£115
The Connaught Bar Gin Vintage 2018	£315
The Connaught Whisky 42 y.o	£1300

Spirit and liquor prices are calculated on 50 ml measurement Please note from time-to-time vintage may vary. All prices are inclusive of VAT at a current rate of 20%. All prices are in Pounds Sterling. Please note that discretionary service charge of 15% will be added to your final bill.