



## IMPRESSIONS

A vague perception, an encounter half-remembered, an imprint of a person or place. These are the impressions that shape the way we experience the world. They are at once personal and powerful – and at the Connaught Bar, we have spent the last 13 years perfecting the most remarkable first impression.

This Connaught Bar menu is a collection of images, feelings and people that have left their mark over the years. It captures our inspirations and motivations, translating our emotions into experiences through the art of mixology.

Our creative process has always been fluid and Impressions is testament to this. Ingredients, reimagined. Classics, redefined. Every cocktail is an invitation to create a new experience.

## NUANCES

Subtle and subjective, cocktails in this chapter are a dialogue between interpretation and form. An expression and an exploration of colour, flavour and meaning in all their multiple facets.



### Crayola

£21

*The light softens, and the Connaught Bar is transformed. Luminosity in a glass, passion fruit and grapefruit notes are crowned by a delicate sunset, capturing the bar's shift from dawn to dusk.*  
Patrón Reposado, Martini Ambrato, Muyu Vetiver, Passion fruit and passion berries milk jam, Bittered Sling Grapefruit and Hops Bitters.

### Everglow

£22

*A moment, suspended. Where the enveloping russet hues of rich rum and rye reveal a bright glimmer beneath – a timeless homage to light, dark, and the space between.*  
Eminente Reserva Ron, WhistlePig 10 Rye, Wattleseeds, Martini Rubino Vermouth, Blackberry infused, Eau de Noix, Amaro 7 Parti Cipriani.

### Avant-Garde

£21

*A tribute to the experimental spirit of the Connaught Bar, this enigmatic cocktail invites you to step between dimensions – from the historic to the exotic.*  
Konik's Tail, Barberries and Mulberries, Chicha Morada, Raspberry Vinegar, Galliano Aperitivo, Amaro Santoni.

### Brilliance

£22

*A fleeting impression, an encounter crystallised – this bright and beautiful cocktail is inspired by the mirror that presides over the Connaught Bar. Soft lines, saffron notes and a playful finish.*  
Bacardi 4 Rum, Banks 5 Rum, Bénédictine, Laurent Perrier Champagne, Hoja Santa and saffron syrup.

### Ripple

£14

*Creativity starts with a single drop. Woody botanicals dissolve into fresh peach notes, and zesty citrus gives way to soft florals, in an ever-expanding circle of perfectly balanced flavours.*

Everleaf Forest, Chicha Morada, Clementine and Tonka shrub, London Essence Peach and Jasmine soda.



## FEELS

Reflecting on the textures, tastes and aromas that shape our sensory experiences, these cocktails act on all the senses, laying the foundations for new memories to be made.

### Cloud Nine

£21

*Soft and approachable, this heaven-sent cocktail tops pistachio- and raspberry-infused bourbon with ethereal foam. Boundless joy, in liquid form.*

Michter's Bourbon, Orange Cocchi Americano, Pistachio, Raspberry, Miraculous Foamer.

### Mystery of Simplicity

£21

*Look, then look again. Classic ingredients are given an unexpected twist and the ordinary becomes extraordinary, in this beguiling blend of apple and oak.*

Equiano Rum, Discarded Banana Rum, Apostoles Sherry, Fermented apple, Oriental sherbet, San Pellegrino Oakwood tonic.

### Memento

£21

*A Connaught Bar classic returns – but not as we know it. A riff on our marble-infused Set in Stone blend, this full-bodied cocktail is at once familiar, yet fresh.*

Hendrick's Gin, Old Duff Genever, Del Duque, 1757 Extra Dry, Cypress oil.

### Animae

£22

*The art of sweet simplicity – a delicate peach sphere, suspended in a crystal-clear Champagne cocktail.*

Haku Vodka, Laurent Perrier Champagne, Clear Peach, Peach Eau de Vie, Oat Liquor.

### Prism

£14

*An untamed alchemy of endlessly shifting elements, vibrant colours and refreshing flavours combine to reveal that beauty really is in the eye of the beholder.*

Three Spirit Livener, Oriental sherbet, San Pellegrino Oakwood tonic, fermented apple.

## SOULS

An homage to the people that intersect and influence our own realities, cocktails here are intensely personal. An infinite loop that draws on the people who have inspired us.



### Eclipse

£25

*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.*

Roku Gin, Hundred Hills New Make Wine, 1757 Vermouth Rosso, Campari Bitter, Galliano L'aperitivo, Amaro Savoia, Cocoa Husk Milk.

### Unveiled

£21

*Bold and heady, warm pineapple, cardamom and coffee notes come served in an ice-cold, elemental glass. A cocktail of contrast that defies expectations.*

Pineapple-infused Remy VSOP Cognac, Appleton 12 Rum, Coffee Milk, Cardamom Bitters.

### The Sun of London

£21

*A nod to the heritage of the master mixologists behind the Connaught Bar, this vibrant, bergamot-infused cocktail brings a warm Italian spirit to Mayfair, in a dashing swirl of grapefruit and basil.*

Belvedere Vodka infused with Cocoa Butter and Bergamot, Podere Santa Bianca Mediterranean Liquor, Italicus Rosolio di Bergamotto, Clementine and Tonka Shrub, London Essence Peach and Jasmine Soda.

### Coral

£22

*Like its namesake, this ruby-red cocktail is delicate, yet carefully structured. Layering soft strawberry and warming elderflower notes with a spirited kick.*

Tapatio Reposado Tequila, Illegal Mezcal, St Germain Liquor, Giffard Espelette Liquor, Bee Balm and Cassia Cordial, Sparkling Strawberry Wine.

### Echo

£14

*Revealing the Negroni's softer side, traditional flavours bend to a bittersweet palette of herbal, fruity and gently spiced notes. A new Italian classic in the making.*

Martini Vibrante, Clear Peach, Bee Balm and Cassia cordial.