

CONNAUGHT
•BAR•



CANAPÉ SELECTION

CAVIAR

Imperial Baeri, 30g 505 Kcal	£99
Imperial Oscietra Gold, 30g 505 Kcal	£170
Imperial Beluga, 30g 554 Kcal	£320

All served with Organic Eggs, Crème Fraiche, Chives, Blinis, Rye Bread

CANAPÉS

Any 3 below for £54

Marinated Roasted Pumpkin & Burrata, Dashi Marinade, Basil, Black Pepper (v) 712 Kcal	£16
Autumn Vegetable Tempura, Fennel Seeds, Spicy Soy Dip (ve) 193 Kcal	£18
Crispy Salmon Sushi, Chipotle Mayonnaise, Soy Glaze 311 Kcal	£19
Crushed Avocado, Cumin, Chilli & Lime, Tomato Crackers (ve) 391 Kcal	£16
Salmon Sashimi, Jalapeno Sauce, Corn Butter, Salted Spicy Corn 194 Kcal	£19
Jamon Iberico de Bellota on Toast, Grated Tomatoes, EV Oil 1061 Kcal	£21
Korean Fried Chicken Oysters, Gochujang Chilli, Sesame, Pickled Ginger 649 Kcal	£21

RAW

Tuna Tartar, Avocado, Radish, Ginger Sauce 339 Kcal	£28
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PIZZA available until 10 pm

Black Truffle Pizza, Fontina Cheese 745 Kcal	£38
Tomato & Mozzarella Pizza, Basil, Chili Flakes 710 Kcal	£24
Prosciutto Pizza, Mozzarella, Fontina & Parmesan 961 Kcal	£34

SANDWICHES All served with chips

Sakura Wagyu Beef Sandwich, pickled mooli, chipotle, brioche 879 Kcal	£76
Connaught Burger, spicy tomato relish, yuzu pickles, Montgomery cheddar 520 Kcal	£32
Club Sandwich, chicken, bacon, eggs 681 Kcal	£24
Vegetarian Club Sandwich, crushed avocado, tomato, marinated artichokes 269 Kcal	£19
Croque Monsieur, Comté cheese & ham / truffle 2,296 Kcal	£26 / £44

Executive Chef Anshu Anghotra

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

£90

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

£85

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

£85

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 Rob Roy

£90

This take on a Manhattan first came to life in 1894 at the Waldorf-Astoria Hotel, and was dedicated to the Broadway musical, and since then has always been a showstopper.

Glenfiddich 1970s, Martini Rosso Vermouth 1970s, Angostura Bitter 1970s.

Vintage Old Fashioned

£85

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.

Haigh Club 1980s, Angostura Bitter 1970s, sugar syrup.

SEVENTYONE GIN

The liquid is matured in 3 different oak casks for 71 nights adding an exquisitely refined and generous woody bouquet.

At the end, the remarkable touch of the "queen of the night", infusing it with silky sweetness of vanillin bouquet.

Seventy one gin is a bold expression of sensual refinement. Smooth, round and heady, it forms an unforgettable taste, lingering warmth and a glowing golden hue. Haute juniper and Angelica in the heart are surrounded by absoluted of damask rose, grapefruit and Cinchona.

ROYAL SIBERIAN CAVIAR

Siberian sturgeon caviar is of the highest quality thanks to our dedication to producing only the best Baerii. An unbeatable choice for many connoisseurs, Royal Siberian is perfectly pure and refined, with a distinctive aroma and unique, refreshing taste.

Order a Seventy One gin martini and enjoy 10g of Caviar with our compliments

£70

MASTERPIECES

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

Connaught Martini £25

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 £22

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.

Faraway Collins £22

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.

Mulata Daisy £22

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

Bacardi Heritage 44% Rum, Crème de cacao, fresh Lime juice, Caster sugar, Fennel seeds, Galliano L'Autentico.

Number 11 £25

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, Connaught Bar Gin, Martini Ambrato, Amalfi lemon oil, Chateau La Coste wine, distillation of five bitters (cardamom, tonka bean, ginseng and bergamot, lavender, coriander seeds).

MASTERPIECES

Magnetum

£26

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.

Macallan 12, lemon verbena, fresh fennel, Galliano L'Autentico, milk, fresh pineapple, Noe Pedro Ximenez Sherry, Bob's lavender bitters.

Good Fellas

£22

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

£22

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

Ron Zacapa 23 Rum, Bulleit Rye, blend of dry vermouths, Benedictine, Angostura bitters, Orange bitters, saffron smoke.

Fleurissimo

£23

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, Laurent-Perrier champagne.

Wayfarer

£15

For some, The Connaught is a place of pilgrimage. For others, a haven-like home from home. Whatever our personal voyage, this combination of exotic flavours is a tribute to the traveller in all of us

Sipsmith FreeGlider, clarified berries yoghurt, sugar syrup.



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, encased in white chocolate, 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.

CHAMPAGNE – BY THE GLASS

		125ml	Bottle
NV	Laurent-Perrier La Cuvée, Brut	23	98
NV	Jacquart, Experience, Blanc de Blancs	26	150
NV	Eric Rodez, Blanc de Noirs	28	175
2002	Billecart-Salmon, Cuvée Nicolas Francois	45	240
NV	Krug Grande Cuvée 169 th Edition	75	395
NV	Laurent-Perrier, Rosé	28	140
2008	Billecart-Salmon, Cuvée Elisabeth, Rosé	45	280

WHITE WINE – BY THE GLASS

		175ml	Bottle
2020	Sancerre La Guiberte, Alain Gueneau Loire Valley, France	19	75
2020	Assyrtiko, Estate Argyros Santorini, Greece	24	80
2020	Chablis 1 ^{er} Cru <i>Vaillons</i> , Cyril Testut Burgundy, France	26	110
2016	Puligny-Montrachet, François Carillon Burgundy, France	40	185
2018	Riesling Spätlese Wiltinger Braune Kupp, Egon Müller Mosel, Germany, by Magnum 	45	550
2018	Sauvignon Blanc, Eisele Vineyard Napa Valley, California, USA 	60	325
2017	Montrachet Grand Cru, Domaine Thenard Burgundy, France 	185	1100

ROSÉ WINE – BY THE GLASS

		175ml	Bottle
2020	<i>Grand Vin</i> , Chateau La Coste Coteaux d'Aix-en-Provence	19	75

RED WINE – BY THE GLASS

		175ml	Bottle
2017	Valtellina Superiore, Sandro Fay Lombardy, Italy	19	75
2018	Malbec Los Chacayes, <i>Andillan</i> Mendoza, Argentina	24	80
2017	Pauillac de Lynch-Bages Bordeaux, France	28	120
2015	Barolo, Boroli Piedmont, Italy	36	150
2018	Gevrey-Chambertin, David Duband Burgundy, France	38	165
		125ml	Bottle
2010	Sassicaia, Tenuta San Guido Tuscany, Italy 	95	500
2006	Château Palmer Margaux, Bordeaux, France 	150	850
2011	Vega Sicilia, Unico Ribera del Duero, Spain 	165	1100
2005	Harlan Estate Napa Valley, California, USA 	350	2100
2012	Echézeaux Grand Cru, Dom. de la Romanée-Conti Côte de Nuits, Burgundy, France 	650	4300
1986	Petrus Pomerol, Bordeaux, France 	650	4100

CHAMPAGNE – BY THE BOTTLE

AGRAPART

NV Extra-Brut, *Terroirs*, Blanc de Blancs 165

BILLECART-SALMON

NV Brut, Blanc de Blancs 135

2009 Extra-Brut, Vintage 185

2002 Brut, *Cuvée Nicolas François* 240

NV Brut, Rosé 135

2008 Brut, Rosé, *Cuvée Elisabeth Salmon* 280

BOLLINGER

NV Brut, *Special Cuvée* 130

2012 Brut, *La Grande Année* 240

2002 Extra-Brut, *R.D. Récemment Dégorgé* 750

NV Brut, Rosé 135

2007 Brut, Rosé, *La Grande Année* 270

ERIC RODEZ

NV Brut, Blanc de Noirs 175

NV Brut, Rosé, *Ambonnay Grand Cru* 125

DOM PERIGNON

2002 Brut, Plénitude P2 550

2005 Brut, Rosé 650

2002 Brut, Rosé, Plénitude 2 2200

KRUG

Grande Cuvée, 169th Edition 395

2006 Brut, Vintage 565

1988 Brut, *Collection* 3500

2004 Brut, *Clos du Mesnil*, Blanc de Blancs 1950

2000 Brut, *Clos d'Ambonnay*, Blanc de Noirs 3950

Brut, Rosé, 24th Edition 565

LAURENT-PERRIER

NV	Brut Nature, <i>Ultra Brut</i>	135
NV	Brut, <i>Grand Siècle</i>	210
NV	Brut, Rosé	135
2004	Brut, Rosé, <i>Cuvee Alexandra</i>	280

LARMANDIER-BERNIER

NV	Extra Brut, Rosé de Saignée	175
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DAVID LÉCLAPART

2011	Extra Brut, <i>L'Apôtre</i> , Blanc de Blancs	450
2014	Brut Nature, <i>L'Astre</i> , Blanc de Noirs	425

LOUIS ROEDERER

NV	Brut, <i>Collection 242</i>	120
2012	Brut, <i>Cristal</i>	500
1996	Brut, <i>Cristal Vinothèque</i>	2500
2009	Brut, Rosé, <i>Cristal</i>	1250

JACQUESSON

NV	Extra-Brut, <i>Cuvée 742</i>	145
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PERRIER-JOUËT

2012	Brut, <i>Belle Epoque</i>	450
2004	Brut, <i>Belle Epoque</i> , Blanc de Blancs	750

JACQUES SELOSSE

NV	Extra Brut, <i>Initial</i> , Blanc de Blancs	650
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POL ROGER

NV	Extra-Brut, <i>Pure</i>	135
2013	Brut, <i>Vintage</i>	195
2008	Brut, <i>Winston Churchill</i>	525
2009	Brut, Rosé	205

RUINART

2009	Brut, <i>Dom Ruinart</i> , Blanc de Blancs	395
2007	Brut, Rosé, <i>Dom Ruinart</i>	500

SALON

2007	Brut, <i>Cuvée S</i> , Le Mesnil, Blanc de Blancs	900
2004	Brut, <i>Cuvée S</i> , Le Mesnil, Blanc de Blancs	1350
2002	Brut, <i>Cuvée S</i> , Le Mesnil, Blanc de Blancs	2005
1990	Brut, <i>Cuvée S</i> , Le Mesnil, Blanc de Blancs	3000

CHAMPAGNE – MAGNUMS

NV	Laurent-Perrier, Grand Siècle, Itineration #22	420
NV	Jacquesson Extra-Brut, Cuvée 739	450
NV	Krug, Brut, Grande Cuvée 166 th Edition	850
2002	Perrier-Jouët, Brut, Belle Epoque	850
1995	Henriot, Cuvée Des Enchanteleurs	950
2002	Dom Ruinart, Blanc de Blancs	1300
1990	Dom Ruinart, Blanc de Blancs	3500
2000	Louis Roederer, Cristal	1950
1993	Pol Roger Brut, Winston Churchill	2150
1995	Krug	2650
2002	Krug, Clos du Mesnil, Blanc de Blancs	5500
1985	Krug, Brut, Collection	6500
NV	Billecart-Salmon, Brut, Rosé	325
2004	Laurent-Perrier, Brut, Rosé, Alexandra	750
2007	Perrier-Jouët, Brut, Rosé, Belle Epoque	1500
NV	Krug Brut, Rosé, 19 th Edition	1850
1986	Dom Ruinart, Brut, Rosé	1950

WHITE WINE – BY THE BOTTLE

2017	Chenin Blanc, David & Nadia Swartland, South Africa	90
2020	Chablis 1 ^{er} Cru Vaillons, Domaine Testut Burgundy, France	110
2018	Chardonnay, Red Shoulder Ranch Carneros, Napa Valley, USA	160
2017	Chassagne-Montrachet Clos St-Jean, Domaine Thenard Burgundy, France	225
2015	Cervaro della Sala, Marchesi Antinori Umbria, Italy	250
2013	Sauvignon Blanc Alteni di Brassica, Angelo Gaja Langhe, Piedmont, Italy	275
2011	Hermitage Blanc, J.L. Chave Rhône Valley, France	450
2017	Puligny-Montrachet, Domaine Leflaive Burgundy, France	550
2015	Sauvignon Blanc, Eisele Vineyards Napa Valley, California, USA	325
1991	Rarità, Cantina Terlan-Kellerei Trentino Alto Adige, Italy	750
2009	Riesling Clos St-Hune, Domaine Trimbach Alsace, France	550
2005	Meursault, Clos de la Barre, Domaine Lafon Burgundy, France	650
2007	Riesling, Scharzhofberger Spätlese, Egon Müller Mosel, Germany	850
2017	Montrachet Grand Cru, Domaine Thenard Burgundy, France	1100

Please note from time to time vintage may vary

RED WINE – BY THE BOTTLE

2015	Barolo, Boroli Piedmont, Italy	150
2018	Echo de Lynch-Bages, Pauillac Pauillac, Bordeaux, France	185
2015	Shiraz-Viognier, Clonakilla Camberra District, New South Wales	195
2005	Château Nenin Pomerol, Bordeaux, France	295
2013	Chambolle-Musigny, Domaine Comte Georges de Vogüé Burgundy, France	350
2004	Brunello di Montalcino, Madonna del Piano, Valdicava Tuscany, Italy	450
2008	Château Lynch-Bages Pauillac, Bordeaux, France	495
2010	Sassicaia, Tenuta San Guido Bolgheri, Tuscany, Italy	600
2006	Château Palmer Margaux, Bordeaux, France	850
2001	Opus One, Mondavi & B. Phillippe de Rothschild Napa Valley, California	1350
2008	Barolo, Monfortino, Giacomo Conterno Piedmont, Italy	1950
2005	Harlan Estate Napa Valley, California, USA	2100
1996	Château Latour Pauillac, Bordeaux, France	2500
2012	Echézeaux, Domaine de la Romanée-Conti Burgundy, France	4500
1986	Petrus Pomerol, Bordeaux	4100

Please note from time to time vintage may vary

THE CONNAUGHT BAR GIN

Born, blended and bottled in Mayfair

To mark its 10th anniversary at the heart of the London bar scene, The Connaught Bar is celebrating the past while enjoying a taste of the future with the unveiling of its very own crafted-in-house gin. Fronted by master mixologist Agostino Perrone, every element of this one-of-a-kind spirit has meticulously been created at the heart of The Connaught. With a nod to traditional gin methods but a character all of its own, its singular blend of botanicals is inspired by a decade of cocktail craftsmanship.

The multi-award winning Connaught Bar designed by David Collins Studio and known for its landmark cocktails and daring new mixes, has truly become an institution for cocktail lovers.

An established classic London gin recipe forms the foundation of the Connaught Bar Gin blend. Its base botanicals are drawn from the classics: hand-crushed juniper berries, coriander seeds, liquorice, angelica root and orris root. Three unique botanicals distinguish this Gin: the famous Amalfi lemon, renowned for its sweet flavour and served with The Connaught Bar's celebrated martini, the exotic and spicy mace blade and red wine from the vineyards of Bordeaux.

THE CONNAUGHT BAR GIN *50ml*

£23

A round and fresh juniper notes on the nose is followed by a sweet citrus and green herbal aromas, on the palate the Juniper is still predominant, with warm spices and mouth filling lemon with a presence of mineral flavors and wild red berries.

THE CONNAUGHT BAR GIN MARTINI

£32

THE CONNAUGHT BAR GIN BOTTLE

£95

SINGLE MALT WHISKY

HIGHLANDS

50 ml

Dalwhinnie 15 y/o	£16
John Crabbie 8 y/o	£17
John Crabbie 30 y/o	£250
Glenmorangie Nectar D'or Sauternes Finish	£21
Glenmorangie Signet	£36
Glen Garioch 21 y/o	£195
Oban 14 y/o	£15

LOWLANDS

Auchentoshan 18 y/o	£27
Rosebank 1981	£125

SPEYSIDE

Benrinnes 15 y/o	£15
Balvenie 21 y/o Port Wood	£45
Glenfiddich 21 y/o Caribbean Rum Finish	£35
Glenfiddich 23 y/o Grand Cru	£55
Macallan 12 y/o Sherry Oak	£35
Macallan 18 y/o Sherry Oak	£90
Macallan 25 y/o Sherry Oak	£220
Macallan "London Edition"	£95
Macallan "Exceptional cask" Batch 10	£200
Macallan "Exceptional cask" Batch 17	£400
Macallan "M" Edition 2017	£700
Macallan Silver Jubilee 1977 Magnum	£1300

CAMPBELTOWN

Springbank 15 y/o	£22
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SINGLE MALT WHISKY

ISLAY

Ardbeg Uigeadail	£29
Ardbeg Renaissance	£80
Bowmore 18 y/o	£32
Caol Ila 18 y/o	£28
Lagavulin 16 y/o	£17
Lagavulin 1997 Double Matured PX Finish	£30
Laphroaig 10 y/o Sherry Cask	£26
Laphroaig 25 y/o	£155
John Milroy Port Ellen 1982	£155

ISLANDS

Highland Park 40 y/o	£215
Talisker 18 y/o	£24

ENGLAND

East London Single Malt	£35
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BLENDED WHISKY

Compass Box Asyla	£15
Chivas 18 y/o	£22
Chivas 25 y/o	£55
Johnnie Walker Gold Label	£28
Johnnie Walker 18 y/o	£35
Johnnie Walker Blue Label	£50
Johnnie Walker Baccarat Decanter Anniversary	£215
Samaroli Without Borders	£38

IRISH WHISKEY

Jameson Black Barrel	£18
Redbreast 15 y/o	£31
Yellow Spot 12 y/o	£26

AMERICAN WHISKEY

Basil Haydens	£23
Blanton's Gold	£29
George T. Stagg Kentucky Strength	£64
Jack Daniel's Single Barrel	£17
Maker 46	£17
Noah's Mill	£30
Pappy Van Winkle's Family Reserve 15 y/o	£100
Pappy Van Winkle's Family Reserve 20 y/o	£185
Woodford Reserve	£16
Michter's Bourbon	£24
Michter's Rye	£24
Whistle Pig Rye 10 y/o	£22
E.H. Taylor Rye	£36
Sazerac Rye 18 y/o	£150
Yellowstone Kentucky Straight	£22

JAPANESE WHISKY

Nikka Miyagikyo	£22
Nikka Coffey Malt	£26
Yamazaki 18 y/o	£120
Yamazaki 18 y/o Mizunara Cask	£500
Suntory Hibiki 17 y/o	£100
Suntory Hibiki 21 y/o	£130
Suntory Hibiki 30 y/o	£600
Suntory Hakushu 12 y/o	£29
Yamazaki Bourbon Barrel	£175
Yamazaki Puncheon	£175

SPIRITS

COGNAC

Remy Martin VSOP	£15
Remy Martin XO	£85
Remy Martin Louis XIII – 15ml	£90
Remy Martin Louis XIII – 25ml	£140
Remy Martin Louis XIII – 50ml	£280
Remy Martin Carte Blanche	£80
Courvoisier XO	£35
Hennessy XO	£37
Hennessy Paradis Imperial	£315
Richard Hennessy	£260
Hennessy Ellipse	£500
Martell XO	£33
Martell Cordon Bleu 300 Anniversary	£62
Brillet Tres Rare Heritage 55	£50
Adet 1893	£495
Bisquit Dubouche 1840	£670

ARMAGNAC

Domaine De Monturon, Darroze 1985	£42
Chateau De Gaube, Darroze 1965	£90

CALVADOS

Boulard XO Auguste Pays d`Auge	£25
Château De Breuil 15 y/o	£24
Château De Breuil 20 y/o	£29

GRAPPA

Sassicaia poli grappa 2008	£25
Domus Ruché 2014	£18

SPIRITS

VODKA

Absolut Elyx	£16
Belvedere	£14
Belvedere Lake Bartezek	£24
Chase	£15
Grey Goose	£15
Haku	£18
L'Orbe Caviar Vodka	£50
Konik's Tail	£15
Ketel One	£14
Stolichnaya Elite	£17

GIN

The Connaught Bar Gin	£23
Bareksten	£20
Beefeater 24	£16
Boatyard Double Gin	£16
Boatyard Old Tom	£16
Fords	£17
East London Premium Batch	£15
Hendrick's	£16
Hendrick's Orbium	£18
Hipple	£19
Gin 71	£70
Junipero	£18
Monkey 47	£19
No.3	£16
Oxley	£22
Roku	£18
Sipsmith	£15
Sipsmith V.J.O.P	£29
Bombay Sapphire Premier Cru	£20
Tanqueray No.10	£17
The Botanist	£17

TEQUILA & MEZCAL

Alipus Mezcal	£22
Del Maguey Santo Domingo Mezcal	£26
Calle 23 Anejo	£23
Codigo Reposado	£20
Codigo Rosa	£19
Don Fulano Reposado	£16
El Tesoro Reposado	£30
Fortaleza Reposado	£23
Fortaleza Still Strength	£25
Illegal Mezcal Joven	£22
Jose Cuervo Reserva Familia	£30
Ocho Single Barrel Anejo	£35
Tapatio Blanco	£15
Tapatio Excelencia	£45

RUM

Bacardi 8 years old	£15
Bacardi Facundo Neo	£16
Bacardi Eximo	£25
Banks 5	£16
Brugal 1888	£20
Clairin Communal	£20
Compagnie des Indes Hampden 2009 gyrs	£25
Diplomatico Reserva Exclusiva	£17
Diplomatico 2004 vintage	£25
El Dorado 15 y/o	£15
Havana Club 7 y/o	£15
Havana Club 15 y/o	£36
Leblon Cachaca	£19
Mount Gay Extra Old	£16
Ron Zacapa Centenario 23	£19
Samaroli "Over the World 2018"	£50
Santa Teresa 1796	£18
Zafra 21 y/o Master Reserve	£21

FORTIFIED WINE – BY THE GLASS

	100ml	Bottle
<i>Sherry Fino, Una Palma, González-Byass</i>	£12	£60
Sherry Pedro Ximénez Noe, VORS, González-Byass	£25	£85
2003 <i>Port Vintage, Quinta do Noval</i>	£35	£245
Port Tawny, Quinta do Noval, 20-Years-Old	£24	£165

EAU DE VIE

Framboise		£10
Kirsch		£10
Poire William		£10
Mirabelle Grand Reserve		£15
Limoncello di Amalfi		£14
Sambuca Luxardo		£15

BEER

Noam		£9
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SOFT DRINKS

JUICES

250ml

Orange fresh	<i>£8</i>
Grapefruit fresh	<i>£8</i>
Pineapple	<i>£8</i>
Cranberry	<i>£8</i>
Green Apple	<i>£8</i>
Tomato	<i>£8</i>

MIXERS

250ml

Organic Fever Tree mixers	<i>£5.50</i>
Coca Cola	<i>£5.50</i>
Diet Coke	<i>£5.50</i>

MINERAL WATER

Whitehole Sparkling and Still 330ml	<i>£5.50</i>
Whitehole Sparkling and Still 750ml	<i>£7.00</i>
Perrier 330ml	<i>£5.50</i>

CONNAUGHT BAR BOUTIQUE

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.

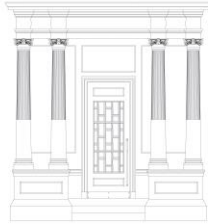
Red wine	<i>£230</i>
White wine	<i>£220</i>
Champagne Coupe	<i>£250</i>
Champagne flute	<i>£240</i>
Tall tumbler	<i>£240</i>
Martini	<i>£250</i>

BOTTLED COCKTAILS

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	<i>£37</i>
The Connaught Bar Negroni	<i>£35</i>

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 20.0%. All prices are in Pounds Sterling. Please note that discretionary service charge of 12.5% will be added to our account



CONNAUGHT
•BAR•