

CONNAUGHT
•BAR•



CANAPÉ SELECTION

CAVIAR

Imperial Baeri, 30g	£90
Imperial Oscietra Gold, 30g	£160
Imperial Beluga, 30g,	£300
<i>All served with Organic Eggs, Crème Fraiche, Chives, Blinis, Rye Bread</i>	

CANAPÉS

Any 3 below for £42

Marinated Roasted Pumpkin & Burrata, Dashi Marinate, Basil, Black Pepper (v)	£14
Autumn Vegetable Tempura, Fennel Seeds, Spicy Soy Dip (ve)	£14
Crispy Salmon Sushi, Chipotle Mayonnaise, Soy Glaze	£16
Crushed Avocado, Cumin, Chilli & Lime, Tomato Crackers (ve)	£14
Salmon Sashimi, Jalapeno Sauce, Corn Butter, Salted Spicy Corn	£19
Jamon Iberico de Bellota on Toast, Grated Tomatoes, EV Oil	£18
Korean Fried Chicken Oysters, Gochujang Chilli, Sesame, Pickled Ginger	£19

RAW

Tuna Tartar, Avocado, Radish, Ginger Sauce	£24
Sea Bass Ceviche, Coriander, Pineapple, Citrus – Chilli Marinate	£24

PIZZA available until 10 pm

Black Truffle Pizza, Fontina Cheese	£35
Tomato & Mozzarella Pizza, Basil, Chili Flakes	£15
Prosciutto Pizza, Mozzarella, Fontina & Parmesan	£30

SANDWICHES All served with chips

Sakura Wagyu Beef Sandwich, pickled mooli, chipotle, brioche	£68
Connaught Burger, spicy tomato relish, yuzu pickles, Montgomery cheddar	£29
Club Sandwich, chicken, bacon, eggs	£22
Vegetarian Club Sandwich, crushed avocado, tomato, marinated artichokes	£18
Croque Mounsiieur, Comté cheese & ham / truffle	£23 / £42

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

£80

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

£78

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

£78

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 Liquor 1970s, fresh lemon juice.

BELUGA GOLD LINE

All ingredients in Beluga Gold Line - including water from the purest Siberian Artesian sources and Beluga's trademark malt spirit - undergo filtration five times.

After all Beluga Gold Line takes "rest" for 90 days. This enables the drinker to sense the product's very deepest and finest, barely perceptible gustatory shades.

Born in Siberia, Beluga Gold Line has triumphed in the global alcohol market and became an international symbol of quality and luxury.

ATTILUS CAVIAR

Creating their own caviar at a fully sustainable fishery in Jessen, Germany, Attilus Caviar are one of the few producers in the world offering authentic Oscietra Caviar to consumers.

Attilus which means Great Sturgeon in Latin - is the name that gourmet chefs and connoisseurs associate with exquisite caviar.

Order a Beluga Gold line martini and enjoy 10g of Attilus Caviar with our compliments

45£

MASTERPIECES

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

Connaught Martini

£24

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.

Star of Bombay Gin, 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.

MASTERPIECES

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).

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.

Wine for Soul

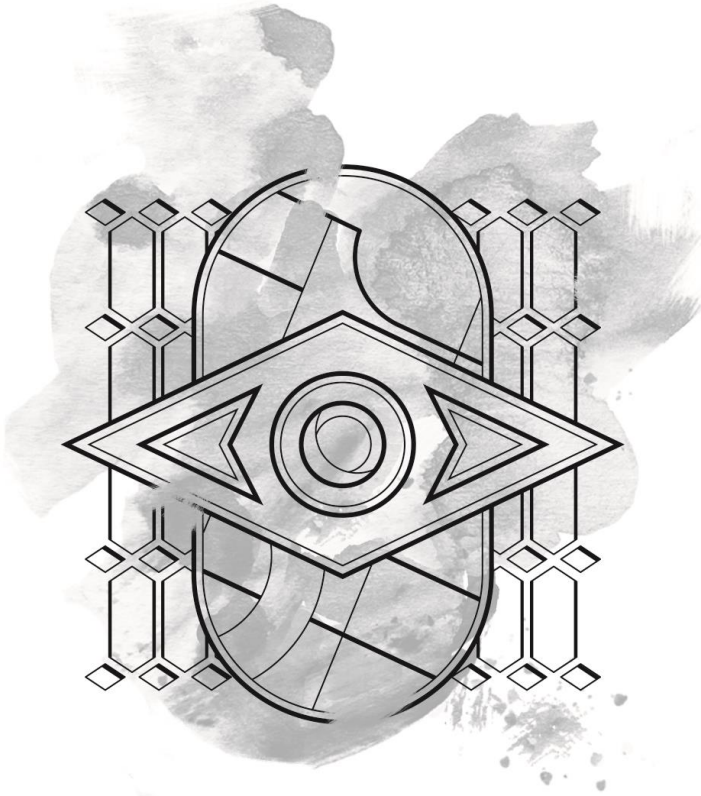
£14

The angels have had their share of our spirits over the years. Devil-red and with a touch of pepper heat, this non-alcoholic cocktail looks anything but saintly.

Three spirits, Martini Vibrante, Black cardamom syrup, Cocoa Husk and Bergamot tea, soda water.

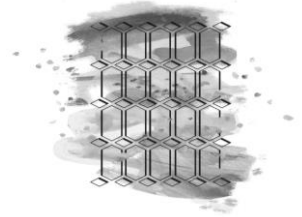
FORMAE

Formae is an invitation to discover multi-dimensional cocktails.
From the bold to the subtle, this is a collection shaped by tastemakers with
unbounded creativity, mixologists who draw on form and flavour, past and present.
The result are unique drinks that are inspired by the shapes that surround us.



EQUILIBRIUM

Transforming the paradoxical into the parallel, these beautifully balanced drinks are pure chemistry. Smooth and seamless, from first stir to final sip.



Magnetum

£25

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.

Ellipses

£20

Take a moment, take a sip. The three dots of edible paint on the square of ice in this cocktail are an invitation to pause and to savour your drink, your surroundings - and the moment.

Banks Rum, Patron Reposado, Darroze 8 Armagnac, Martini Ambrato Vermouth, Fino Sherry, Chablis, Ginseng and Bergamot Kombucha, milk jam.

The Catalyst

£20

A cocktail that's more than the sum of its parts. A sequence of fleeting moments that, together, leave a lasting impression.

Plantation Pineapple Rum, Yaguara Cachaca, Tonka-infused Clairin Rum, Chinotto Muyu Liquor, fermented coconut, Bourgoin verjus, Galliano L'Aperitivo, Soda water.

The Jenkins

£21

A homage to craftsmanship. In 2008, John Jenkins poured 100 years of crystal design heritage into the bespoke glassware they created for the Connaught Bar. Today, we pay tribute with a cocktail made for celebration.

Barsol Pisco, Konik's Tail Vodka infused with apricot and passion fruit stones, Everleaf non-alcoholic aperitif, St. Germain elderflower liqueur, Laurent Perrier Champagne.

Iron Lights

£13

The light dances across the Connaught Bar from sunrise to sundowners. Its playful luminosity is captured in a glass, with this cocktail that reflects the day-to-dusk spirit of our bar.

Acorn Dry, Fermented Coconut, Lime Sherbet.



PARADIGM

Classic combinations and made-for-each-other pairings, flowing together in perfect harmony. Twists and techniques, shaking or stirring, bring a bespoke flavour to each meticulously crafted mix.

Voronoï

£20

A tribute to the four curved lights that have long watched over us: a constant, calming glow above the electricity of the bar. A zingy cocktail with satisfying sharpness, in a softly shaped glass finished with delicate garnishes.

Tapatio Tequila, Michoacan Mezcal, Vetiver Muyu Liquor, lime and timur sherbet, Cocchi Rosa Vermouth, Grapefruit Hops bitters, Agave water.

Juno

£20

Notes of mellow mint and a half-moon garnish that pays homage to the Connaught Bar's crescent glass tables.

Hendrick's Gin, Acqua Bianca Liquor, cocoa husk cream, jasmine and peppermint tea, lemon juice, mint soda.

The Frames

£20

A cocktail becomes a canvas. A glass becomes a palette. This is a drink that recalls the beautiful wood panels of the Connaught Bar – in liquid form.

N3 Gin, Dalmore 15 Whisky, Martini Ambrato Vermouth, Sauvignon Blanc juice, Tonka Bitters, Giffard Piment d'Espelette liqueur.

Hourglass

£21

Make it. Call it. Stand the test of it. Time is ours to play with. Here, in the Connaught Bar, we pay tribute to time with a cocktail for the ages, made from ingredients many years in the making.

Glasshouse Whisky infused Zalotti blossom, Osmanthus Honey cordial, Belsazar Riesling White Vermouth, Italian cider.

Pietra

£13

Step inside – and step onto a piece of architectural history. The marble 'catwalk', the only addition to David Collins' iconic interior design, is now immortalised in cocktail form.

Ginseng and Bergamot Kombucha, Osmanthus Honey cordial, Sauvignon Blanc Juice.

NEBULA

Enigmatic and free-spirited mixes, formed with verve and energy – giving rise to flavours that linger on the palate and in the mind. These are one-of-a-kind creations.
All captured within striking glassware.



Flint

£25

Creativity is the spark that drives us. It powers the spirits we use, the ideas we generate and the barware we shape. This cocktail harnesses the pure energy of mixology in a flame-licked ceramic cup crafted by our own Agostino Perrone and Giorgio Bargiani.

Remy Martin XO, Green Chartreuse, fermented melon, London Essence pink pomelo tonic.

Bumblebee

£20

There are three artworks within the Connaught Bar that bring the outside in. Botanically shaped, their maker is unknown. In honour of this anonymous artist, and their nature-inspired creations, we present our own Bramble-like mix.

Roku Gin, Haku Vodka (infused with raspberries and strawberries oil, salt and pepper), Concorde grape vinegar, sugar syrup, champagne, Sakura distillate.

Crescendo

£20

At The Connaught, talent is nurtured and young people blossom – just like the sage that forms the foundation of this cocktail, created in tribute to the newest generation of mixologists we are proud to shape and support.

Mitchers Rye sage butter infused, Hennessy Cognac, Jasmine Muyu Liquor, Bareksten Absinthe, sugar syrup, sage soda, Peychaud bitters.

The Shape of Silence

£21

At the entrance to The Connaught is a spellbinding work of art: Silence, by Tadao Ando. This peaceful fountain has long greeted guests. Now, its colourscape, tree 10raveler10ce and delicate mist inspires our mixologists with this hallmark cocktail.

Belvedere Vodka, Italicus Rosolio di Bergamotto, Quince distillate, cypress syrup, Abavas rhubarb wine, Plum Bittered Sling.

Wayfarer

£13

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 traveler in all of us.

Sipsmith FreeGlider, clarified berries yoghurt, sugar syrup.

CHAMPAGNE – BY THE GLASS

		125ml	Bottle
NV	Laurent-Perrier La Cuvée, Brut	21	95
NV	Savart, L'Ouverture, Brut, Blanc de Noirs	24	145
NV	Jacquart, Experience, Blanc de Blancs	26	150
2002	Billecart-Salmon, Cuvée Nicolas Francois	45	240
NV	Krug Grande Cuvée 166 th Edition, <i>Magnum</i>	75	850
2003	Billecart Salmon, Blanc de Noirs, Clos St. Hilaire	115	650
NV	Laurent-Perrier, Rosé	26	135
NV	Billecart-Salmon, Rosé	30	135
2004	Laurent Perrier, Alexandra, Rosé	35	280

WHITE WINE – BY THE GLASS

		175ml	Bottle
2020	Vermentino Il Torchio Colli di Luni, Liguria, Italy	16	55
2019	Sancerre La Guiberte, Domaine Alain Gueneau Loire Valley, France	19	75
2019	Chablis 1 ^{er} Cru <i>Vaillons</i> , Domaine Testut Burgundy, France	26	110
2016	Puligny-Montrachet, Domaine François Carillon Burgundy, France	40	185
		125ml	Bottle
2018	Riesling Kabinett W. Braune Kupp, Egon Müller Mosel, Germany, by Coravin	30	180
2015	Blanc-Fumé de Pouilly <i>Silex</i> , Domaine Dagueneau Loire Valley, France, by Coravin	65	380
2015	Montrachet Grand Cru, Domaine Thenard Burgundy, France, by Coravin	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	20	80
2017	Gevrey-Chambertin, Domaine David Duband Burgundy, France	32	130
2016	Barolo Bussia, Prunotto Piedmont, Italy	36	150
2013	Pauillac de Château Latour Pauillac, Bordeaux	40	160
		125ml	Bottle
2011	Brunello di Montalcino, Biondi-Santi Tuscany, Italy, by Coravin	55	320
2008	Sassicaia, Tenuta San Guido Tuscany, Italy, by Coravin	95	500
2006	Château Palmer Margaux, Bordeaux, France, by Coravin	150	850

FORTIFIED WINE – BY THE GLASS

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

CHAMPAGNE – BY THE BOTTLE

AGRAPART

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

BILLECART-SALMON

NV Brut, Blanc de Blancs 135

2008 Extra-Brut, Vintage 185

2002 Brut, *Cuvee Nicolas François* 240

NV Brut, Rosé 135

2007 Brut, Rosé, *Cuvée Elisabeth Salmon* 325

BOLLINGER

NV Brut, *Special Cuvée* 130

2008 Brut, *La Grande Année* 240

2002 Extra-Brut, *R.D. Récemment Dégorgé* 450

NV Brut, Rosé 135

2007 Brut, Rosé, *La Grande Année* 270

ERIC RODEZ

NV Brut, Blanc de Noirs 145

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

2006 Brut, Vintage 565

1988 Brut, *Collection* 1850

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

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

NV Brut, Rosé, 21th 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>	395
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>	280
2004	Brut, <i>Belle Epoque</i> , Blanc de Blancs	750

JACQUES SELOSSE

NV	Extra Brut, <i>Initial</i> , Blanc de Blancs	550
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POL ROGER

NV	Extra-Brut, <i>Pure</i>	135
2009	Brut, <i>Vintage</i>	185
2008	Brut, <i>Winston Churchill</i>	375
2009	Brut, Rosé	205

RUINART

2007	Brut, <i>Dom Ruinart</i> , Blanc de Blancs	350
2007	Brut, Rosé, <i>Dom Ruinart</i>	500

SALON

1999	Brut, <i>Cuvée S</i> , Le Mesnil, Blanc de Blancs	1050
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
1999	Salon, Cuvée S, Le Mesnil, Blanc de Blancs	2800
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
2016	Chablis 1 ^{er} Cru Vaillons, Domaine Testut Burgundy, France	110
2017	Grüner Veltliner Ried Kreutles, Smaragd, Emmerich Knoll Wachau, Austria	130
2016	Puligny-Montrachet, Domaine François Carillon Burgundy, France	185
2016	Chablis 1 ^{er} Cru Vaillons, Domaine Dauvissat Burgundy, France	250
2013	Sauvignon Blanc Alteni di Brassica, Angelo Gaja Langhe, Piedmont, Italy	275
2015	Puligny-Montrachet, Domaine Leflaive Burgundy, France	300
2015	Blanc Fumé de Pouilly Silex, Domaine Dagueneau Loire Valley, France	395
1991	Rarità, Cantina Terlan-Kellerei Trentino Alto Adige, Italy	495
2009	Riesling Clos St-Hune, Domaine Trimbach Alsace, France	500
2014	Meursault, Domaine Roulot Burgundy, France	550
2015	Bâtard-Montrachet, Domaine Vincent & Sophie Morey Burgundy, France	585
2010	Riesling, Scharzhofberger Spätlese, Egon Müller Mosel, Germany	650
2015	Montrachet Grand Cru, Domaine Thenard Burgundy, France	1100
2008	Montrachet, Domaine de la Romanée-Conti Burgundy, France	13500

Please note from time to time vintage may vary

RED WINE – BY THE BOTTLE

2011	Chateau Destieux St-Emilion, Bordeaux	130
2012	Barolo Cerretta, Ettore Germano Piedmont, Italy	135
2011	Margaux du Château Margaux Margaux, Bordeaux, France	165
2015	Shiraz-Viognier, Clonakilla Camberra District, New South Wales	195
2013	50&50, Avignonesi & Capannelle Tuscany, Italy	295
2016	Nuits-St-Georges Clos de la Maréchale, Domaine J.F. Mugnier Burgundy, France	350
2005	Château Lynch-Bages Pauillac, Bordeaux, France	495
2017	Chambolle-Musigny, Domaine Georges Roumier Burgundy, France	500
2007	Vieux Château Certan Pomerol, Bordeaux	550
2008	Sassicaia, Tenuta San Guido Bolgheri, Tuscany, Italy	500
2006	Château Palmer Margaux, Bordeaux, France	850
2001	Opus One, Mondavi & B. Phillippe de Rothschild Napa Valley, California	1350
2001	Château Latour Pauillac, Bordeaux, France	2500
2009	Grand-Echézeaux, Domaine de la Romanée-Conti Burgundy, France	5250
1998	Petrus Pomerol, Bordeaux	6500

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

	<i>50 ml</i>
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 18 y/o	£22
Glenmorangie Signet	£36
Dalmore King Alexander III	£55
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
Macallan 12 y/o Sherry Oak	£35
Macallan 18 y/o Sherry Oak	£90
Macallan 21 y/o Fine Oak	£80
Macallan 25 y/o Sherry Oak	£220
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
Lagavulin 1994 Friends Of Classic Malts	£70
Laphroaig 25 y/o	£155
John Milroy Port Ellen 1982	£155

ISLANDS

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

BLENDED WHISKY

Compass Box Asyla	£15
Chivas 18 y/o	£22
Chivas 25 y/o	£55
Johnnie Walker Gold Label	£28
Johnnie Walker Platinum Label	£35
Johnnie Walker Blue Label	£50
Johnnie Walker Baccarat Decanter Anniversary	£215
Samaroli Sherry Cask 2003	£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
East London Rye	£35
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 Rye	£18
Whistle Pig Rye 10 y/o	£22
Whistle Pig Rye 12 y/o	£39
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
Suntory Hakushu 18 y/o	£95
Yamazaki Bourbon Barrel	£175
Yamazaki Puncheon	£175

SPIRITS

COGNAC

Remy Martin VSOP	£32
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 Bartezeck	£24
Beluga	£18
Beluga Gold Line	£35
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
Star of Bombay	£20
Tanqueray No.10	£17
The Botanist	£17

TEQUILA & MEZCAL

Casamigos Bianco	£19
Casamigos Reposado	£21
Del Maguey Santo Domingo Mezcal	£26
Codigo Reposado	£20
Codigo Rosa	£19
Don Fulano Reposado	£16
Don Julio Reposado	£16
Calle 23 Anejo	£23
Fortaleza Reposado	£23
Fortaleza Still Strenght	£25
El Tesoro Reposado	£30
Illegal Mezcal Joven	£22
Jose Cuervo Reserva Familia	£30
Maestro Dobel Diamante	£24
Ocho Anejo Single Barrel The Latilla 2015	£35
Tapatio Blanco	£15
Tapatio Excelencia	£45

RUM

Bacardi 8 years old	£15
Bacardi 44%	£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
Diplomatico Ambassador	£55
El Dorado 15 y/o	£15

RUM

Havana Club 7 y/o	£15
Havana Club 15 y/o	£36
Havana Club Seleccion de Maestro	£30
Havana Club Maximo Extra Añejo	£350
Leblon Cachaca	£19
Mount Gay Extra Old	£16
Plantation XO	£22
Ron Zacapa Centenario 23	£19
Yaguara Cachaca	£21
Samaroli "Over the World 2018"	£50
Santa Teresa 1796	£18
Zafra 21 y/o Master Reserve	£21

PORT & SHERRY

Quinta De Gaivosa 2014 LBV	£14
Quinta do Noval 20 y/o Tawny	£25
Warres 1994	£35
Fino Una Palma	£12
Apostoles Palo Cortado	£14
Matusalem Oloroso	£18
Noe PX	£30

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	£8
Grapefruit fresh	£8
Pineapple	£8
Cranberry	£8
Green Apple	£8
Tomato	£8

MIXERS

250ml

Organic Fever Tree mixers	£5.50
Coca Cola	£5.50
Diet Coke	£5.50

MINERAL WATER

Whitehole Sparkling and Still 330ml	£5.50
Whitehole Sparkling and Still 750ml	£7.00
Perrier 330ml	£5.50

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>

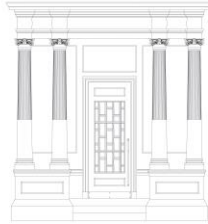
Spirit and liquor prices are calculated on 50 ml measurement

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•