

OF THE MOMENT

With Agostino Perrone and Giorgio Bargiani at the helm, this menu celebrates their creativity and spirit of adventure, introducing fresh twists on cocktails using rare botanicals, unique blends and rediscovered vintages.

Magenta

£25

This International Women's Day, the Connaught Bar team celebrate Margie Samuels and all the incredible women who paved the way for others.

Maker's Mark, Maraschino, clarified berries yoghurt, black cardamom syrup, Fever Tree white grape and apricot soda.

Garibaldino

£30

Taking a modern and more sparkling approach to the festive and traditional Italian aperitivo "Garibaldi".

St.George Gin, Amaro Savoia, Italicus, Tonka and Clementine shrub, Fever Tree white grape and apricot soda.

Veraison

£30

As the seasons change, so do our perceptions of them.

Veraison represents the peak of every ingredient, creating a perfect balance.

Glenfiddich 23 y/o Grand Cru, red & yellow cordial, Laurent-Perrier La Cuvee.

Cheek To Cheek

£30

Our mixologist, Paolo, has long held a fascination for the heritage and elegance of classic cocktails. Here he presents his interpretation of the Sidecar, which celebrates its 100th Anniversary this year.

Remy Martin 1738, Cointreau, wild carrots honey, Ugni blanc verjus, ginseng and bergamot bitter.

Black L'Orbe

£40

A combinations of ingredients that evolve together to deliver a memorable aroma experience. Graceful, fresh, velvety and dry.

L'Orbe caviar infused vodka, Calvados, Cocchi Americano infused with cocoa husk, Fino sherry.