

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.

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.

TORONJA

£35

Mexican at the heart, this cocktail takes on a journey that bridges iconic spirits, flavours and cultures. Harmoniously round and effervescent.

Espolon Reposado, Campari Cask Tales, Plum & Sweet Orange Wine, Ancho Reyes Verde Chili Liqueur, Chuncho Bitter, Fever-Tree Pink Grapefruit Soda.

BRIGHT

£35

Gentle sparkles precede the balance of fresh and warm notes taking the palate to a dreamy state: one made of rare and delicate citrusy scents like the Pompia.

Brugal Collección Visionaria Edición 1, Pompia Liqueur, Monk's fruit, Soda.

THE LIGHT

£30

Summery fruity flavours envelop the palate with a creamy texture and persist through a light effervescence.

Don Julio Blanco, Amaro Santoni, Strawberry and cream wash, Coriander seeds syrup, Champagne.

CEDRO

£35

An elegant blend of zesty and citrusy flavours that provide a refreshing and longed-for reinvigorating feeling.

Montelobos mezcal, SoGood Sake, Clarified ginger, Fresh lemon juice, Cedrata.

MYSTIQUE

£35

Like at twilight, a moment of transition, half-faded, brings the encounter of sweet Mediterranean fruits and botanicals with smoky and woody spirits.

Bacardi 8 rum, Smoked fig and lemon balm syrup, Paw paw verjus, Apricot liqueur, Campagne.