

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.

GREEN LANTERN

£35

A woody yet refreshing long drink with a persistent silky texture that brings to life creamy and nutty flavour, as indulgent and bright.

Whistle Pig 10yo, Matcha Chantilly, White Chocolate, Mirto, Coconut water.

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 1888 rum, 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 Silver, 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.

THE HARP

£30

An invite to step into a world of flavours that reflects the elegance of The Connaught Bar re-imagined through brightly enchanting notes.

Appleton 12 rum, Roasted and Fermented Pineapple Wine, Fino Sherry, Pink Grapefruit Liqueur.