



CONNAUGHT
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For a curious mind, the thrill of the new is a sensation that never grows old. In a world where true revelations are increasingly rare, experiencing the Connaught Bar is like finding yourself in front of a hidden door which opens to reveal a magical and richly fascinating world.

Like you, our mixologists are forever seeking out new worlds: travelling, searching, experimenting and bringing their discoveries back from around the globe. In the hands of these alchemists, classic cocktails are reimagined and new legends are born.

Our menu is constantly evolving, its secrets and surprises designed to thrill your taste buds. What you expect is not necessarily what you get... but for certain, as the glass comes alive in your hand, this is where you'll find the new experiences you seek.

MASTERPIECES

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

Connaught Martini

£21

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

£20

Pepped with home-made spices and remarkable celery air, this is a beautifully balanced reinterpretation of the legendary reviver

Ketel One vodka, fresh tomato juice, home-made spicy mix, fresh lemon juice, celery air

Faraway Collins

£20

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

£20

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

Fleurissimo

£20

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

Good Fellas

£20

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, Elicrisio aroma

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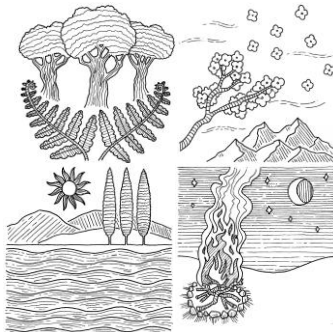
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COME ON A JOURNEY WITH US,
AND EXPERIENCE THE UNIVERSE
THROUGH OUR EYES.

The Connaught Bar's new collection is the expression of our personal experiences, inspired by exotic ingredients, faraway places and discoveries of colour, taste and aroma.

Follow in our footsteps and see how we have braved the elements to produce original creations that evoke places, seasons and memories... and inspire curiosity.

Welcome to Expressions.

TERRA

The glisten of morning dew on a meadow, a mossy pathway through a forest, the sweet smell of earth after fresh spring rain... all conjured by these full-bodied, woody cocktails with their striking looks and a twist in the tail.



Mysterious Woodland

£18

An easygoing aperitif with a strong visual effect, gentle on the palate, with citrus overtones and a curiously delicious chocolate aftertaste.

Cocoa nib-infused Konik's tail, beetroot & blackberry cordial, lime juice, mandarin bitters, green dust

Heart of Gold

£18

Fruits of the earth combine to create a long, refreshing drink with an elegant oriental twist – liquid treasure in a glass.

Amaro Lucano, lichen- aromatised Noilly prat vermouth, Ruche, rhubarb soda, oregano blossom

Under a Stone

£18

A martini with a hint of the magic forest, combining dry stone with the earthy flavours of truffle, chocolate and bitters.

Truffle washed Grey Goose vodka, wettleseed & cocoa Martini Ambrato vermouth, maraschino liqueur, aphrodite bitter, chocolate stone

Globetrotter

£19

A dry, fruity and refreshing champagne cocktail that has been around the world, with Scandinavian berries and rose petals, served in a glass globe, naturally.

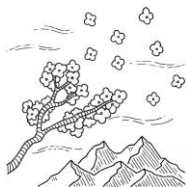
EDV framboise, Bank 5y Rum, orange blossom water, purple carrot & buckthorn shrub, champagne, rose petal, blackberry

Beating Time

£11

Take a trip around orchards and hedgerows, lemon groves and herb gardens, with this non-alcoholic refresher.

Organic apple juice, beetroot & lemon thyme cordial, yuzu juice



VENTUS

As light as blossom on a breeze, these cocktails are overflowing with sensory aromas that taste as fresh and healthy as a walk through new mountain snow.

Hidden Park

£18

Clear and bright as a high-altitude waterfall, this cocktail has the triple bite of gin, green wine and grapefruit, softened with clarified syrup and a hint of basil.

Hendrick's gin, gruner wine, clarified grapefruit juice, basil & szechuan syrup

Blossom on the Branch

£18

The air is sweeter with this oriental cup of sorbet, intriguing with its aromatic savoury accents, topped off with a jasmine blossom.

Barsol Pisco, Umeshu sorbet, St. Germain elderflower, fermented tamarillo kombucha, jasmine blossoms

Apres Ski

£18

Straight off the slopes, with the wind in your hair, this is a mountain forest in miniature and a refreshing thirst-quencher at the end of the day.

Bols genever, Alpine herbs aromatise water, eucalyptus syrup, lilliput berries tincture, Branca Menta

Sting Like a Bee

£19

A champagne cocktail made with the help of bees, with a sharp citrus shock in the tail.

Bee pollen infused Darroze Armagnac 8y/o, champagne, orange blossom syrup, lime juice

Carried on the Breeze

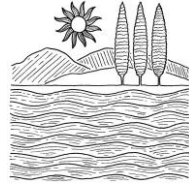
£11

A citrus fruit cup that's as fresh as a song on a breeze, with a hint of savoury South American tree tomato in the non-alcoholic mix.

Osmanthus flower tea, orange blossom syrup, lime juice, tamarillo kombucha

AQUA

The clarity of the Mediterranean Sea on a summer afternoon, and the zesty, herby aromas of southern Italy, the Greek Islands and the Corsican Machir are brought to life through these fluid, easy-going cocktails.



Oops I Dropped an Olive

£18

A blushing martini, to celebrate new discoveries and the glory days of travel from Europe to Asia Minor and beyond.

Olive-sensation Rutte dry gin, Italicus Rosolio di bergamotto, Galliano Aperitivo & L'Autentico, green olive

Mediterranean Soda

£18

The aromas and flavours of the Mediterranean combine, transporting you to a place where the sun sinks into a pink horizon over a shimmering sea.

Babicka vodka, bergamot sherbert, pink grapefruit soda, masthia liqueur

Tip of the Iceberg

£18

A whirlpool of unexpected flavours, this cocktail is devised to surprise... but then no one expects an iceberg.

Sou vide Banana infused Star of Bombay gin, crème de cacao, coconut water, acqua di cedro liqueur

Float like a Butterfly

£19

This champagne cocktail's silky texture and hint of forbidden fruit create a taste that's as hard to capture as a butterfly on the wing.

Michter's Bourbon, Tapatio reposado tequila, Champagne, Clarified milk, Pineapple, fennel.

Pink Sand

£11

This non-alcoholic fruit punch combines Caribbean coconut with fresh European fruit to take you straight to your favourite beach bar.

Coconut & raspberry savoury water, pink grapefruit juice, sugar syrup



IGNIS

Smoky, spicy and daring, these cocktails have walked across hot embers to get here, their components burnt or roasted to conjure the heat and drama of fire.

Vieux Connaught

£20

Warming in winter, welcoming and aromatic in summer, this elegant cocktail is literally smokin' – struck by a bolt of orange lightning.

Ron Zacapa 23 rum, Bulleit rye, blend of dry vermouths, Benedictine, angostura bitters, orange bitters, saffron smoke

Ash Cloud

£18

This martini-style cocktail conjures up fire in the Mexican desert, cooled with grapefruit and lime and topped with a charcoal meteorite.

Toasted Sesame-infused Patron reposado tequila, una palma dry sherry, roasted grapefruit sherbert, lime juice

Burning Peat

£18

Moulded in a crater of fire, this mix of whisky, sherry and citrus is topped with a peat brioche, looking for all the world like a piece of molton lava.

Chivas 18y/o whisky, Lagavulin 16y/o whisky, Oleo Saccharum citrus sugar, barley & osmanthus tea, Paolo cortado sherry, crunchy edible peat sponge

Lemon Noir

£19

Champagne set ablaze with gin and baked lemon syrup, finished with charcoal and a hashtag of edible silver.

Plymouth gin, champagne, baked lemon syrup, yuzu juice, active charcoal

Old Flame

£11

Burnt and spicy, toasted and smoky, this non-alcoholic cocktail has a satisfyingly bitter aftertaste – definitely for (coffee) lovers.

Spiced brewed coffee, pineapple juice, baked lemon syrup

CHAMPAGNE BY THE GLASS

	<i>125ml</i>
NV Laurent-Perrier 'La Cuvee'	<i>£19</i>
NV Jacquesson Cuvee Nr.739	<i>£21</i>
NV Ruinart Blanc de Blancs	<i>£28</i>
NV Laurent-Perrier Grand Siècle	<i>£28</i>
2006 Dom Pérignon	<i>£55</i>
NV Krug	<i>£60</i>
2003 Krug "Clos de Mesnil"	<i>£250</i>

ROSÉ

NV Laurent-Perrier	<i>£25</i>
NV Billecart Salmon	<i>£25</i>
2004 Bollinger Grand Année	<i>£38</i>

CHAMPAGNE BY THE BOTTLE

NON-VINTAGE

	<i>Bottle</i>
Laurent-Perrier 'La Cuvee'	£80
Louis Roederer Brut Premier	£105
Jacquesson Cuvée Nr.739	£110
Bollinger Special Cuvée	£115
Laurent-Perrier Grand Siècle	£195
Krug Grand Cuvée	£320

ROSÉ

NV Laurent-Perrier	£125
NV Billecart-Salmon	£125
NV Ruinart	£145
NV Krug Grand Cuvée	£550
2005 Bollinger "La Grande Année"	£240
2004 Dom Pérignon	£620
1998 Dom Ruinart	£495
2009 Louis Roederer "Cristal"	£1050

BLANC DE BLANCS

NV Ruinart	£145
NV Billecart-Salmon	£135
2009 Louis Roederer	£185
2004 Dom Ruinart	£325
1999 Salon "Le Mesnil"	£850

CHAMPAGNE BY THE BOTTLE

VINTAGE

Bottle

2006 Laurent Perrier	£110
2007 Bollinger "La Grande Année"	£210
1999 Billecart-Salmon "Cuvée Nicolas Francois"	£195
2006 Dom Pérignon	£295
2004 Pol Roger, "Sir Winston Churchill"	£370
2009 Louis Roederer "Cristal"	£385
2000 Krug	£495
2002 Bollinger "RD" Extra Brut	£435

BLANC DE NOIR

2004 Bollinger "Vieilles Vignes Françaises"	£950
1995 Krug "Clos d' Ambonnay"	£3950

RARE

1996 Dom Pérignon Oenothèque	£750
1971 Dom Pérignon Oenothèque	£3350
1990 Salon "Le Mesnil"	£2250
1983 Salon "Le Mesnil"	£2450
2003 Krug Clos du Mesnil	£1450
1989 Krug "Collection"	£1600

CHAMPAGNE BY THE BOTTLE

MAGNUMS

NV Bollinger, Special Cuvée	£250
NV Ruinart Blanc de Blancs	£290
NV Ruinart Rosé	£290
2005 Dom Pérignon	£595
1993 Dom Ruinart	£800
1988 Dom Ruinart	£950
1996 Dom Ruinart	£820
1990 Dom Ruinart	£895
1990 Dom Ruinart Rosé	£1550
1986 Dom Ruinart Rosé	£1650
1985 Krug Collection	£3450

WINE

WHITE WINE

	<i>Glass 175ml</i>	<i>Bottle</i>
2015 Sancerre "La Guiberte Domaine Alain Gueneau, Loire Valley, France	£17	£67
2016 Grüner Veltliner Hint Burg Prager Wachau, Austria	£18	£70
2014 St Aubin Vieilles Vignes Domaine Larue, Burgundy	£19	£77
2015 Chablis 1 ^{er} Cru "Vaillons" Domaine Testut, Burgundy, France	£26	£110
2014 Chassagne Montrachet 1 ^{er} Cru "Les Caillerets" Vincent Morey, Burgundy, France	£40	£170

RED WINE

2014 Malbec Achaval - Ferrer, Argentina	£19	£77
2015 Pinot Noir David Duband, Burgundy	£19	£77
2009 Rioja Finca Allende Bodegas, Rioja	£20	£85
2013 Gevrey Chambertin Domain Fredric Magnien, Burgundy	£24	£97
2011 Chateaufeuf du Pape Clos des Brusquières	£28	£120
2012 Margaux du Château Margaux Margaux, Bordeaux	£35	£149

ROSÉ WINE

2015 Coteaux d'Aix en Provence Château La Coste, France	£15	£65
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FINE WINE

WHITE WINE	<i>Glass 125ml</i>	<i>Bottle</i>
2013 Meursault 1 ^{er} Cru "Les Tillets" Domaine Bernard-Bonin, Burgundy, France		£120
2014 Chassagne-Montrachet 1 ^{er} Cru "LesCaillerets" Vincent Morey, Burgundy, France		£170
2015 Chablis Grand Cru, Blanchot Patrich Piuze, Burgundy, France		£185
2012 Puligny-Montrachet 1 ^{er} Cru "ChampCanet" Domaine Boillot, Burgundy, France		£230
1996 "Viña Tondonia" Gran Reserva R. Lopez de Heredia, Rioja, DOCa, Spain by CORAVIN	£35	£195
2012 Blanc Fumé de Pouilly "Silex" Domaine Dagueneau Loire Valley, France, by CORAVIN	£65	£355
1997 Hermitage Blanc Domaine J.L. Chave, Rhone Valley, France		£450
2012 Bâtard Montrachet Grand Cru Domaine Vincent Morey, Burgundy, France		£470
2012 Montrachet Grand Cru Domaine Thénard, Burgundy, France, by CORAVIN	£150	£910

Please note from time to time vintage may vary

FINE WINE

RED WINE	<i>Glass 125ml</i>	<i>Bottle</i>
2012 Shiraz the Struie Torbreck Barossa Valley, Australia		£100
2012 Barolo "Cerretta" Ettore Germano, Piedmont, Italy		£135
2011 Nuits-Saint-Georges 1 ^{er} Cru Domaine Prieuré Roch, Burgundy, France, by <i>CORAVIN</i>	£68	£380
2005 Château Lynch Bages, 5 ^{ème} Cru classé Pauillac, Bordeaux, France		£415
2006 Tignanello, Marchese Antinori Toscany, Toscana IGT, Italy, by <i>CORAVIN</i>	£80	£440
2007 Echezeaux, "Les Lochausses" Grand Cru Domaine Anne Gros, Burgundy, France		£450
2008 "Sassicaia", Tenuta San Guido Bolgheri Sassicaia, Tuscany, Italy		£480
2000 Château Figeac, 1 ^{er} Grand Cru classé B Saint – Emilion, Bordeaux, France		£560
1998 Opus One, Mondavi & B. Phillippe de Rothschild Napa Valley, California		£865
2007 Château Cheval Blanc Saint-Emilion Grand Cru Bordeaux, France, by <i>CORAVIN</i>	£185	£950
2001 Château Latour, 1 ^{er} Grand Cru classé Pauillac, Bordeaux, France		£1450
1996 Romanée-Saint-Vivant Domaine de La Romanée-Conti, Burgundy, France		£3650
1998 Pétrus Pomerol, Bordeaux, France		£6500

CONNAUGHT CASK WHISKY

When creating the Connaught Cask, Master distiller Richard Paterson did so with the style and sophistication of the Connaught Bar firmly in his mind.

Building on the rich heritage of The Dalmore, which inspires every expression, the Connaught Cask is influenced by the history of the legendary London establishment.

Richard Paterson married whisky finished in Cabernet sauvignon barriques (18%), Port Pipes (15%) and Metusalem oloroso sherry butts (67%) for a unique and exclusive finish

THE DALMORE CONNAUGHT CASK *50ml* **£20**

Aroma of Seville oranges, crushed almonds and vanilla tastes of tropical fruits and dark chocolate with crème brulee and a rich finish of ginger spice and oloroso sherry

THE DALMORE CONNAUGHT CASK *750ml* **£250**

THE DALMORE CONNAUGHT CASK *Gift set* **£315**

Including a bespoke Connaught bar cocktail shaker, two signature martini glasses and a bottle of The Dalmore Connaught cask

SINGLE MALT WHISKY

HIGHLANDS

50 ml

Dalwhinnie 15 y/o	<i>£15</i>
Glenmorangie Nectar D'or Sauternes Finish	<i>£20</i>
Glenmorangie 18 y/o	<i>£21</i>
Glenmorangie Signet	<i>£35</i>
Dalmore King Alexander III	<i>£39</i>
Glen Garioch 21 y/o	<i>£190</i>
The Dalmore 1978	<i>£860</i>
Oban 14 y/o	<i>£14</i>

LOWLANDS

Auchentoshan 18 y/o	<i>£26</i>
Rosebank 1981	<i>£120</i>

SPEYSIDE

Benrinnes 15 y/o	<i>£14</i>
Balvenie 21 y/o Port Wood	<i>£35</i>
Glenfiddich 21 y/o Caribbean Rum Finish	<i>£30</i>
Glenrothes 1967	<i>£178</i>
Macallan 18 y/o Sherry Oak	<i>£28</i>
Macallan 21 y/o Fine Oak	<i>£60</i>
Macallan 40 y/o	<i>£900</i>
Macallan "1948" 51 y/o	<i>£1248</i>
Macallan 25 y/o Sherry Oak	<i>£220</i>

SINGLE MALT WHISKY

CAMPBELTOWN

Springbank 15 y/o	£21
Springbank 40 y/o	£290
Springbank 50 y/o	£435

ISLAY

Ardbeg Uigeadail	£28
Ardbeg 1974	£374
Bowmore 18 y/o	£18
Bowmore 1989	£99
Bowmore 1968	£176
Bowmore Bicentenary	£235
Caol Ila 18 y/o	£16
Lagavulin 16 y/o	£16
Lagavulin 1997 Double Matured PX Finish	£19
Laphroaig an cuan mor "Big Ocean"	£26
Laphroaig 25 y/o	£150
Port Ellen 1982	£150

ISLANDS

Highland Park 40 y/o	£210
Highland Park Thor	£45
Talisker 18 y/o	£18
Ledaig 10 y/o	£16

WHISKY

BLENDDED WHISKY

Compass Box Asyla	£14
Chivas 18 y/o	£22
Chivas 25 y/o	£48
Johnnie Walker Gold Label	£27
Johnnie Walker Blue Label	£39
Johnnie Walker Baccarat Decanter Anniversary	£210

IRISH WHISKEY

Redbreast 1 y/o	£30
Yellow Spot 12 y/o	£25
Jameson Select Reserve	£12
Midleton 1991	£65

AMERICAN WHISKEY

Basil Haydens	£21
Blanton's Gold	£24
George T. Stagg Kentucky Strength	£45
High West Rendezvous Rye	£23
Jack Daniel's Single Barrel	£16
Pappy Van Winkle's Family Reserve 20 y/o	£180
Van Winkle Family Reserve Rye 13 y/o	£90
Willet's Pot Still Reserve	£22
Woodford Reserve	£15
High West Double Rye	£23
Whistle Pig Rye 10 y/o	£21
Whistle Pig Rye 12 y/o	£38
E.H. Taylor Rye	£35

WHISKY

JAPANESE WHISKY

Nikka Miyagikyo	£21
Nikka Coffey Malt	£25
Yamazaki 18 y/o	£120
Suntory Hibiki 12 y/o	£25
Suntory Hibiki 17 y/o	£30
Suntory Hibiki 21 y/o	£110
Suntory Hibiki 30 y/o	£400
Suntory Hakushu 12 y/o	£28
Suntory Hakushu 18 y/o	£90
Yamazaki Bourbon Barrel	£80
Yamazaki Puncheon	£80

SPIRITS

COGNAC

Remy Martin VSOP	£14
Remy Martin XO	£30
Remy Martin Louis XIII	£220
Hennessy XO	£35
Hennessy Paradis Imperial	£315
Richard Hennessy	£245
Hennessy Ellipse	£500
Martell XO	£32
Martell Silver Jubilee (1952 - 1977)	£185
Brillet Tres Rare Heritage 55	£49
Adet 1893	£495
Bisquit Dubouche 1840	£670
Frapin 1888	£760

ARMAGNAC

Domaine De Jouanchicot, Darroze 1985	£24
Chateau De Gaube, Darroze 1965	£48
Chateau De Lasserade, Darroze 1945	£120

CALVADOS

Boulard XO Auguste Pays d'Auge	£23
Château De Breuil 15 y/o	£22
Château De Breuil XO	£28

SPIRITS

VODKA

Absolut Elyx	£15
Babicka	£14
Belvedere	£14
Beluga	£17
Beluga Gold Line	£30
Chase	£14
Grey Goose	£13
Konik's Tail	£14
Ketel One	£12
Russian Standard	£15
Stolichnaya Elite	£15
U'Luvka	£15
Ultimate	£21

GIN

Beefeater Burrough's Reserve	£25
Beefeater 24	£15
Beefeater Crown Jewel	£21
Fords	£16
Hendrik's	£15
Hepple	£18
Junipero	£17
Monkey 47	£18
No.3	£15
Plymouth Navy Strength	£17
Saint George	£25
Sipsmith	£14
Star of Bombay	£15
Tanqueray	£12
Tanqueray No.10	£15
The Botanist	£14

SPIRITS

TEQUILA & MEZCAL

Casamigos Bianco	£18
Casamigos Reposado	£20
Del Maguey Santo Domingo Mezcal	£25
Derrumbes San Luis Potosi Mezcal	£16
Derrumbes Michoacan Mezcal	£18
Don Fulano Reposado	£15
Don Julio Reposado	£15
Don Julio 1942 Reposado	£40
Fortaleza Reposado	£18
Gran Patron Platinum	£52
Jose Cuervo Reserva Familia	£30
Ocho Cask Strength	£24
Patron Gran Burdeos Añejo	£85
Tapatio Añejo	£25
Tapatio Excelencia	£40

RUM

Appleton Estate 12 y/o	£14
Bacardi 8 years old	£14
Bacardi 44%	£16
Plantation XO	£21
Plantation Pineapple	£16
Diplomatico Reserva Exclusiva	£14
Diplomatico 2000 vintage	£25
El Dorado 15 y/o	£15
Havana Club 7 y/o	£13
Havana Club Gran Reserva 15 y/o	£35
Havana Club Maximo Extra Añejo	£350
Mount Gay Extra Old	£15
Ron Zacapa Centenario 23	£18
Ron Zacapa Centenario 30 th Anniversary	£59
Zafra 21 y/o Master Reserve	£20

SPIRITS

PORT & SHERRY

Quinta De Gaivosa 2009 LBV	£12
Ramos Pinto 20 y/o Tawny	£19
Warre's 1994	£25
Apostoles Palo Carto Viejo Oloroso	£14
Fino Una Palmas	£10

GRAPPA

Sassicaia poli grappa 2008	£25
Domus Ruché 2014	£18

EAU DE VIE

Framboise	£10
Kirsch	£10
Poire William	£10
Mirabelle Grand Reserve	£15
Salvatore liquore di limone	£14

BEER

Menabrea 0.33L	£9
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SOFT DRINKS

JUICES	<i>250ml</i>
Orange fresh	£10
Grapefruit fresh	£10
Pineapple	£8
Cranberry	£8
Green Apple	£8
Tomato	£8

MIXERS	<i>250ml</i>
Organic Fever Tree Soda Water	£5.50
Organic Fever Tree Tonic Water	£5.50
Organic Fever Tree Ginger Ale	£5.50
Organic Fever Tree Ginger Beer	£5.50
Organic Fever Tree Lemonade	£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

CANAPÉ SELECTION

Served from 4pm to 12am

CAVIAR

Exmoor caviar, cured in English sea salt

Cornish Salted, 30g £100

Imperial Oscietra, 30g £180

Imperial Beluga, 30g £400

Traditional Garnish

SMALL BITES

Egg Toast Caviar £30

Brioche Toast, Caviar, Herbs

Crispy Sushi £16

Chipotle Mayonnaise, Soy Glaze

Rice Cracker Tuna £18

Sriracha Citrus Emulsion

Chicken Samosas £12

Coriander Yoghurt

Black Truffle & Comte Fritters £16

Truffle Mayonnaise

Sweet Pea Guacamole £12

Tortillas

DESSERTS

Vanilla Cheesecake, Raspberry Sorbet £15

Chocolate Fondant, Vanilla Ice Cream £18

Eaton Mess, Mango, Oriental Sorbet £15

Chocolate Caramel Peanuts, Peanut Ice Cream £15

Selection of Ice Cream & Sorbet £12

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

EXCLUSIVE CONNAUGHT BAR 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	£170
White wine	£160
Champagne Coupe	£190
Champagne flute	£170
Tall tumbler	£180
Martini	£190

CIGARS

Hoyo de Monterrey	£39
Partagas series P No.2	£35
Partagas series D No.4	£25
Montecristo No.2	£33
Romeo & Julieta Short Churchill	£20

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