

CONNAUGHT  
•BAR•



## SEASONAL COCKTAILS

Celebrating the most vivid ingredient of the season.

We offer you two cocktails based on the sweet and rare blood orange.

Choose an aromatic martini or a champagne cocktail, both freshened up with a twist of citrus and be transported to warm Mediterranean winter days, with the promise of sunshine.

### **Blood Orange Martini**

*A citrusy and more aromatic version of our Martini served with a twist of blood orange.*

Star of Bombay infused blood orange, Martini Ambrato vermouth, blood orange twist

### **Blood Orange Spritzer**

*An elegant combination of bergamot chinotto and certainly fresh blood orange juice blended with Champagne.*

Galliano L'aperitivo, Italicus Rosolio di Bergamotto, fresh blood orange juice  
Laurent Perrier La Cuvee Champagne, blood orange wedge

## 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

£21

*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

### The Frank

£23

*The Frank has been created exclusively for Smythson by Director of Mixology Agostino Perrone, in honour of Frank Smythson, the company's founder. It is a concoction that has been inspired by the character, life and times of Mr Smythson.*

Dalmore Connaught Cask, Galliano L'Aperitivo, Oloroso Sherry, Sloe Gin, fresh lemon juice, sugar syrup, orange and mandarin bitters

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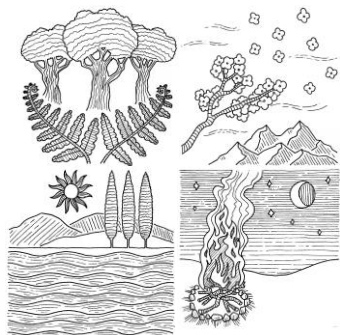
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COME ON A JOURNEY WITH US,  
AND EXPERIENCE THE UNIVERSE  
THROUGH OUR EYES.

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

### 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

### 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.*

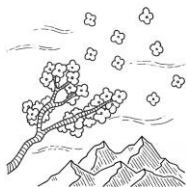
EDV framboise, Bank 5y Rum, orange blossom water, purple carrot & buckthorn shrub, champagne, rose petal, blackberry

### 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, Amaro Lucano

### 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

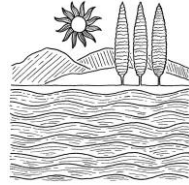
£11

*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.

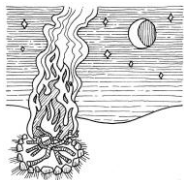
### Pink Sand

£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, Palo 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'	£19
NV Jacquesson Cuvee Nr.740	£23
NV Ruinart Blanc de Blancs	£28
2009 Dom Pérignon	£55
NV Krug	£65

### ROSÉ

NV Laurent-Perrier	£25
NV Billecart Salmon	£25
2005 Bollinger Grand Année	£40

Please note from time to time vintage may vary

## CHAMPAGNE BY THE BOTTLE

### NON-VINTAGE

	<i>Bottle</i>
Laurent-Perrier 'La Cuvee'	£90
Louis Roederer Brut Premier	£105
Jacquesson Cuvée Nr.740	£130
Bollinger Special Cuvée	£130
Laurent-Perrier Grand Siècle	£270
Krug Grand Cuvée	£340

### ROSÉ

NV Laurent-Perrier	£130
NV Billecart-Salmon	£125
NV Ruinart	£155
NV Krug Grand Cuvée	£565
2005 Bollinger "La Grande Année"	£245
2004 Dom Pérignon	£620
1998 Dom Ruinart	£495
2009 Louis Roederer "Cristal"	£1050

### BLANC DE BLANCS

NV Ruinart	£155
NV Billecart-Salmon	£135
2010 Louis Roederer	£230
2004 Dom Ruinart	£325
1999 Salon "Le Mesnil"	£1050

## CHAMPAGNE BY THE BOTTLE

### VINTAGE

	<i>Bottle</i>
2007 Laurent Perrier	£110
2007 Bollinger "La Grande Année"	£240
2002 Billecart-Salmon "Cuvée Nicolas Francois"	£295
2009 Dom Pérignon	£295
2004 Pol Roger, "Sir Winston Churchill"	£370
2009 Louis Roederer "Cristal"	£385
2000 Krug	£620

### BLANC DE NOIR

2006 Bollinger "Vieilles Vignes Françaises"	£1055
1995 Krug "Clos d' Ambonnay"	£3950

### RARE

1996 Dom Pérignon Oenothèque	£900
1971 Dom Pérignon Oenothèque	£3350
1990 Salon "Le Mesnil"	£2250
1983 Salon "Le Mesnil"	£2450
2003 Krug Clos du Mesnil	£1950

## CHAMPAGNE BY THE BOTTLE

### MAGNUMS

NV Bollinger, Special Cuvée	£250
NV Ruinart Blanc de Blancs	£340
NV Ruinart Rosé	£290
2009 Dom Pérignon	£750
1993 Dom Ruinart	£800
1988 Dom Ruinart	£950
1996 Dom Ruinart	£820
1990 Dom Ruinart Rosé	£1550
1986 Dom Ruinart Rosé	£1650
1989 Krug Collection	£2350

# WINE

## WHITE WINE

	<i>Glass 175ml</i>	<i>Bottle</i>
2016 Sancerre "La Guiberte" Domaine Alain Gueneau, Loire Valley, France	£17	£67
2016 Grüner Veltliner Hint Burg Prager Wachau, Austria	£18	£70
2014 St Aubin Domaine Miolaine , Burgundy	£19	£77
2015 Chablis 1 <sup>er</sup> Cru "Vaillons" Domaine Testut, Burgundy, France	£26	£110
2015 Chassagne Montrachet 1 <sup>er</sup> Cru "Les Chenevottes" J.N. Gagnard, Burgundy, France	£36	£160

## RED WINE

2015 Malbec Achaval - Ferrer, Argentina	£19	£77
2015 Pinot Noir David Duband, Burgundy	£19	£77
2014 PSI, Peter Sisseck Ribera del Duero, Spain	£20	£85
2014 Gevrey Chambertin Domain Fredric Magnien, Burgundy	£24	£97
2012 Chateauneuf du Pape "Tradition" Domaine de La Janasse	£28	£120
2013 Margaux du Château Margaux Margaux, Bordeaux	£40	£149

## ROSÉ WINE

2016 Coteaux d'Aix en Provence Château La Coste, France	£15	£65
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Please note from time to time vintage may vary

## FINE WINE

<b>WHITE WINE</b>	<i>Glass 125ml</i>	<i>Bottle</i>
2015 Meursault 1 <sup>er</sup> Cru Domaine Boussey, Burgundy, France		£140
2015 Chassagne Montrachet 1 <sup>er</sup> Cru "Les Chenevottes" J.N. Gagnard, Burgundy, France		£160
2015 Chablis Grand Cru, Blanchot Patrich Piuze, Burgundy, France		£185
2015 Puligny-Montrachet 1er Cru "Champ-Gains" Domaine François Carillon, Burgundy, France		£190
1996 "Viña Tondonia" Gran Reserva R. Lopez de Heredia, Rioja, DOCa, Spain by CORAVIN	£40	£210
2014 Blanc Fumé de Pouilly "Silex" Domaine Dagueneau Loire Valley, France, by CORAVIN	£65	£380
1997 Hermitage Blanc Domaine J.L. Chave, Rhone Valley, France		£450
2008 Corton-Charlemagne Grand Cru Domaine Bonneau du Martray, Burgundy, France		£485
2013 Montrachet Grand Cru Domaine Thénard, Burgundy, France, by CORAVIN	£150	£910

Please note from time to time vintage may vary

## FINE WINE

RED WINE	Glass 125ml	Bottle
2013 Shiraz the Struie Torbreck Barossa Valley, Australia		£120
2012 Barolo "Cerretta" Ettore Germano, Piedmont, Italy		£135
2011 Cote de Nuits, Domaine "Clos de Tart " Burgundy, France, by <i>CORAVIN</i> by <b>Magnum</b>	£125	£1450
2005 Château Lynch Bages, 5 <sup>ème</sup> Cru classé Pauillac, Bordeaux, France		£495
2008 Barolo "Falletto di Serralunga", Bruno <i>Giacosa</i> Piedmont, Italy, Served by <i>CORAVIN</i> by <b>Magnum</b>	£75	£850
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		£585
2007 Vieux Château Certan, Pomerol Bordeaux, France, by <i>CORAVIN</i>	£90	£520
2006 Château Margaux, 1 <sup>er</sup> Grand Cru Classé Margaux, Bordeaux, France, by <i>CORAVIN</i>	£195	£1200
1998 Opus One Mondavi & B. Phillippe de Rothschild, Napa Valley, California		£865
1996 Château Latour, 1 <sup>er</sup> Grand Cru classé Pauillac, Bordeaux, France		£1950
1996 Romanée-Saint-Vivant Domaine de La Romanée-Conti, Burgundy, France		£3650
1998 Pétrus Pomerol, Bordeaux, France		£6500

Please note from time to time vintage may vary



## 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 Matusalem 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	£15
Glenmorangie Nectar D'or Sauternes Finish	£20
Glenmorangie 18 y/o	£21
Glenmorangie Signet	£35
Dalmore King Alexander III	£39
Glen Garioch 21 y/o	£190
The Dalmore 1978	£860
Oban 14 y/o	£14
Oban Distillers Edition	£21

## LOWLANDS

Auchentoshan 18 y/o	£26
Rosebank 1981	£120

## SPEYSIDE

Benrinnes 15 y/o	£14
Balvenie 21 y/o Port Wood	£35
Glenfiddich 21 y/o Caribbean Rum Finish	£30
Glenrothes 1967	£178
Macallan 18 y/o Sherry Oak	£45
Macallan 21 y/o Fine Oak	£75
Macallan 40 y/o	£900
Macallan "1948" 51 y/o	£1248
Macallan 25 y/o Sherry Oak	£220

## 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
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
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

Jameson Black Barrel	£15
Redbreast 15 y/o	£30
Yellow Spot 12 y/o	£25
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
Noah's Mill	£30
Pappy Van Winkle's Family Reserve 15 y/o	£100
Pappy Van Winkle's Family Reserve 20 y/o	£180
Van Winkle Family Reserve Rye 13 y/o	£90
Willet's Pot Still Reserve	£25
Woodford Reserve	£15
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
Yamazaki 18 y/o Mizunara	£500
Suntory Hibiki 17 y/o	£65
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	£170
Yamazaki Puncheon	£170

## **SPIRITS**

### **COGNAC**

Remy Martin VSOP	£14
Remy Martin XO	£30
Remy Martin Louis XIII – 15ml	£66
Remy Martin Louis XIII – 25ml	£110
Remy Martin Louis XIII – 50ml	£220
Hennessy XO	£35
Hennessy Paradis Imperial	£315
Richard Hennessy	£245
Hennessy Ellipse	£500
Martell XO	£32
Martell Cordon Bleu 300 Anniversary	£60
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
Belvedere BartezeK	£23
Beluga	£17
Beluga Gold Line	£30
Chase	£14
Grey Goose	£13
Konik's Tail	£14
Ketel One	£12
Stolichnaya Elite	£15
Ultimate	£21
VKA	£23

### **GIN**

Beefeater 24	£15
Fords	£16
Fera	£22
Hendrick's	£15
Hendrick's Orbium	£17
Hepple	£18
Jensen's Old Tom	£12
Junipero	£17
Monkey 47	£18
No.3	£15
Saint George	£25
Sipsmith	£14
Sipsmith V.J.O.P	£28
Star of Bombay	£15
Tanqueray	£12
Tanqueray No.10	£15
The Botanist	£14
VII Hills	£16

## 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 Añejo	£40
El Tesoro Paradiso	£19
Fortaleza Reposado	£18
Gran Patron Platinum	£52
Jose Cuervo Reserva Familia	£30
La Venenosa Raicilla Costa	£19
Ocho Cask Strength	£24
Patron Gran Burdeos Añejo	£85
Tapatio Excelencia	£40

## RUM

Bacardi 8 years old	£14
Bacardi 44%	£16
Bacardi Eximo	£20
Cana Brava	£15
Diplomatico Reserva Exclusiva	£14
Diplomatico 2002 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
Plantation XO	£21
Plantation Pineapple	£16
Ron Zacapa Centenario 23	£18
Ron Zacapa Centenario 30 <sup>th</sup> Anniversary	£59
Santa Teresa 1796	£18
Zafra 21 y/o Master Reserve	£20
Yaguara Cachaca	£20



## **SPIRITS**

### **PORT & SHERRY**

Quinta De Gaivosa 2009 LBV	£12
Ramos Pinto 20 y/o Tawny	£19
Warre's 1994	£30
Fino Una Palma	£10
Apostoles Palo Cortado	£14
Matusalem Oloroso	£18
Noe PX	£30

### **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**

Noam 0.34L	£9
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## SOFT DRINKS

### JUICES

250ml

Orange fresh	£9
Grapefruit fresh	£9
Pineapple	£9
Cranberry	£9
Green Apple	£9
Tomato	£9

### MIXERS

250ml

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

### CAVIAR

Egg toast caviar	£30
<i>Brioche toast, caviar, herbs</i>	
Cheshire mine salted, 30g	£100
Imperial Oscietra, 30g	£180
Imperial Beluga, 30g	£400
Traditional garnishes	
Black truffle & fontina pizza	£31

### SMALL BITES

#### Any 3 below for £45

Crushed avocado	£18
<i>Chilli, lime, coriander, sunflower seeds</i>	
Roasted squash	£12
<i>Swedish rye, pumpkin seeds, chilli &amp; nuts</i>	
Black truffle & comte fritters	£16
<i>Truffle mayonnaise</i>	
Crispy sushi	£18
<i>Chipotle mayonnaise, soy glaze</i>	
Shrimp satay	£22
<i>Sweet &amp; sour sauce</i>	
Chicken samosas	£12
<i>Coriander yoghurt</i>	
Iberico ham	£16
<i>Rye toast, salsa verde</i>	

### DESSERTS

Vanilla cheesecake, raspberry sorbet	£15
Chocolate fondant, vanilla ice cream	£18
Eaton mess, mango, oriental sorbet	£18
Rocher, milk chocolate, hazelnuts	£12
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