

## 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.

### **VOLVER**

**£30**

Memory in motion brings back a former Connaught masterpiece in a sun-kissed edition. Waves of tropical sweetness meet bittersweet herbal notes and hints of citruses.  
*Courvoisier VSOP Cognac, Green Mango Cordial, Fresh Lime Juice, Green Chartreuse, Grapefruit & Hops bitter.*

### **EMBER NEGRONI**

**£50**

The infamous Italian cocktail sparks up with Mexican spices. A subtle heat that lingers like a whispered secret while taking your imagination to renowned, iconic lands.  
*Don Julio 1942 Tequila, Campari Cask Tales, Home-made Sweet Vermouth Blend, Clab Chili Distillate, Chili Water.*

### **MOMO**

**£30**

Natsu, Japanese summer, blooms through a floral highball with a peculiar flavour of Japanese peach, bringing delicate acidity and a refreshing lift.  
*Roku Gin, Fino Tres Palmas Sherry Wine, Sochu, Peach Liquor, Verjus, Grapefruit Soda.*

### **SILVER SEVENTEEN**

**£40**

A masterpiece from the Connaught Bar's early days return to capture the essence of memories long cherished, with a warmer and spicier allure.  
*Jack Daniels 10 Whisky, Silver Needle Sugar, Feral Botanical Ferment N.2 Ginger Wine, Fresh Lemon Juice, Three cents Cherry Soda.*

### **SANDIA BRAVA**

**£50**

Rooted in original Mexican flavours, crafted for today. A Paloma cocktail that dances between fire and freshness with a distinctive touch of watermelon brightness.  
*Patron El Alto Tequila, Espelette Chili Liquor, Fresh Lime Juice, Grapefruit Caramel, Watermelon Soda.*

### **OLD FLAME**

**£30**

An iced coffee reimaged through the vibrancy of the natural elements. Fire and earth are captured in spicy, smoky and fruity hints for a refreshing and all-round escape from the ordinary.  
*Eminente 7 Rum, Flor De Oro Coffee, Fresh Pineapple Juice, Burnt Lemon Cordial, Tonka & Cardamom bitter.*

(Non-alcoholic version available £20)