

CONNAUGHT
•BAR•



CANAPÉ SELECTION

CAVIAR

Imperial Baeri, 30g 505 Kcal	£105
Imperial Oscietra Gold, 30g 505 Kcal	£178
Imperial Beluga, 30g 554 Kcal	£335
<i>All served with Organic Eggs, Crème Fraiche, Chives, Blinis, Rye Bread</i>	
Hash Brown, Imperial Oscietra Caviar, Bottarga 384 Kcal (supplement of £15)	£30
Egg Toast with Caviar, Imperial Oscietra Gold, Herbs 133 Kcal	£45

CANAPÉS

Any 3 below for £52

Truffle Madeleine, Goat's Curd, Thyme (v) 328 Kcal	£18
Parmesan Churros, Tomato Powder & Basil Leaves (v) 411 Kcal	£18
Fish Croquettes, Dill Emulsion, Keta Caviar 278 Kcal	£18
Jamón Ibérico de Bellota on Crystal Bread, Cherry, Walnuts 221 Kcal	£22
Corn Fed Crispy Chicken Tulips, Lemongrass, Chilli & Ginger Emulsion 263 Kcal	£22

RAW

Tuna Tartar, Avocado, Radish, Ginger Sauce 339 Kcal	£32
Gillardeau Oysters, Mignonette Sauce, Lemon, 3 pieces 98 Kcal	£25

CRISPY SUSHI - *Selection of 2 pieces of each for £29*

Crispy Salmon Sushi, Chipotle Mayonnaise, Soy Glaze 311 Kcal	£22
Crispy Avocado Sushi, Crushed Avocado, Coriander Cress (ve) 311 Kcal	£22
Crispy Beef Tataki Sushi, Truffle Emulsion, Angel Hair Chilli 311 Kcal	£22

PIZZA available until 10 pm

Black Truffle Pizza, Fontina Cheese (v) 745 Kcal	£40
Tomato & Mozzarella Pizza, Basil, Chili Flakes (v) 710 Kcal	£26
Prosciutto Pizza, Mozzarella, Fontina & Parmesan 961 Kcal	£36

SANDWICHES All served with chips

Sakura Wagyu Beef Sandwich, Pickled Mooli, Chipotle, Brioche 1,636 Kcal	£80
Scottish Lobster Roll, Lobster Bisque Emulsion, Dill Cream 842 Kcal	£42
Truffle Cheeseburger, Somerset Brie, Truffle Mayonnaise, Yuzu Pickles 1,636 Kcal	£40
Club Sandwich, Chicken, Bacon, Eggs, Cheddar, Avocado, Pain de Mie 681 Kcal	£30
Vegetarian Club Sandwich, Avocado, Tomato, Artichokes, Pain de Mie (v) 269 Kcal	£24
Croque Monsieur, Comté Cheese & Ham / Truffle 1,442 Kcal	£28/ £46

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

VINTAGE COCKTAILS

The glamour of a bygone age, infused with the contemporary soul of the Connaught Bar. This curated collection celebrates the rare and the refined, using the finest vintage spirits to capture the timeless essence of the classic cocktail.

Vintage Martini Cocktail

£150,00

An homage to the history of the Martini, and also the heritage of the Connaught Bar, this classic combination stirs the senses with its beguiling simplicity.

Gordon's Dry Gin 1970s, Martini Extra Dry 1970s.

Vintage Negroni

£130,00

From its bittersweet beginnings in Florence in 1919, this iconic aperitif has traversed the ages and the continents, keep blossoming into a beautifully balanced modern concoction.

Gordon's Dry Gin 1970s, Campari Bitter 1970s, Martini Rosso Vermouth 1970s.

Vintage White Lady

£140,00

A shaken, straight up hit of citrus, this effortlessly elegant number was famously included in American Bar legend Harry Craddock's Savoy Cocktail Book.

Gordon's Dry Gin 1970s, Cointreau Orange Liqueur 1970s, Fresh Lemon Juice.

Vintage Daiquiri

£130,00

An homage to a perfect balance between sweet and sour that first came to life back to 1898 at Daiquiri on the south-east tip of Cuba.

Bacardi Carta Blanca 1970s, Fresh Lime Juice, Caster Sugar.

Vintage Old Fashioned

£130,00

Just like the Martini, this drink pays homage to his vessel, and hails story from a different era. We try to encapsulate this tales in a liquid form with this concoction.

Four Roses Bourbon 1970s, Angostura Bitter 1970s, sugar syrup.

1893 Sidecar

£1410,00

Celebrating the 100th year anniversary of the Sidecar, this combination pays homage to one of the finest Cognac from that era.

Adet 1893, Cointreau 1980s, fresh lemon juice.

Silver Jubilee Rob Roy

£2210,00

On the Platinum Jubilee, we join with the joyous celebration with this outstanding combination of ingredients created during the Silver Jubilee.

Macallan Silver Jubilee 1977, Martini Rosso Vermouth 1970s, Angostura Bitter 1970s

SEVENTYONE GIN

The liquid is matured in 3 different oak casks for 71 nights adding an exquisitely refined and generous woody bouquet.

At the end, the remarkable touch of the "queen of the night", infusing it with silky sweetness of vanillin bouquet.

Seventy one gin is a bold expression of sensual refinement. Smooth, round and heady, it forms an unforgettable taste, lingering warmth and a glowing golden hue. Haute juniper and Angelica in the heart are surrounded by absoluted of damask rose, grapefruit and Cinchona.

ROYAL SIBERIAN CAVIAR

Siberian sturgeon caviar is of the highest quality thanks to our dedication to producing only the best Baerii. An unbeatable choice for many connoisseurs, Royal Siberian is perfectly pure and refined, with a distinctive aroma and unique, refreshing taste.

Order a Seventy One gin martini and enjoy 10g of Caviar with our compliments

£72

MASTERPIECES

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

Connaught Martini

£28

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

£25

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

Ketel One Vodka, fresh Tomato juice, home-made spicy mix, fresh Lemon juice, Celery air.

Faraway Collins

£25

Long and refreshing, our unique twist on the classic Tom Collins fuses unexpected ingredients gathered from several continents.

Bombay Sapphire Premier Cru, Sarsaparilla soda water, fresh Yuzu juice, home-made Eucalyptus-infused sugar syrup.

Mulata Daisy

£25

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.

Number 11

£29

An archetype evolved. A new standard set. We nod to the past while looking to the future with The Connaught Martini refined. 11 years in the mix.

Grey Goose Vodka, Connaught Bar Gin, Martini Ambrato, Amalfi lemon oil, distillation of five bitters (cardamom, tonka bean, ginseng and bergamot, lavender, coriander seeds).

MASTERPIECES

Magnetum

£28

They say opposites attract. Here, art and science collide in a visually striking drink that uses a bespoke strainer to layer form and flavour – marrying tradition and innovation in a glass.

Macallan 12, lemon verbena, fresh fennel, Galliano L'Autentico, milk, fresh pineapple, Noe Pedro Ximenez Sherry, Bob's lavender bitters.

Good Fellas

£25

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.

Vieux Connaught

£25

A smoky and aromatic take on the Vieux Carré, the classic New Orleans aperitif by Walter Bergeron at the Carousel Bar in 1938.

Ron Santiago De Cuba 11 Rum, Singleton 12, blend of dry vermouths, Benedictine, Angostura bitters, Orange bitters, saffron smoke.

Fleurissimo

£26

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, Billecart-Salmon Brut champagne.

Eclipse

£27

As one sense is obscured, others are heightened. Fill the void within the white to pitch-black glass with imagination – and hints of Japanese botanicals.

Hendrick's Gin, Hundred Hills New Make Wine, 1757 Vermouth Rosso, Campari Bitter, Galliano L'aperitivo, Amaro Savoia, Cocoa Husk Milk.

Wayfarer

£17

For some, The Connaught is a place of pilgrimage. For others, a haven-like home from home. Whatever our personal voyage, this combination of exotic flavours is a tribute to the traveller in all of us.

Sipsmith FreeGlider, clarified berries yoghurt, sugar syrup.



SYNERGIA

A journey of feelings, intuitions and thoughts that encapsulate the dynamics of human encounters. Synergia stands for a transition from our inner self to the outside, to meet the other. Culminating into a collective experience that is understanding, unity and empathy, Synergia translates the Connaught Bar's approach to hospitality.

From the creative process through to the guest experience, our team brings to life their own reflections and blends them together to forge stories and ideas that welcome people around a synergetic ritual of hospitality. Cocktails transcend the liquid inviting you to connect with yourself, with the Connaught Bar and its people.

The legacy of our team continues with a new chapter that sums its 15-year journey.

SELF

An introspective look that reveals the innermost layer of our thoughts, perspectives, and reactions. Flavour combinations that awaken the profound of our essence, where it all begins.



Daydreaming

£26

The attention drifts to a personal direction, prompting a reverie of faraway flavours and moments. Tropical notes and a sparkling finish re-imagine the sweet and bitter balance of a Negroni.

Brugal 1888 Rum, Amaro Santoni, Apostoles Sherry, Connaught Bar Sweet Vermouth and Bitter mix, Tropical Milk Jam, Billecart-Salmon Brut champagne.

Rustle

£25

A soft, crackling sound of thoughts and tools moving in the background and anticipating the music of the Connaught Bar. Leaves interact together to deliver an herbaceous and refreshing creation.

Tapatio Blanco Tequila, Illegal Mezcal Joven, Leaves Cordial, Muyu Vetiver Gris Liqueur, Verjus.

Faithfulness

£25

A symbol of faithfulness, tamarind - like self-belief - the more it ripens, the sweeter it gets. A bitter and tangy taste, at first, evolves into a gentler finish.

Michter's Bourbon infused with tamarind and sesame oil, Boatyard Double Gin, Italicus Rosolio di Bergamotto, Grapefruit oleo saccharum.

Soothe My Soul

£25

Herbal and soothing flavours alternated to tickling notes. Introspection and calm disrupted by the outside world.

Stoli Elit Vodka, Everleaf Forest, Podere Santa Bianca Liquore N.4, Fix8 Ginger & Turmeric Kombucha, Quinby's Chili Honey.

The Livener

£17

Self-indulging and uplifting to liven up the senses with a distinctive softness that takes you back to sweet memories and flavours.

Three Spirits Livener, Coffee, Batida de Choco.

OTHER

Emerging to the surface to approach the others, mixed feelings and perceptions start taking shape. Human interactions and flavours are in the making, subject to immediacy and deception.



Icebreaker

£25

An intense break-through flavour prompts reaction and interaction, balanced by the gentleness of a round and fresh serve.

Appleton Estate 12 Rum, Barsol Pisco, Del Duque Sherry, Roasted Peanut Butter, Fermented Banana, Verjus, Abbot's bitter.

Arcane

£26

A mysterious essence hidden behind a cloudy layer reveals a bold and sharp spirit. Bitter and herbal notes blend seamlessly in a velvety feel with a fruity aftertaste.

Belvedere Vodka, Ardbeg Uigeadail Whisky, Whistle Pig 10 Rye, Orange & Plum Shrub, Grains of Paradise and Osmanthus tincture, Bourbon Cherry reduction infused with mirto, Miracle Foamer.

Expectations

£25

Never judge a book by its cover. Appearance can deceive in this cocktail where everything suggests Tiki except its ingredients. A remarkably sweet profile, a rich essence, and a bold finish.

Eminente Reserva Ron, East London Single Malt Whisky, Quinta da Gaivosa LBV Port infused with Lapacho Bark, Batida de Choco.

Your Point of View

£25

Perspectives change and so do images, colours, and flavours. Sweet yet sour, defined yet cloudy. It just depends on your point of view.

Roku Gin, NY Raspberry Cream, Hundred Hills New Make Wine, Acqua di Cedro Nardini, Maley Cider.

Soft Spot

£17

Sweet, gentle and fragrant. A tender surrender.

Sipsmith Freeglider, London Essence Peach & Jasmine Soda, Leaves cordial.

SYNERGY

It is the end of the journey. Yet, the beginning of something greater than the sum of its parts. Individuals become a collective, gestures become rituals, liquid stories become synergy.



Opposites Attract

£26

A soft and biscuity blend served in a dark vessel that contrasts and veils its sweet profile. Two opposite natures that come together as one.

Rémy VSOP Cognac infused with Pecan nuts, Discarded Banana Rum, Crumbled Apple Syrup, Billecart-Salmon Brut champagne.

Kindred Joy

£26 / £160

A favourite classic elevated to a ritual celebrating togetherness. Tasty, refreshing and sparkling, as perfect as moments well spent with your people.

Patrón Silver Tequila, Three Spirit Spark Blurred Wine, Yuzu syrup, Ancho Reyes Verde Chili Liqueur, Fever-Tree Pink Grapefruit Soda, Ikigai La Tomato Liqueur.

Synthesis

£25

The bonding element that combines a connected whole. A flavoursome and colourful component brings together bitter, sweet, sour and refreshing features.

Overproof Oaxacan Rum, Campari Ultra, Smokey Shrub, London Essence Peach & Jasmine Soda.

Until We Meet Again

£25

An ingredient that has fed humans and cultures with generosity throughout centuries. Sweet and floral notes that nurture and renew human connections.

1757 Vermouth di Torino Extra Dry, Carob Milk Punch, Porter's Tropical Old Tom, Lavender bitter.

Omnia

£17

Earthy scents seamlessly blend with floral and acidic notes. A whole that is greater than the sum of its parts.

Martini Vibrante, Fix8 Ginger & Turmeric Kombucha, Smokey Shrub, Lavender bitter

CHAMPAGNE – BY THE GLASS

		125ml	Bottle
NV	Billecart-Salmon, Brut Reserve	28	145
NV	Billecart-Salmon, Blanc de Blancs	35	210
2008	Billecart-Salmon, Nicolas François	60	350
2013	Dom Perignon	75	395
2015	Louis Roederer, <i>Cristal</i>	95	550
2012	Salon, <i>Cuvee 'S'</i> , Blanc de Blancs	180	1100
NV	Billecart-Salmon, Rosé	35	185
2016	Louis Roederer, Rosé	45	250

WHITE WINE – BY THE GLASS

		175ml	Bottle
2020	Sancerre, Alain Gueneau Loire Valley, France	24	90
2021	Viognier, Les Vignes d'a Côte, Caves Yves Cuilleron, Rhone Valley, France	26	95
2022	Chablis Vieilles Vignes, Domaine Testut Burgundy, France	28	105
2021	Riesling, Trimbach, 2021 Alsace, France	30	120
2018	Furmint, Istvan Szepsy Tokaj, Hungary	32	140
2018	Chassagne Montrachet, Domaine V. Girardin Burgundy, France	40	185
		125ml	Bottle
2020	Riesling Scharzhofberger, Kabinett, Egon Müller Mosel, Germany	60	350
2020	Sauvignon Blanc, Eisele Vineyards Napa Valley, California, USA, by Magnum	60	700
2017	Ermitage L' Hermite, M. Chapoutier, 2017 Rhône Valley, France	150	1050
2018	Montrachet Grand Cru, Domaine Thenard Burgundy, France	185	1300






ROSE WINE – BY THE GLASS

		175ml	Bottle
2021	Château Roubine, <i>Cuvée Premium</i> Côtes de Provence	24	90
2021	Palais Constance Côte de Provence		125

RED WINE – BY THE GLASS

		175ml	Bottle
2021	Chianti Classico, Castello di Albola, Tuscany, Italy	25	95
2022	Syrah, Les Vignes d'a Côte, Caves Yves Cuilleron Rhône Valley, France	26	95
2020	Le volte dell'Ornellaia, Tenuta dell' Ornellaia Tuscany, Italy	30	120
2015	Barolo, Boroli Piedmont, Italy	36	150
2014	Margaux du Château Brane-Cantenac Bordeaux, France	38	175
2019	Gevrey-Chambertin, David Duband Burgundy, France	40	195

		125ml	Bottle
2007	Château Nenin Pomerol, Bordeaux, France	 55	325
2008	Château Lynch-Bages Pauillac, Bordeaux, France	95	565
2006	Sassicaia, Tenuta San Guido Tuscany, Italy	230	1400
2005	Harlan Napa Valley, California, USA	350	2100
1994	Petrus Pomerol, Bordeaux, France	 950	5700
2006	Echézeaux Grand Cru Domaine de la Romanée-Conti Burgundy, France	 1250	7500

CHAMPAGNE – BY THE BOTTLE

BILLECART-SALMON

NV	Brut, Brut Reserve	145
NV	Brut, Blanc de Blancs	210
2008	Brut, <i>Cuvée Nicolas François</i>	350
2009	Brut, <i>Cuvée Louis Salmon</i> , Blanc de Blancs	395
2005	Brut, <i>Le Clos Saint Hilaire</i> , Blanc de Noirs	850
NV	Brut, Rosé	185
2009	Brut, Rosé, <i>Cuvée Elisabeth Salmon</i>	350

BOLLINGER

NV	Brut, <i>Special Cuvée</i>	145
2014	Brut, <i>La Grande Année</i>	295
2007	Extra-Brut, <i>R.D. Récemment Dégorgé</i>	650
NV	Brut, Rosé	165
2014	Brut, Rosé, <i>La Grande Année</i>	305

DOM PERIGNON

2013	Brut	395
2003	Brut, Plénitude P2	1500
2008	Brut, Rosé	1050
1995	Brut, Rosé, Plénitude 2	2800

KRUG

NV	Brut, Grande Cuvée, 171 th Edition	450
2008	Brut, Vintage	695
1995	Brut, <i>Collection</i>	2500
2006	Brut, <i>Clos du Mesnil</i> , Blanc de Blancs	3250
2002	Brut, <i>Clos d'Ambonnay</i> , Blanc de Noirs	5000
NV	Brut, Rosé, 27 th Edition	650

LAURENT-PERRIER

NV	Brut, La Cuvée	110
NV	Brut Nature, Ultra Brut	170
NV	Brut, Grand Siècle Iteration #25	210
NV	Brut, Rosé	150
2004	Brut, Rosé, <i>Cuvee Alexandra</i>	350

LOUIS ROEDERER

NV	Brut, <i>Collection 243</i>	160
2015	Brut, <i>Cristal</i>	550
2016	Brut, Rosé	250
2009	Brut, Rosé, <i>Cristal</i>	1250

JACQUESSON

NV	Extra-Brut, <i>Cuvée 745</i>	195
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POL ROGER

NV	Brut, Reserve	160
NV	Extra-Brut, <i>Pure</i>	170
2015	Brut, Vintage	225
2015	Brut, Blanc de Blancs	270
2012	Brut, <i>Cuvée Sir Winston Churchill</i>	550
2015	Brut, Rosé	295

RUINART

NV	Brut, R de Ruinart	165
NV	Brut, Blanc de Blancs	255
2010	Brut, <i>Dom Ruinart</i> , Blanc de Blancs	450
NV	Brut, Rosé	275
2007	Brut, Rosé, <i>Dom Ruinart</i>	550

SALON

2012	Brut, <i>Cuvée S</i> , Le Mesnil, Blanc de Blancs	1100
2007	Brut, <i>Cuvée S</i> , Le Mesnil, Blanc de Blancs	1950

CHAMPAGNE – MAGNUMS

NV	Delamotte, Blanc de Blancs	320
2014	Delamotte, Blanc de Blancs	450
NV	Jacquesson Extra-Brut, Cuvée 743	450
NV	Billecart-Salmon, Blanc de Blancs	410
NV	Billecart-Salmon, Cuvée Sous Bois	500
1999	Henriot, Brut, Cuvee Des Enchanteleurs	950
2002	Dom Ruinart, Blanc de Blancs	1500
1988	Dom Ruinart, Blanc de Blancs	2650
2009	Pol Roger Brut, Vintage	600
2008	Pol Roger Brut, Winston Churchill	1900
NV	Krug, Brut, Grande Cuvée 168th Edition	950
2003	Krug, Brut	2250
2002	Krug, Clos du Mesnil, Blanc de Blancs	5500
1985	Krug, Brut, Collection	9000
NV	Billecart-Salmon, Brut, Rosé	400
2004	Laurent-Perrier, Brut, Rosé, Alexandra	950
NV	Krug Brut, Rosé, 20 th Edition	1950
1986	Dom Ruinart, Brut, Rosé	1950

WHITE WINE – BY THE BOTTLE

2021	Chablis Vieilles Vignes, Domaine Testut Burgundy, France	105
2018	Furmint, Istvan Szepsy, Tokaj, Hungary	140
2021	Chardonnay, Bastia, Conterno Fantino, Piedmont, Italy	140
2020	Condrieu La Petite Côte, Yves Cuilleron Rhône Valley, France	160
2019	Chassagne-Montrachet, Domaine Vincent Girardin Burgundy, France	185
2020	Châteauneuf-du-Pape La Crau Domaine du Vieux Télégraphe	210
2018	Pouilly-Fuissé, Esprit Leflaive Burgundy, France	250
2016	Riesling, Cuvée Frederic Emile, Maison Trimbach Alsace, France	300
2020	Riesling, Scharzhofberger Kabinett, Egon Müller Mosel, Germany	350
2018	Blanc de Palmer Bordeaux, France	450
2018	Ornellaia Bianco, Tenuta dell'Ornellaia Tuscany, Italy	450
2009	Puligny-Montrachet, Domaine Leflaive Burgundy, France	950
2018	Montrachet Grand Cru, Domaine Thenard	1100
2009	Bâtard-Montrachet Grand Cru, Domaine Leflaive Burgundy, France	3000
2013	Montrachet, Domaine de la Romanée-Conti Burgundy, France	21500

Please note from time to time vintage may vary

RED WINE – BY THE BOTTLE

2015	Barolo, Boroli Piedmont, Italy	150
2014	Margaux du Château Brane-Cantenac Bordeaux, France	160
2017	Brunello di Montalcino, Argiano Tuscany, Italy	160
2020	Chambolle Musigny 1er Cru Les Lavrottes, Domaine Feletting, Burgundy, France	250
2007	Chateau Nenin Pomerol, Bordeaux, France	325
2017	Chambolle-Musigny 1er Cru Gruencheres, David Duband Burgundy, France	375
1999	Maurizio Zanella, Cà del Bosco Lombardy, Italy	400
2013	Hermitage, Domaine J.L. Chave Rhône Valley	900
2006	Château Palmer Margaux, Bordeaux, France	900
2009	Château Ducru-Beaucaillou St. Julien, France	1050
2011	Unico, Vega Sicilia Ribera del Duero, Spain	1100
2008	Masseto, 2008 Tuscany, Italy	2600
2001	Château Latour Pauillac, Bordeaux, France	3500
1994	Petrus Pomerol, Bordeaux	5700
2006	Echézeaux, Domaine de la Romanée-Conti Burgundy, France	7500

Please note from time to time vintage may vary

THE CONNAUGHT BAR GIN

Born, blended and bottled in Mayfair

To mark its 10th anniversary at the heart of the London bar scene, The Connaught Bar is celebrating the past while enjoying a taste of the future with the unveiling of its very own crafted-in-house gin. Fronted by master mixologist Agostino Perrone, every element of this one-of-a-kind spirit has meticulously been created at the heart of The Connaught. With a nod to traditional gin methods but a character all of its own, its singular blend of botanicals is inspired by a decade of cocktail craftsmanship.

The multi-award winning Connaught Bar designed by David Collins Studio and known for its landmark cocktails and daring new mixes, has truly become an institution for cocktail lovers.

An established classic London gin recipe forms the foundation of the Connaught Bar Gin blend. Its base botanicals are drawn from the classics: hand-crushed juniper berries, coriander seeds, liquorice, angelica root and orris root. Three unique botanicals distinguish this Gin: the famous Amalfi lemon, renowned for its sweet flavour and served with The Connaught Bar's celebrated martini, the exotic and spicy mace blade and red wine from the vineyards of Bordeaux.

THE CONNAUGHT BAR GIN *50ml*

£24

A round and fresh juniper notes on the nose is followed by a sweet citrus and green herbal aromas, on the palate the Juniper is still predominant, with warm spices and mouth filling lemon with a presence of mineral flavors and wild red berries.

THE CONNAUGHT BAR GIN MARTINI

£33

THE CONNAUGHT BAR GIN BOTTLE

£95

SINGLE MALT WHISKY

HIGHLANDS

50 ml

Dalmore King Alexander III	£57
Dalwhinnie 15 y/o	£17
John Crabbie 30 y/o	£259
Glenmorangie Nectar D'or Sauternes Finish	£22
Glenmorangie Signet	£37
Glen Garioch 21 y/o	£202
Oban 14 y/o	£16

LOWLANDS

Auchentoshan 18 y/o	£28
Rosebank 21 y/o	£350

SPEYSIDE

Balvenie 21 y/o Port Wood	£47
Glenfiddich 21 y/o Caribbean Rum Finish	£52
Glenrothes 18 y/o Soleo Collection	£55
Macallan 12 y/o Sherry Oak	£36
Macallan 15 y/o Double Cask	£48
Macallan 18 y/o Sherry Oak	£93
Macallan 25 y/o Sherry Oak	£228
Macallan Harmony Collection "Arabica"	£75
Macallan "Exceptional cask" Batch 17	£414
Macallan "M" Edition 2017	£725
Macallan Silver Jubilee 1977 Magnum	£1346
Singleton of Dufftown 12 y/o	£20

CAMPBELTOWN

Springbank 15 y/o	£23
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SINGLE MALT WHISKY

ISLAY

Arbeg Uigeadail	£30
Arbeg Renaissance	£83
Bowmore 18 y/o	£33
Bowmore 21 y/o	£155
Highland Park 21 y/o	£90
Lagavulin 16 y/o	£18
Laphroaig 10 y/0 Sherry Cask	£27
Laphroaig 25 y/o	£160

ISLANDS

Talisker 18 y/o	£52
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ENGLAND

East London Single Malt	£36
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BLENDED WHISKY

Chivas 18 y/o	£23
Chivas 25 y/o	£57
Johnnie Walker Gold Label	£29
Johnnie Walker 18 y/o	£36
Johnnie Walker Blue Label	£52
Johnnie Walker Baccarat Decanter Anniversary	£223
Samaroli Without Borders	£39
The Connaught Blended Whisky 19 y/0	£45
The Connaught Blended Whisky 42 y/0	£155

IRISH WHISKEY

Jameson Black Barrel	£19
Redbreast 15 y/o	£32
Yellow Spot 12 y/o	£27

AMERICAN WHISKEY

Basil Haydens	£24
Blanton's Gold	£30
George T. Stagg Kentucky Strength	£66
Jack Daniel's Single Barrel	£18
Maker 46	£18
Noah's Mill	£31
Pappy Van Winkle's Family Reserve 15 y/o	£104
Pappy Van Winkle's Family Reserve 20 y/o	£191
Woodford Reserve	£17
Michter's Bourbon	£25
Michter's Rye	£25
Whistle Pig Rye 10 y/o	£23
Whistle Pig Rye 12 y/o	£40

JAPANESE WHISKY

Chichibu London Edition 2021	£207
Chichibu The Peated 2022	£207
Nikka Miyagikyo	£23
Nikka Coffey Malt	£27
Yamazaki 18 y/o	£198
Yamazaki 18 y/o Mizunara Cask	£518
Yamazaki 25 y/o	£1700
Suntory Hibiki 21 y/o	£250
Suntory Hibiki 30 y/o	£1650
Suntory Hakushu 12 y/o	£41
Suntory Hakushu 18 y/o	£170
Suntory Hakushu 18 y/o 100 th Anniversary Edition	£450
Yamazaki Puncheon	£181

SPIRITS

COGNAC

Remy Martin VSOP	<i>£16</i>
Remy Martin XO	<i>£88</i>
Remy Martin Louis XIII – 15ml	<i>£93</i>
Remy Martin Louis XIII – 25ml	<i>£145</i>
Remy Martin Louis XIII – 50ml	<i>£290</i>
Remy Martin Carte Blanche	<i>£83</i>
Courvoisier XO	<i>£36</i>
Hennessy XO	<i>£38</i>
Richard Hennessy	<i>£269</i>
Martell XO	<i>£34</i>
Martell Cordon Bleu 300 Anniversary	<i>£64</i>
Adet 1893	<i>£512</i>
Bisquit Dubouche 1840	<i>£693</i>

ARMAGNAC

Domaine De Monturou, Darroze 1985	<i>£43</i>
Chateau De Gaube, Darroze 1965	<i>£93</i>

CALVADOS

Boulard XO Auguste Pays d`Auge	<i>£26</i>
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GRAPPA

Sassicaia poli grappa 2008	<i>£26</i>
Domus Ruché 2014	<i>£19</i>

SPIRITS

VODKA

Absolut Elyx	£17
Belvedere	£14.5
Belvedere Lake Bartezek	£25
Chase	£16
Grey Goose	£16
Haku	£19
Konik's Tail	£16
Ketel One	£14.5
Stolichnaya Elite	£18
Tenth Muse	£32

GIN

The Connaught Bar Gin	£24
Beefeater 24	£17
Boatyard Double Gin	£17
Boatyard Old Tom	£17
Fords	£18
East London Premium Batch	£16
Hendrick's	£17
Hendrick's Orbium	£19
Hipple	£20
Gin 71	£72
Junipero	£19
Monkey 47	£20
No.3	£17
Oxley	£23
Porter's Tropical Old Tom	£21
Roku	£19
Sipsmith	£16
Sipsmith V.J.O.P	£30
Bombay Sapphire Premier Cru	£21
Tanqueray No.10	£18
The Botanist	£18

TEQUILA & MEZCAL

Calle 23 Anejo	£24
Casamigos Blanco	£21
Casamigos Reposado	£23
Derrumbues Michoacan Mezcal	£23
Don Julio Reposado	£20
Don Julio 1942	£93
El Tesoro Reposado	£31
Fortaleza Reposado	£24
Fortaleza Still Strength	£26
Gran Patron Platino	£54
Gran Patron Burdeos	£104
Illegal Mezcal Joven	£23
Jose Cuervo Reserva de la Familia Platino	£26
Maestro Dobel Diamante	£25
Tapatio Blanco	£16
Tapatio Excelencia	£47

RUM

Appleton Estate 12 y/o	£18
Appleton Estate 17 y/o	£180
Appleton Estate 2002 20 y/o	£70
Bacardi 8 years old	£16
Bacardi Heritage	£17
Bacardi Eximo	£26
Black Tot Finest Caribbean Rum	£17
Brugal 1888	£21
Clairin Communal	£21
Compagnie des Indes Hampden 2009 9yrs	£26
Diplomatico Reserva Exclusiva	£18
El Dorado 15 y/o	£16
Havana Club 7 y/o	£16
Leblon Cachaca	£20
Mount Gay Extra Old	£17
Ron Zacapa Centenario 23	£20
Samaroli "Over the World 2018"	£52
Santa Teresa 1796	£19
Santiago de Cuba 11 y/o	£21

FORTIFIED WINE – BY THE GLASS

	100ml	Bottle
<i>Sherry Fino, Una Palma, González-Byass</i>	£12	£60
Sherry Pedro Ximénez Noe, VORS, González-Byass	£25	£85
<i>2003 Port Vintage, Quinta do Noval</i>	£45	£350
Port Tawny, Quinta do Noval, 20-Years-Old	£24	£165

EAU DE VIE

Framboise	£10
Kirsch	£10
Poire William	£10
Mirabelle Grand Reserve	£16
Limoncello di Amalfi	£14
Sambuca Luxardo	£16

BEER

Noam	£10.50
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SOFT DRINKS

JUICES

250ml

Orange fresh	<i>£13</i>
Grapefruit fresh	<i>£13</i>
Pineapple	<i>£10.50</i>
Cranberry	<i>£10.50</i>
Green Apple	<i>£10.50</i>
Tomato	<i>£10.50</i>

MIXERS

Organic Fever Tree mixers, 200ml	<i>£6.50</i>
Coca Cola, 200ml	<i>£5.00</i>
Diet Coke, 200ml	<i>£6.00</i>

MINERAL WATER

Acqua Panna Still Water, 750ml	<i>£9.5</i>
Acqua Panna Still Water, 500ml	<i>£7</i>
San Pellegrino Sparkling Water, 750ml	<i>£9.5</i>
San Pellegrino Sparkling Water, 500ml	<i>£7</i>

CONNAUGHT BAR BOUTIQUE

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	<i>£230</i>
White wine	<i>£220</i>
Champagne Coupe	<i>£250</i>
Champagne flute	<i>£240</i>
Tall tumbler	<i>£240</i>
Martini	<i>£250</i>
Coasters – Per single unit	£15

BOTTLED COCKTAILS

Or, if you prefer your cocktails ready-crafted by our expert mixologists, opt for our signature bottled Connaught Bar Martinis and Negronis.

The Connaught Bar Martini	<i>£37</i>
The Connaught Bar Negroni	<i>£35</i>

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%. All prices are in Pounds Sterling. Please note that discretionary service charge of 15% will be added to you final bill.



CONNAUGHT
•BAR•