

Hélène Darroze AT
THE Connaught

Foie Gras

Robert Dupérier – Les Landes
rhubarb, Timut pepper, lemon
Cidre du St. Bernard, Maley, Aosta Valley, Italy

Onion

Bruno Ruas – Cévennes
black truffle, lardo di Colonnata, barley
2018 Albarino Badia de San Campio, Galicia, Spain

Scallop

Davy Price – Scotland
Tandoori spices, carrot, citrus, coriander
(supplement £12)
2017 Chenin Blanc David & Nadia, Swartland, South Africa

Hake

Stella Maris – Cornwall
calçot, “Baeri” caviar, dill
2018 Chateau la Coste Rose’, Provence, France

Chicken

Arnaud Tauzin – Les Landes
parsnip, coffee, Sancho pepper
2016 Clos St. Antonin, Cotes du Rhone, France

Venison

Wales
butternut squash, Stichelton, juniper
(supplement £18)
2016 Chianti classico, Monsanto, Tuscany, Italy

Citrus fruit

Bâches – France
Douglas fir, vanilla
2018 Muskat Ottonel Auslese Alois Kracher, Burgenland, Austria £16

Chocolate

Tainori – Dominican Republic
buckwheat, ginger
Sherry Pedro Ximenez Noe, Gonzalez Byass, Jerez, Spain £20

Signature Baba

Armagnac Darroze
exotic fruits
(supplement £18)
2017 Chenin Blanc Kika Miles Mossop, Swartland, South Africa £18

Matured fine seasonal cheeses (supplement £22)

Sample Weekday Lunch Formula £65

The choice of 3 products

Including 2 matching wines from the list, a bottle of water and coffee or infusion
(The menu is available from Monday to Friday, except bank holidays and the month of December)