

Taste of Autumn

Seaweed meringue with liver parfait and lemon jelly

Beetroot and burrata tartlet with royal bottarga

Trout doughnut with Vadouvan spices

CRAB

Davrik – Cornwall

brown and spider crabs, pomelo, lampong pepper, “txangurro”

OR

CAVIAR

Oscietra – Kaviari Paris

cauliflower, cucumber, hazelnut

(supplement £68.25)

WESTCOMBE RICOTTA

Tom Calver – Somerset

Ardi Gasna, Voatsiperifery pepper, onion consommé

LOBSTER

Phil Trebilcock – Cornwall

Tandoori spices, carrot, citrus, coriander

HAKE

The Ajax – Cornwall

black pudding, Jerusalem artichoke, sorrel

GROUSE

Denbighsbire – Wales

“wellington”, turnip, Heather honey, bergamot, whisky

OR

WAGYU BEEF

Highland Wagyu – Scotland

potato, fermented pepper, “béarnaise sauce”

(supplement £87.50)

MATURED FINE SEASONAL CHEESES

(additional course with supplement £17.50)

FIG

Solliès – Provence

Gin, dill

CHOCOLATE

Carupano from Chocolaterie de l’Opéra – France

coffee, Meyer lemon

OR

SIGNATURE BABA

Armagnac Darroze

blackberry, Sarawak pepper

(supplement £17.50)

£140

We also offer a five-course menu at £105 excluding Hake and Fig dishes.

Wine Pairing

A Tour Around The Wine World

Discover some of the wine world's hidden gems as our sommelier's selection guides you through lesser-known wine regions and terroirs far from the beaten track in pursuit of the most unique pairings

5 COURSES
£85

7 COURSES
£120

Great Classics Never Fade

World-renowned appellations, regions and countries form the foundation of this pairing selection. Hand-picked by our team of sommeliers, many of these will be familiar to you and rightly so given their reputation as the world's great classics.

5 COURSES
£140

7 COURSES
£195

The Ultimate Wine Experience

Explore some of the most enduring and iconic producers with this pairing a sommelier-curated collection of some of the oldest and rarest vintages in The Connaught's wine cellar is presented here as an unrivalled opportunity for connoisseurs of fine wines.

5 COURSES
£350

7 COURSES
£495

Non-Alcoholic Pairing

A Fresh Take on Pairing

Discover a unique pairing experience with pressed vegetables, juices, herbs, spices and teas taking the place of the traditional wine accompaniments. We have sourced, seasonal produce which is freshly ground, crushed and pressed to compose this non-alcoholic pairing.

5 COURSES
£85

7 COURSES
£120

ALL GLASSES ARE POURED AS A TASTING PORTION (75ML)

All prices are inclusive of VAT at the prevailing rate. Please note a discretionary service charge of 12.5% will be added to your bill. 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. Kindly note that menus are highly seasonal and therefore subject to change due to ingredients supply.