

Taste of Summer

Seaweed meringue with liver parfait and lemon jelly

Fresh trout doughnut with Vadouvan spices

Corn, smoked eel, Sichuan pepper tartlet

CRAB

Davrik – Cornwall

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

OR

CAVIAR

Oscietra – Kaviari Paris

Scottish langoustine, “piel de sapo” melon, sambire, ponzu

(supplement £68.25)

WESTCOMBE RICOTTA

Tom Calver – Somerset

lemon thyme, Ardi Gasna, Voatsiperifery pepper, onion consommé

LOBSTER

Phil Trebilcock – Cornwall

Tandoori spices, carrot, citrus, coriander

RED MULLET

The Duchess – Cornwall

courgette, Taggiasca olives, “gremolata”

GROUSE

Denbighsbire – Wales

beetroot, Violette fig, Mexican molé

OR

WAGYU BEEF

Highland Wagyu – Scotland

aubergine, herbs and flowers, fermented pepper, “bordelaise sauce”

(supplement £87.50)

MATURED FINE SEASONAL CHEESES

(additional course with supplement £17.50)

FIG

Solliès – Provence

Gin, dill

CHOCOLATE

Araguani from Chocolaterie Valrbona – France

buttermilk, tarragon, lemon

OR

SIGNATURE BABA

Armagnac Darroze

blackberry, lemon verbena

(supplement £17.50)

£140

We also offer a five-course menu at £105 excluding Red Mullet 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

From Grand Crus to Sherry, 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

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.