

# Taste of Autumn

## CRAB

*Davrik – Cornwall*

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

OR

## CAVIAR

*Baerii – Perlita, Aquitaine*

*Scottish langoustine, “piel de sapo” melon, samphire, ponzu*

*(supplement £65)*

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## COCO BEAN

*Paimpol – France*

*smoked eel, timut pepper, “clams consommé”*

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## LOBSTER

*Phil Trebilcock – Cornwall*

*Tandoori spices, carrot, citrus, coriander*

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## TURBOT

*The Duchess – Cornwall*

*fresh hazelnut, piquillo pepper, “calamari pil pil”*

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## PIGEON

*Jean-Jaques Boga – Brittany, France*

*amaranth, turnip, Heather honey, whiskey*

OR

## A5 WAGYU BEEF

*Gunma prefecture – Japan*

*“corn on the cob”, cep, sage, fermented pepper*

*(supplement £85)*

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## MATURED FINE SEASONAL CHEESES

*(additional course with supplement £22)*

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## FIG

*Solliès, France*

*fennel, Greek yogurt, ginger*

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## CHOCOLATE

*Mekong – Vietnam*

*cumin, lemon*

OR

## SIGNATURE BABA

*Armagnac Darroze*

*raspberries, long and Sarawak pepper, Chantilly cream*

*(supplement £18)*

£185

*We also offer a five-course menu at £160 excluding Turbot 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  
£98

7 COURSES  
£130

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## 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  
£150

7 COURSES  
£198

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## 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  
£375

7 COURSES  
£498

# 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  
£98

7 COURSES  
£130

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.*