

À L A C A R T E M E N U

THE CONNAUGHT GRILL first opened its doors on 2 May 1955. The space was richly furnished with old English lithographs adorning the walls and the tables were widely spaced providing discretion for all diners, many of whom were regulars.

In 1975 Michel Bourdin became the Head Chef of the then named Grill Room where he would stay for many years. When he arrived it is rumoured he was told to change nothing but slowly he made his mark insisting on never giving way to new fads such as Nouvelle Cuisine as the cooking found in the Grill would never go out of style.

The Connaught Grill garnered widespread renown over its proceeding 45 years as a bastion on the British restaurant scene before closing its doors in 2000.

It now returns with a contemporary creativity in both the design and cuisine underpinned by a respectful nod to its distinguished heritage. The interior design is led by John Heah with a strong focus on art and craftsmanship complete with extraordinary signature wall panels, tables and chairs made by Mira Nakashima especially for The Connaught Grill. The menu is a modern interpretation of a classic grill created under the direction of internationally renowned chef Jean-Georges Vongerichten with a few dishes taken directly from the original menu.

PTOLEMY MANN has firmly established herself as a leading chromatic minimalist artist whose craftsmanship expresses an abstract narrative.

Ptolemy has partnered with The Connaught Grill with six of her hand-dyed and woven artworks being transformed into thoughtfully-crafted menu covers.

R A W

GILLARDEAU OYSTERS
County Cork, Ireland
Six 54 196 Kcal Dozen 103 392 Kcal

IMPERIAL OSCIETRA GOLD CAVIAR 170
Traditional garnishes 505 Kcal

S T A R T E R S

CHARRED GALICIAN OCTOPUS 29
Green olive dressing, wild rocket, fried capers 222 Kcal

GRILLED ORKNEY SCALLOP 27
Seaweed & herb butter 250 Kcal

HOME MADE SCOTCH EGG 29
Lardo di Colonnata, smoked paprika, truffle mayonnaise 316 Kcal

CARAMELISED FOIE GRAS 34
Girolle mushroom, black fig, Port wine syrup 257 Kcal

V E G E T A R I A N

CELERIAC FONDANT 34
Wild mushroom, Marsala wine, parmesan cheese 373 Kcal

GAME SPECIALS
Subject to availability

SUNDAY ROAST
Traditional garnishes 508 Kcal
Subject to availability for dinner

CHEF PARTNER: JEAN-GEORGES VONGERICHTEN

HEREFORD BEEF TARTARE 32
Crispy potatoes 304 Kcal

YELLOWFIN TUNA TARTARE 33
Mustard sauce, herbs and fennel 128 Kcal

HEIRLOOM BEETROOT 26
Wood roasted beetroot, avocado, chilli aioli 159 Kcal

BAKED WATERLOO CHEESE 26
Kataifi, pistachio, Acacia honey, lemon jam 707 Kcal

FRISÉE, PARSLEY & PEAR SALAD 24
Finn cheese, lime dressing, smoked pecans 242 Kcal

GRILLED HISPI CABBAGE 32
Basil & pumpkin seed pesto 172 Kcal

SMOKED RABBIT TERRINE 32
Quail egg, charred girolle mushroom

BACON WRAPPED VENISON LOIN 64
Poached pear, red wine

HEREFORD BEEF RIB 78 462 Kcal

ROAST BLACK LEG CHICKEN 78 875 Kcal

GRILLED HISPI CABBAGE 54 631 Kcal

G R I L L E D F I S H

Served with grilled baby artichoke & basil

SCOTTISH SALMON ON THE BONE 250g 43
Isle of Skye, Scotland 651 Kcal

CATCH OF THE DAY
Market price

G R I L L E D M E A T

Served with glazed king oyster mushroom

SPIT ROASTED BLACK LEG CHICKEN
Norfolk, England
Half 700g 48 438 Kcal, Whole 1,4kg 92 875 Kcal

VEAL CUTLET 300g 68
Milk fed, Holland 424 Kcal

LAMB CANNON 200g 56
Texel Breed Cross, Dorset, England 614 Kcal

T O S H A R E

SEABASS EN CROUTE 900g 110
Cornwall, England 1,398 Kcal

TOMAHAWK STEAK 1.2Kg 200
Aberdeen Angus, Grass Fed, 30 days aged, Ayrshire, Scotland 1,400 Kcal

T-BONE STEAK 1Kg 168
Aberdeen Angus, Grass Fed, 30 days aged, Ayrshire, Scotland 1.260 Kcal

S A U C E S

BÉARNAISE 171 Kcal | PEPPERCORN 81 Kcal | ROAST BONE MARROW GRAVY 78 Kcal |
SALSA VERDE 38 Kcal | BEURRE NOISETTE VINAIGRETTE 100 Kcal | CLASSIC MINT SAUCE 160 Kcal |
BLACK PEPPER CONDIMENT 38 Kcal

S I D E S

THE CONNAUGHT GRILL CHIPS 12.5
Smoked garlic mayonnaise 275 Kcal

MASHED POTATOES 12
235 Kcal

POTATO GRATIN 14
Gruyere cheese 290 Kcal

HERBAL CREAMED SPINACH 12
Basil, nutmeg 348 Kcal

DOVER SOLE 500g 84
Brixham, County Devon, England 668 Kcal

SCOTTISH LOBSTER
North-West Coast, Isle of Skye, Scotland
Half 400g 50 148 Kcal, Whole 800g 100 296 Kcal

HEREFORD BEEF FILLET 200g 74
Add Diane sauce 22 375 Kcal
Grass fed, 30 days aged, Ayrshire, Scotland 280 Kcal

ABERDEEN ANGUS BEEF RIBEYE 250g 58
Grass fed, 30 days aged, Ayrshire, Scotland 733 Kcal

JAPANESE BLACK BEEF SIRLOIN 200g 87
Grass & grain fed, 21 days aged, Kyushu, Japan 310 Kcal

A5 RIBEYE KOBE BEEF 100g 168
Hyogo Prefecture, Japan 140 Kcal

CARAMELISED BRUSSELS SPROUTS 13
Smoked bacon, pear, raisin vinegar 166 Kcal

TENDER BROCCOLI 12
Pistachio, garlic, mint 251 Kcal

WILD ROCKET AND BABY GEM SALAD 12
Fine herbs & mustard vinaigrette 180 kcal

SAUTÉED FORAGED MUSHROOMS 16
White wine sauce, sage 132 Kcal

Please inform us of any allergies and / or dietary requirements. Calorie figures are approximative. Please note that game birds are caught in the wild and may still contain a small, unnoticed pellet within the dish. All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.