

Hélène Dauge at The Connaught

A La Carte menu is available from Monday to Sunday during lunch and dinner

The choice of 5 products (including 1 sweet): **£110**

Wine pairing: £90

Premium wine pairing (by CORAVIN): £195

75ml per glass

The choice of 7 products (including 2 sweets): **£147**

Wine pairing: £130

Premium wine pairing (by CORAVIN): £265

75ml per glass

Inspiration menu: **£185**

Wine pairing: £170

Premium wine pairing (by CORAVIN): £325

75ml per glass

Matured fine seasonal cheeses (supplement £22)

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.

Caviar

“Kristal” Kaviari – Amur River

oyster, dashi, sea urchin
(supplement £70)

Langoustine

Bon Amis – Isle of Skye

radish, “Retour d’Hanoi”, enoki, coriander

Foie gras

Robert Dupérier – Landes

persimmon, blood orange, fennel, buckwheat

Potato

Princesse Amandine – Brittany

lovage, herring, kaffir lime

Black truffle

Melanosporum – Périgord

Jerusalem artichoke, “Noir de Bigorre” ham, Parmigiano Reggiano
(supplement £60)

Lobster

Phil Trebillcock – Cornwall

tandoori, carrot, citrus, coriander
(supplement £39)

Hake

The Ajax – Cornwall

calçot, “Baeri” caviar, dill

Sea bass

The Duchess – Cornwall

cauliflower, Piedmont’s hazelnut, clams

Lamb

Axuria – Basque country

puntarella, spiny artichoke, anchovy, lemon

A5 Wagyu beef

Gunma prefecture – Japan

romanesco, horseradish, mustard
(supplement £125)

Pigeon

Denbighshire – Wales

foie gras, wild mushroom, turnip, Manuka honey
(for 2 guests)

Rhubarb

Janet Oldroyd – Rothwell, Yorkshire

Sarawak black pepper, vanilla

St Honoré

Black truffle – Périgord

salted caramel, vanilla
(supplement £32)

Pear

Mouneyrac – France

honey, ginger, bee pollen

Chocolate

Tainori – Dominican Republic

passion fruit, coffee

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