

# *Hélène Darroze at The Connaught*

***A La Carte menu is available from Monday to Friday during lunch and dinner,  
Saturday and Sunday during 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, China*  
scallop, Hass avocado, dill, "Fine de Claire" oyster  
(supplement £65)

**Bluefin Tuna**

*La frau, Manel Balfego – Balearic Sea*  
radish, yuzu, "Noir de Bigorre" ham, dashi

**Foie gras**

*Robert Dupérier – Landes, France*  
apple, bergamot, Tasmanian pepper, celeriac

**Pink garlic**

*Lautrec – Toulouse*  
eel, wild mushrooms, parsley, walnut

**White truffle**

*Alba – Piedmont*  
Mont D'or, Biancoperla corn, egg yolk  
(supplement £65)

**Lobster**

*Phil Trebillcock – Cornwall*  
tandoori, carrot, citrus, coriander  
(supplement £39)

**Cod**

*Stella Maris – Cornwall*  
black pudding, Jerusalem artichoke, sorrel

**Sea bass**

*The Duchess – Cornwall*  
coco bean, sea fennel, black trumpet, Toro jus

**Venison**

*Rhug Estate – Wales*  
beetroot, pear, endive, Stichelton

**A5 Wagyu beef**

*Gunma prefecture – Japan*  
romanesco, horseradish, mustard  
(supplement £125)

**Pigeon**

*Denbighshire – Wales*  
foie gras, wild mushroom, turnip, Manuka honey  
(for 2 guests)

**Grapefruit**

*Florida*  
Earl grey tea

**Signature Baba**

*Armagnac Darroze*  
chestnut, apples  
(supplement £18)

**Pear**

*Mouneyrac – France*  
honey, ginger, bee pollen

**Chocolate**

*Tainori – Dominican Republic*  
passion fruit, coffee

**White truffle**

*Alba – Piedmont*  
almond, mascarpone  
(supplement £48)

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