

# *Hélène Darroze at The Connaught*

## **Weekday Lunch Formula £60**

The choice of 3 products (1 starter, 1 main and 1 dessert)  
Including the choice of 2 glasses of wine from the list, a bottle of water and tea or coffee

**(The menu is available from Monday to Friday, except bank holidays, Valentine's Day and the month of December)**

### **Foie gras**

*Robert Dupérier – Landes*

wild strawberry, lemon, elderflower, fennel  
*2017, Maley Cider du Saint Bernard, Italy*

### **Lobster**

*St Ives – Cornwall*

Acquerello rice, chorizo, Parmigiano-Reggiano, Bottarga  
*2017 Albariño, Pazo Barrantes, Rias Baixas, Spain*

### **Scallop**

*Davy Price – Scotland*

tandoori, carrot, citrus, coriander  
(supplement £14)

*2017 Vermentino, Colli Di Luni, Il Torchio Liguria DOC, Italy*

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### **Pollock**

*The Ajax – Cornwall*

white asparagus, pea, wild garlic  
*2018 Chateau la Coste Rose', Provence, France*

### **Duck**

*Challans – France*

potato, Xerez vinegar, mustard  
*2015 Chateau la Coste 'Pentes Douce' Red, Provence, France*

### **Lamb**

*Rhug Estate – Wales*

puntarella, spiny artichoke, anchovy, lemon  
(supplement £20)

*2015 Côtes du Rhône, Domaine de la Mirandole, Rhône Valley, France*

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### **Rhubarb**

*Janet Oldroyd – Rothwell, Yorkshire*

Sarawak black pepper, vanilla  
*2009, Vouvray Moelleux Le Mont, Domaine Huet, Loire Valley, France £20*

### **Chocolate**

*Tainori – Dominican Republic*

passion fruit, coffee  
*Sherry "Noe'", Pedro Ximenez Muy Viejo, Gonzaléz Byass £25*

### **Signature Baba**

*Armagnac Darroze*

Bourbon vanilla, exotic fruits  
(supplement £18)

*2013 Tokaji Szamorodni, Istvan Szepsy, Hungary £26*

### **Matured fine seasonal cheeses (supplement £22)**

*2013 LBV Port Quinta da Gaivosa, Douro Valley, Portugal £14*