

# *Hélène Darroze at The Connaught*

## **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

### **Foie gras**

*Robert Dupérier – Landes, France*  
celeriac, pear, lemon thyme

*2017 Cider Saint Bernard, Aosta Valley, Italy*

### **Lobster**

*St Ives – Cornwall*

chestnut, salsify, tarragon, lemon

*2017 Cheverny, Pascal Bellier, Loire Valley, France*

### **Scallop**

*Davy Price – Scotland*

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

*2017 Vermentino il Torchio, Liguria, Italy*

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### **Cod**

*Stella Maris – Cornwall*

black pudding, Jerusalem artichoke, sorrel

*2017 Château La Coste Rose, Provence, France*

### **Beef cheek**

*Scotland*

beetroot, pear, endive, Stichelton

*1999 Bourgogne Rouge Domaine Leroy, Burgundy, France*

### **Pigeon**

*Denbighshire – Wales*

foie gras, wild mushroom, turnip, Manuka honey  
(supplement £40 for 2 guests)

*2015 Chianti Colli Senesi, Il Casale, Tuscany, Italy*

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### **Grapefruit**

*Florida*

Earl grey tea

*2017 Muskat Ottonel Auslese, Alois Kracher, Burgenland, Austria £16*

### **Chocolate**

*Tainori – Dominican Republic*

passion fruit, coffee

*Sherry Cream "Solera 1847", Gonzalez Byass £14*

### **Signature Baba**

*Armagnac Darroze*

chestnut, apples

(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*