

Hélène Dauge at The Connaught

À La Carte Menu

The menu is available every day of the week between 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

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

Caviar

“Kristal” Kaviari – Amur River

oyster, dashi, sea urchin
(supplement £70)

White Asparagus

Les Landes – France

gurnard, whelks, royal bottarga, lilliput caper

Foie gras

Robert Dupérier – Landes

wild strawberry, lemon, elderflower, fennel

Potato

Princesse Amandine – Brittany

lovage, herring, kaffir lime

Lobster

Phil Trebillcock – Cornwall

Pertuis green asparagus, morel, Vin jaune d’Arbois
(supplement £46)

Hake

The Ajax – Cornwall

leek, “Baeri” caviar, dill

Sea bass

The Duchess – Cornwall

cauliflower, Piedmont’s hazelnut, clams

Sweetbread

Corrèze – France

mousseron, broad beans, Tropea onion, "chimichurri"

Duck

Challans – France

endive, rhubarb, rose

A5 Wagyu beef

Gunma prefecture - Japan

parsnip, arabica coffee, sansho
(supplement £125)

Rhubarb

Janet Oldroyd – Rothwell, Yorkshire

Sarawak black pepper, vanilla

Gariguette strawberry

Verquiere – France

sesame

Signature Baba

Armagnac Darroze

Bourbon vanilla, exotic fruits
(supplement £18)

Chocolate

Tainori – Dominican Republic

ginger, lemon

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.

Kindly note that menus are highly seasonal and therefore subject to change due to ingredients supply.