

# *Hélène Davox 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

*Cider du Saint Bernard, Aosta Valley, Italy*

### **Lobster**

*St Ives – Cornwall*

Acquerello rice, chorizo, Parmigiano-Reggiano, Bottarga

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

### **Scallop**

*Davy Price – Scotland*

tandoori, carrot, citrus, coriander

(supplement £14)

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

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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 Domaine de la Mirandole, Cotes du Rhone, France*

### **Sweetbread**

*Corrèze – France*

mousseron, broad beans, Tropea onion, "chimichurri"

(supplement £18)

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

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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*

ginger, lemon

*Sherry "Noe", Pedro Ximenez Muy Viejo, González Byass £25*

### **Signature Baba**

*Armagnac Darroze*

Bourbon vanilla, exotic fruits

(supplement £18)

*2013 Tokaji Szamorodni, Istvan Szepsy, Hungary £28*

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

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

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.