

Helene Danoye 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

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

Avocado

Spain

cucumber, Greek yoghurt, paprika, radish

2014 Pinot Blanc Rosenberg, Anton Bauer, Wagram, Austria

Beetroot

Laurent Berrurier – France

quinoa, caper, balsamic vinegar

2017 Maley Cider du Saint Bernard, Italy

Pumpkin

Italy

sage, Chanterelle mushroom, Stichelton

2017 Petit Ballon, Cotes de Gascogne White, France

Cauliflower

Cornwall – England

hazelnut, grape, vadouvan

2017 Château La Coste Rose', Coteaux d'Aix-en-Provence, France

Acquerello rice

Tenuta Colombara – Vercelli

tardivo, fumaison, winter savory

2016 Rosso di Montalcino, Campaperi, Tuscany, Italy

Black truffle

Melanosporum – Périgord

Jerusalem artichoke, Parmigiano Reggiano

(supplement £60)

2017 Petit Ballon, Cotes de Gascogne Red, France

Rhubarb

Janet Oldroyd – Rothwell, Yorkshire

Sarawak black pepper, vanilla

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

Chocolate

Tainori – Dominican Republic

passion fruit, coffee

Sherry Cream "Solera 1847", Gonzalez Byass £14

St Honoré

Black truffle – Périgord

salted caramel, vanilla

(supplement £32)

2013 Tokaji Szamorodni, Istvan Szepsy, Hungary £26

Matured fine seasonal cheeses (supplement £22)

2012 LBV Port Quinta da Gaivosa, Douro Valley, Portugal £14