

Hélène Daroche 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)

Foie gras

Robert Dupérier – Landes

blood orange, fennel, buckwheat

2017, *Maley Cider du Saint Bernard, Italy*

Lobster

St Ives – Cornwall

Acquerello rice, chorizo, Parmigiano-Reggiano, Bottarga

2017 *Petit Ballon, Cotes de Gascogne White, France*

Scallop

Davy Price – Scotland

tandoori, carrot, citrus, coriander

(supplement £14)

2014 *Pinot Blanc Rosenberg, Anton Bauer, Wagram, Austria*

Hake

The Ajax – Cornwall

black pudding, Jerusalem artichoke, sorrel

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

Duck

Challans – France

potato, Xerez vinegar, mustard

2016 *Rosso di Montalcino, Campaperi, Tuscany, Italy*

Lamb

Rhug Estate – Wales

puntarella, spiny artichoke, anchovy, lemon

(supplement £20)

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)

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