

Hélène Darroze at The Connaught

Sample À La Carte Menu

The menu is available every day of the week for both lunch and dinner.

Caviar

"Kristal" Kaviari – Amur River
langoustine, oyster, runner bean
(supplement £75)

Bonito

Saint-Jean-de-Luz – France
tomato, pimento del piquillo, basil, "gazpacho consommé"

Crab

Cornwall
brown and spider crabs, pomelo, lampong pepper, "txangurro"

Foie Gras

Andignac – Landes
"Piel de sapo" melon, sancho pepper, koji rice, sake

Cep

Scotland
fresh walnut, snail, Lardo di Colonnata, "persillade emulsion"

Lobster

Phil Trebillcock – Cornwall
Tandoori spices, carrot, citrus, coriander
(supplement £39)

Cod

Stella Maris – Cornwall
potato, caper, dashi vinegar

Turbot

The Ajax – Cornwall
clams, cocobean, girolle, seaweed, "vin jaune d'Arbois sauce"

Veal

Dorset
cauliflower, hazelnut, chasselas grape, "vadouvan emulsion"

Grouse

Denbighshire – Wales
beetroot, wild blueberry, Mexican molé

A5 Wagyu beef

Gunma prefecture - Japan
celeriac, beer, honey
(supplement £115)

Grapefruit

Ruby – Florida
pistachio, greek yogurt

Fig

Sollies – Var
fennel, "vacherin"

Signature Baba

Armagnac Darroze
chestnut, Granny Smith apple
(supplement £18)

Chocolate

Araguani – Venezuela
plum, tarragon

Matured fine seasonal cheeses

(supplement £22)

The choice of 5 products £120

Classic wine pairing £90 or Premium wine pairing (by CORAVIN) £195 75ml per glass

The choice of 7 products £160

Classic wine pairing £130 or Premium wine pairing (by CORAVIN) £265 75ml per glass