



THE CONNAUGHT

IN-ROOM DINING MENU

Dear guest,

One of the most celebrated kitchens in London is at your service throughout your stay.

Our in-room dining menu features a selection of Connaught specialities. Whether you would like a three-course meal or a light snack, our menu offers a choice for any time of the day. We will happily prepare any meal that is not on the menu, as long as the ingredients are available.

Should you wish to arrange private dining in your room or suite, you will find menu suggestions on the following pages. To design a bespoke menu for your special occasion we would require a 24 hours' notice.

Please note that a discretionary service charge of 15% will be added to your room account and a £5 delivery charge per person will be added to your order.

You can reach the In-Room Dining team via extension 43.

(v) Suitable for vegetarians, (ve) vegans. 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. Calorie figures are approximate.

BREAKFAST	4-8
ALL DAY DINING	9-17
DESSERTS	18
JEAN-GEORGES AT THE CONNAUGHT	19-20
MIDDLE EASTERN SELECTION	21-22
JUNIOR SELECTION	23
LATE NIGHT	24-27
AFTERNOON TEA	28
DRINKS SELECTION	29-30
CHAMPAGNE & WINE	31-33
SPIRITS	34-35
SOFT DRINKS	36
CIGARETTES	37

BREAKFAST

CONTINENTAL BREAKFAST £35

*Bakery basket including home-made croissant,
pain au chocolat, fruit Danish, brioche
Served with butter, preserves & honey, 1,021 Kcal*

Your choice of toast, freshly pressed juice & hot beverage

THE CONNAUGHT BREAKFAST £45

*Bakery basket including home-baked croissant,
pain au chocolat, fruit Danish, brioche
Served with butter, preserves & honey, 1,359 Kcal*

Your choice of toast, freshly pressed juices & hot beverages

Eggs of your choice with two side dishes

JAPANESE BREAKFAST, 406 Kcal £55

*Salmon hajikami 鮭照り焼き
Japanese omelette 卵焼き
White kamaboko (fish cake) かまぼこ
Miso soup 味噌汁
Umeboshi (dried plum) 梅干し
Seasonal fresh fruit 季節のフルーツ
Green tea 緑茶*

MORNING SHAKES

£15

Green boost shake (v)

Almond milk, avocado, green apple, spinach

Date, banana, 242 Kcal

Fitness & protein (ve)

Omega seed butter, raw almond milk, wild blueberries,

hemp, chia & dates, 131 Kcal

COLD PRESS

£13

Organic green juice (ve)

Granny Smith apple, kale, cucumber, spinach,

lemon, young ginger, 66 Kcal

Turmeric tonic (ve)

Acacia honey, lime, Himalayan salt, 204 Kcal

Ruby red juice (ve)

Carrot, beetroot, orange, lemon, ginger, 83 Kcal

Orange juice, 122 Kcal

Grapefruit juice, 94 Kcal

Carrot juice, 150 Kcal

BAKERY BASKET

£17

*Bakery basket including home-made croissant,
pain au chocolat, fruit Danish, brioche, baguette
Served with butter, preserves & honey
(portion for one), 813 cal*

CEREALS & BOWLS

£8.5

*Corn Flakes, 91 Kcal; Alpen Muesli, 168 Kcal; Special K, 118 Kcal;
Weetabix, 136 Kcal; Frosties, 131 Kcal; Rice Krispies, 85 Kcal;
Bran Flakes, 144 Kcal; Coco Pops, 134 Kcal*

Vanilla chia bowl (ve)

£18.5

*Coconut milk, seasonal fruit, cacao nibs, dates,
Brazil nuts 143 Kcal*

Açaí bowl (ve)

£17

Coconut yoghurt, banana, cacao nibs, 434 Kcal

Bircher muesli, apple, nuts (v), 227 Kcal

£15

Seasonal fresh fruit bowl (ve), 160 Kcal

£18.5

Seasonal berry bowl (ve), 54 Kcal

£23

Home-made granola & yoghurt (v), 229 Kcal

£17

Add berries, 283 Kcal

+£8

Secret recipe by our pastry chef

Porridge (v),

£12

*Choice of berries, Brazil nuts, flaked almonds
Banana, sultanas or honey, 370 indiaKcal*

Organic gluten free porridge (v)

£16

*Hemp seeds, Brazil nuts, dates, bee pollen
Goji berries, blueberries, 63 Kcal*

SAVOURY

<i>Kitchari (v)</i> <i>Yoghurt, mint, fermented carrot, turmeric 138 Kcal</i>	£18
<i>Scottish oak smoked salmon</i> <i>Dill, sour cream, blinis 760 Kcal</i>	£28
<i>Full English Breakfast</i> <i>Eggs of your choice, sausages, bacon, baked beans,</i> <i>tomato, mushroom & black pudding 1,159 Kcal</i>	£35
<i>Bagel, Scottish oak smoked salmon, cream cheese 391 Kcal</i>	£20

ORGANIC FARM EGGS

<i>Truffle scrambled eggs (v), 369 Kcal</i>	£40
<i>Eggs Benedict or Royale 420 cal/ 433 Kcal</i>	£26
<i>Eggs Florentine (v) 380 Kcal</i>	£24
<i>Boiled eggs & buttered soldiers (v) 144 Kcal</i>	£16
<i>Scottish oak smoked salmon & scrambled eggs 461 Kcal</i>	£29
<i>Omelette, 338 Kcal</i> <i>With your choice of fillings</i> <i>Tomatoes, onions, peppers, mushrooms,</i> <i>Spinach, chillis, cheese or ham</i>	£25

ON SEEDED GRANARY TOAST

<i>Avocado (ve)</i>	£19
<i>Sunflower seeds, lime, chilli, 399 Kcal</i>	
<i>With two poached eggs (v) 465 Kcal</i>	+£9
<i>With Scottish oak smoked salmon, 528 Kcal</i>	+£15

SIDE DISHES

<i>Avocado (ve), 239 Kcal</i>	£12
<i>Roasted mushrooms (v), 239 Kcal</i>	£9
<i>Baked Beans (ve), 74 Kcal</i>	£9
<i>Hash Browns (v), 90 Kcal</i>	£9
<i>Dry cured bacon, 207 Kcal</i>	£9
<i>Grilled tomatoes (ve), 17 Kcal</i>	£9
<i>Pork & herb sausages, 618 Kcal</i>	£9
<i>Chicken sausages, 618 Kcal</i>	£9
<i>Beef sausages, 618 Kcal</i>	£9
<i>Vegetarian sausages, 618 Kcal</i>	£9
<i>Scottish oak smoked salmon, 167 Kcal</i>	£15

FAVOURITES

<i>French toast (v)</i>	£22
<i>Brioche, roasted fruit, 328 Kcal</i>	
<i>Buttermilk pancakes (v)</i>	£20
<i>Seasonal berries, banana, maple syrup, 304 Kcal</i>	
<i>Gluten free almond pancakes (v)</i>	£20
<i>Banana, whipped cream, maple syrup, 423 Kcal</i>	
<i>Belgian waffles (v)</i>	£22
<i>Warm blueberries, whipped cream, 312 Kcal</i>	

ALL DAY DINING

Available from 12 noon until 10:30 pm

CANAPES

Caviar on blinis £110
Crème fraîche, chives, Cheshire Mine Salted 30g, 652 Kcal

Crispy salmon sushi £23
Chipotle emulsion, soy glaze, 311 Kcal

Jamon Ibérico de Bellota £23
Crystal Bread, Cherry, Walnuts, 209 Kcal

SNACKS

Parmesan churros (v) £19
Tomato powder, basil leaves, 411 Kcal

Fish croquettes £23
Dill emulsion, Keta caviar 278 Kcal

Corn fed crispy chicken tulips £23
Lemongrass, chilli & ginger emulsion, 263 Kcal

CONSOMMES & SOUPS

Chicken consommé £23
Free range chicken, rosemary oil, herbs , 599 Kcal

Chilli chicken ramen £32
Shimeji mushrooms, Spring onions, lime juice
Spicy chicken broth, shichimi, 1,035 Kcal

Tomato & basil soup (v) £21
Aged parmesan, confit cherry tomatoes, 336 Kcal

Farmer's vegetable soup (ve) £21
Seasonal vegetables, herb oil, 128 Kcal

Lobster bisque £38
Seafood, saffron aiol, 449 Kcal

COLD MEATS

Served with cornichons, mustard, crushed tomatoes
Pain de crystal

Ibérico ham, 1,081 Kcal £75

Bresaola £26
Della Valtellina, 760 Kcal

CAVIAR AND SMOKED FISH

Imperial Baeri, 30g, 554 Kcal £110

Imperial Oscietra gold, 30g, 505 Kcal £184

Imperial Beluga, 30g, 559 Kcal £352

*All served with Organic eggs, crème fraiche, chives,
Blinis & pain de crystal, 481 Kcal*

Hash brown & caviar £32

Imperial Oscietra, bottarga, 384 Kcal

STARTERS

Scottish oak smoked salmon £30

Dill, sour cream, blinis, 447 Kcal

Tuna tartare £33

Avocado, radish, ginger sauce, 339 Kcal

Angus beef & peppercorn carpaccio £34

Pine nut dressing, parmesan, 298 Kcal

Burrata (v) £27

Sun dried tomatoes, Piquillo peppers, basil oil, 383 Kcal

SALADS

£25

Create your own salad with four garnishes and your choice of dressings

CHOOSE YOUR SALADS 150 gr

*Mesclun baby greens, 20 Kcal; English kale 50 Kcal; Rocket 17 Kcal
Escarole 20 Kcal; Romaine lettuce 17 Kcal*

CHOOSE YOUR FOUR GARNISHES**VEGETABLES**

*Avocado 40 gr, 47Kcal
Cucumber 30 gr, 4Kcal
Tomatoes 30 gr, 4Kcal
Enoki mushrooms 20 gr, 1 Kcal
Grated carrots 20 gr, 6 Kcal
Artichokes 40 gr, 3 Kcal
Sundried tomatoes 40 gr, 89 Kcal*

OTHER INGREDIENTS

*Taggiasca 30 gr, 57 Kcal
Caper berries 20 gr, 5 Kcal
Soft boiled egg 65 gr, 94 Kcal
Croutons 30 gr, 122 Kcal
Anchovies 15 gr, 19 Kcal
Walnuts 15 gr, 104 Kcal
Pumpkin seeds 10 gr, 57 Kcal*

CHEESES

*Mozzarella 30 gr, 83 Kcal
Parmesan shavings 20 gr, 77 Kcal
Feta 30 gr, 83 Kcal
Aged Comté 20 gr, 88 Kcal*

Additional garnish

+£8.5

CHOOSE YOUR DRESSINGS 40 gr

*Olive oil & lemon juice, 14 Kcal
Olive oil & balsamic vinegar, 12 Kcal
French vinaigrette, 14 Kcal
Caesar dressing with anchovies, 74 Kcal
Truffle vinaigrette, 14 Kcal*

+£12

TO ADD TO YOUR SALADS

*Scottish lobster (Half 90 gr/whole 180 gr), 34 Kcal/ 67 Kcal £32/£63
Atlantic prawns, 5 pieces, 39 Kcal £23
Scottish oak smoked salmon, 100g, 184 Kcal £29
Grilled chicken, 170g, 250 Kcal £21
Grilled salmon, 160g, 347 Kcal £21*

CONNAUGHT CLASSICS

<i>Add Organic French chicken, 346 Kcal</i>	<i>£21</i>
<i>Add Scottish salmon , 391 Kcal</i>	<i>£21</i>
<i>Add Atlantic prawns, 39 Kcal</i>	<i>£23</i>
<i>Caesar salad</i>	<i>£28</i>
<i>Iceberg lettuce, anchovies, croutons, avocado</i>	
<i>Parmesan cheese, 1,116 Kcal</i>	
<i>Superfood salad (ve)</i>	<i>£28</i>
<i>Round lettuce, rocket, Enoki mushrooms, avocado</i>	
<i>Cucumber ginger, carrots, Goji berries, pumpkin seed</i>	
<i>Lemon & extra virgin olive oil 624 Kcal</i>	
<i>Grilled shrimp salad</i>	<i>£33</i>
<i>Radicchio, citrus fruits, pine nuts 482 Kcal</i>	

FINGER SANDWICHES

£20

*Selection of 5, including:**Cucumber & mint yoghurt**Orange zest, lemon balm, white bread 79 Kcal**St. Ewe rich yolk egg**Piquillo pepper mayonnaise, capers, dill**White bread 132 Kcal**Scottish oak smoked salmon**Avocado & wasabi emulsion, teriyaki sauce**Brown bread 115 Kcal**Coronation bronze turkey**Golden raisins, green apple, coriander leaves**Granary bread 151 kcal**Mild cheddar cheese**Pineapple & pepper chutney, grain mustard,**Brown bread 161 Kcal***SANDWICHES & BURGERS***Served with home-made chips**Club sandwich*

£32

*Chicken, bacon, eggs, cheddar, avocado, pain de mie 681 Kcal**Scottish lobster roll*

£44

*Lobster bisque emulsion, dill cream, 842 Kcal**Vegetarian club sandwich (v)*

£25

*Avocado, tomatoes, marinated artichokes, pain de mie, 681 Kcal**Croque Monsieur**With Comté cheese & ham, 1,441 Kcal*

£29

With Comté cheese, ham & truffle, 1,442 Kcal

£48

Scottish oak smoked salmon bagel

£24

*Lemon cream, dill, capers, 521 Kcal**Truffle cheeseburger*

£42

*Somerset brie, truffle mayonnaise, yuzu pickles 1,636 Kcal**Sakura Wagyu beef sandwich*

£84

Pickled mooli, smoked chipotle, pain de mie, 879 Kcal

FISH AND SEA FOOD

All dishes comes with choice of sauce and a side

Cornish Dover sole, 700g £84
Grilled, 477 cal or meunière, 685 Kcal

Scottish Blue lobster, 700g £100
Grilled or pan-seared, 624 Kcal

Line caught sea bass, 160g £47
Steamed, grilled or pan-seared, 351 Kcal

Scottish salmon, 160g £38
Steamed, grilled or pan-seared, 466 Kcal

Fish & chips £36
Battered cod, Spring pea Gribiche sauce, 936 Kcal

Choice of sauces:

Hollandaise, 142 kcal; Tartare sauce, 15 kcal; Vierge, 127 kcal

SIDE DISHES (W)

Home-made chips, 130 Kcal £11.5

Mashed potatoes, 346 Kcal £10.5

Baby potatoes £10.5
Sautéed or steamed, 267 Kcal

Spinach £10.5
Sautéed or steamed, 28 Kcal

Portobello mushrooms £10.5
Roasted, 55 Kcal

Seasonal vegetables £10.5
Sautéed or steamed, 38 Kcal

Basmati rice, 53 Kcal £10.5

MEAT & POULTRY

All dishes comes with choice of sauce and a side

Corn-fed chicken breast £32
Grilled or roasted, 320 Kcal

Fillet of Wagyu beef, 180g £78
Grilled or pan-fried, 252 Kcal

Sakura Wagyu sirloin, 200g £84
Grilled or pan-fried, 302 Kcal

Cornish lamb chops, 250g £42
Grilled or pan-fried, 288 Kcal

Choice of sauces:

Béarnaise 88 Kcal; Peppercorn sauce 88 Kcal; Gravy 79 Kcal

SIDE DISHES (v)

Home-made chips, 130 Kcal £11.5

Mashed potatoes, 346 Kcal £10.5

Baby potatoes £10.5
Sautéed or steamed, 267 Kcal

Spinach £10.5
Sautéed or steamed, 28 Kcal

Portobello mushrooms £10.5
Roasted, 55 Kcal

Seasonal vegetables £10.5
Sautéed or steamed, 38 Kcal

Basmati rice, 53 Kcal £10.5

PASTA

Spaghetti, Tagliatelle, Penne or Gluten free pasta £25

With butter (v), 1,049 Kcal

With tomato sauce, 701 Kcal or Arrabbiata sauce, 714 Kcal

With pesto (v), 1,019 Kcal

With Bolognese, 874 Kcal +£12

With truffles (v), 752 Kcal + £47

RISOTTO

(Arborio)

£26

With parmesan cheese (v), 1,811 Kcal

With wild mushrooms (v), 1,809 Kcal

With lobster, tarragon & chives, 1,908 Kcal +£55

With truffles (v), 1,768 Kcal + £65

With seasonal vegetables (v), 1,632 Kcal

PIZZA

Available from 12 noon until 10:30 pm

Tomato & mozzarella pizza £26

Basil, chili flakes, 710 Kcal

Black truffle pizza £42

Fontina cheese, 745 Kcal

Prosciutto pizza £38

Mozzarella, parmesan, 961 Kcal

DESSERTS

Matcha crêpe cake £23
Cream cheese, kalamansi marmalade
Genmaicha tea ice cream, 495 Kcal

Millefeuille £25
Puff pastry, vanilla cream, caramel,
Pecans, vanilla ice cream, 659 Kcal

Chocolate fondant £23
Vanilla ice cream, 633 Kcal

Selection of ice creams & sorbets £16
(3 flavours), 264 Kcal

Selection of seasonal fresh fruit, 160 Kcal £19

CHEESE SELECTION, 233 Kcal £30

Quince, crackers
Franche Comté
(Aged for 28 months, raw cow's milk, hard French cheese)
Montgomerys Cheddar
(Raw cows milk, Somerset UK)
Brillat Savarin
(Raw cows milk, French)
Dorstone
(Pasteurised goats milk, Hertefordshire, UK)
Colston Bassett Stilton
(Pasteurised cows milk, Nottinghamshire, UK)

LIQUEUR COFFEES £18

Irish coffee

Bailey's coffee

Jamaican coffee

French coffee

JEAN-GEORGES AT THE CONNAUGHT

Available from 12 noon until 10:30 pm

CAVIAR

Egg toast with caviar £47
Imperial Oscietra Gold, herbs, 133 Kcal

STARTERS

Green asparagus & avocado salad (v) £26
Pecorino cheese, pistachios
Lovage chiffonade, 247 Kcal

Molyneux Farm kale & spring peas salad (v) £23
Snow peas, dijon mustard vinaigrette
Mint, soft boiled egg, 224 Kcal

Warm shrimp £35
Round lettuce, avocado, tomato
Champagne vinegar dressing, 329 Kcal

Warm white asparagus (v) £26
Jalapeño & coriander sauce
Toasted hazelnuts, 251 Kcal

Grilled Galician octopus £29
Piperade, wild rocket leaves
Smoked paprika, 878 Kcal

VEGETARIAN

Charred Spring vegetables (ve) £29
Shiitake mushroom & baby carrots, leeks
Yuzu kosho emulsion, 414 Kcal
Add Organic quinoa, 77 Kcal +£7

Spaghetti cacio e pepe (v) £34
Parmesan & pecorino cheese
Spiced peppercorn mix, 829 Kcal

FISH

Line caught sea bass £47
Crusted with nuts & seeds, sweet & sour jus, 807 Kcal

Spice crusted salmon £42
Poached fennel, herbs purée
Fragrant coconut & lime infusion, 530 Kcal

MEAT

Organic chicken £40
Parmesan crusted, artichokes, lemon-basil sauce, 901 Kcal

Cornish lamb chops £45
Smoked chilli glaze, mint oil
Green asparagus 624 Kcal

SIDES

Whole roasted cauliflower (ve) £16/24
Grain mustard sauce, herbs, 347 Kcal/694 Kcal

Grilled English asparagus (v) £16
Fermented black bean vinaigrette, black olives, 112 Kcal

DESSERTS

Citrus candy floss £20
Lemon posset, mandarin juice
Grapefruit & orange sorbet, 238 Kcal

Poached apple brioche £22
French toast, brioche espuma
Apple tuile, apple cider sorbet, 345 Kcal

Rhubarb & yoghurt £20
Sheep's yoghurt mousse, vanilla arlettes
Rhubarb sorbet, 408 Kcal

MIDDLE EASTERN SELECTION

COLD MEZZE

(All served with homemade pickles & khobez)

<i>Hummus (ve) Chickpea purée with sesame paste (Tahini) & lemon juice, 785 Kcal</i>	<i>£14</i>
<i>Labneh (v) Strained yoghurt served with olive oil Dried thyme, 820 Kcal</i>	<i>£14</i>
<i>Marinated olives, 12 Kcal</i>	<i>£11</i>
<i>Fatoush Cucumber, tomatoes & romaine salad With pita chips, 523 Kcal</i>	<i>£18</i>

HOT MEZZE

<i>Falafel Deep fried beans & fine herb croquettes, tahini, 1,570 Kcal</i>	<i>£20</i>
<i>Sambousek (7 pieces) Cheese, 791 cal or lamb, 1,544 Kcal</i>	<i>£20/£30</i>
<i>Spinach fatayer (v) Baked pastry parcels filled with spinach, spring onion Pine nuts & sumac, 1,175 Kcal</i>	<i>£20</i>
<i>Kibbeh shameyieh Deep fried lamb meatballs mixed With cracked wheat & onions, 1,359 Kcal</i>	<i>£38</i>

MAIN COURSES

<i>Marinated roast baby chicken</i> <i>Garlic sauce & home-made chips, 733 Kcal</i>	£47
<i>Chicken kabsa</i> <i>Marinated chicken, kabsa rice</i> <i>Yoghurt dip, tomato sauce, 666 Kcal</i>	£36
<i>Spiced lamb koftas</i> <i>Minted salad & yoghurt, pickled onions, 739 Kcal</i>	£44
<i>Roast lamb</i> <i>Marinated in Lebanese herbs & spices</i> <i>Braised shank of lamb, lamb rice, 409 Kcal</i>	£49

INDIAN SELECTION

(All served with poppadums & pickles)

<i>Dum lamb biryani</i> <i>Marinated lamb, crispy onions, fresh mint,</i> <i>cashew nuts, 539 Kcal</i>	£42
<i>Old Delhi style Butter Chicken</i> <i>Spiced tomato & butter sauce, basmati rice, 774 Kcal</i>	£37
<i>Kitchari (v)</i> <i>Yoghurt, mint, fermented carrot, turmeric, 138 Kcal</i>	£19

SIDE DISHES

<i>Panchratna dal (v)</i> <i>Rajasthani blend of five lentils, mustard</i> <i>Chilli & cumin, 253 Kcal</i>	£20
<i>Chana masala (ve)</i> <i>Slow cooked chickpeas, tomato masala, 251 Kcal</i>	£20

JUNIOR SELECTION

STARTERS

<i>Smoked salmon & blinis, 510 Kcal</i>	<i>£20</i>
<i>Tomato & mozzarella (v), 336 Kcal</i>	<i>£17</i>
<i>Chicken broth with herbs, 583 Kcal</i>	<i>£15</i>
<i>Mixed green salad (ve), 54 Kcal</i>	<i>£11</i>

MAIN COURSES

<i>Cheese on toast (v), 517 Kcal</i>	<i>£19</i>
<i>Mini beef burgers</i>	<i>£23</i>
<i>Cheese, tomatoes & chips, 1,217 Kcal</i>	
<i>Home-made chicken nuggets & chips, 1,421 Kcal</i>	<i>£19</i>
<i>Mini fish & chips, 936 Kcal</i>	<i>£21</i>
<i>Penne pasta</i>	
<i>With tomato sauce (ve), 701 Kcal</i>	<i>£19</i>
<i>With chicken cream, 593 Kcal</i>	<i>£23</i>
<i>Grilled chicken breast, 622 Kcal</i>	<i>£23</i>
<i>Grilled sea bass, 876 Kcal</i>	<i>£32</i>
<i>SIDES (v)</i>	<i>£11</i>

<i>Mashed potatoes, 346 Kcal</i>
<i>Chips, 130 Kcal</i>
<i>Steamed vegetables, 23 Kcal</i>
<i>Steamed spinach, 28 Kcal</i>

SWEET TREATS

<i>Selection of ice cream & sorbet, 192K cal</i>	<i>£19</i>
<i>Chocolate fondant, 633 Kcal</i>	<i>£22</i>
<i>Seasonal fruit bowl, 346 Kcal</i>	<i>£18.5</i>

LATE NIGHT

Available from 10:30pm until 7am

STARTERS AND SALADS

Add Organic French chicken, 346 Kcal £21

Add Scottish salmon, 391 Kcal £21

Add Atlantic prawns, 39 Kcal £23

Caesar salad £28

Iceberg lettuce, anchovies, croutons

Parmesan cheese, 1,116 Kcal

Grilled shrimp salad £33

Radicchio, citrus fruits, pine nuts 482 Kcal

Burrata (v) £27

Sun dried tomatoes, Piquillo peppers, basil oil, 383 Kcal

Oak smoked salmon £37

Blinis, toast, crème fraiche, 760 Kcal

SOUPS

Tomato & basil soup (v) £21

Aged parmesan, confit cherry tomatoes, 336 Kcal

Chicken consommé £21

Free range chicken, rosemary oil, herbs, 599 Kcal

Chilli chicken ramen £32

Shimeji mushrooms, Spring onions, lime juice

Spicy chicken broth, shichimi, 1,842 Kcal

SANDWICHES

Served with home-made chips

Truffle cheeseburger £42

Somerset brie, truffle mayonnaise, yuzu pickles 1,636 Kcal

Club sandwich £33

Chicken, bacon, eggs, cheddar, avocado, pain de mie 681 Kcal

Vegetarian club sandwich (v) £25

Avocado, tomatoes, marinated artichokes, pain de mie, 681 Kcal

PASTA

Penne or spaghetti £25

With tomato sauce (ve), 701 Kcal

With pesto (v), 1,019 Kcal

With Bolognese, 874 Kcal +£12

RISOTTO £26

(Arborio)

With wild mushrooms (v), 1,809 Kcal

With seasonal vegetables (v), 1,632 Kcal

FISH

All dishes come with choice of sauce and a side

Cornish Dover sole, 700g £84
Grilled, 44 Kcal or meunière, 685 Kcal

Scottish salmon, 160g £38
Steamed or pan-seared, 466 Kcal

Fish & chips £36
Battered cod, Spring pea Gribiche sauce, 936 Kcal

Choice of sauces:
Hollandaise, 142 Kcal; Tartare sauce, 15 Kcal

MEAT AND POULTRY

All dishes come with choice of sauce and a side

Corn-fed chicken breast £32
Grilled or roasted, 320 Kcal

Sakura Wagyu sirloin 200g, 302 Kcal £84

Cornish lamb chops, 250g £42
Grilled or pan-fried, 288 Kcal

Choice of sauces:
Béarnaise, 88 Kcal; Peppercorn sauce, 88 Kcal; Gravy 79 Kcal

SIDE DISHES (w)

Home-made chips, 130 Kcal £11.5

Mashed potatoes, 346 Kcal £10.5

Baby spinach, sautéed, 28 Kcal £10.5

Mixed vegetables, 38 Kcal £10.5

Basmati rice, 53 Kcal £10.5

DESSERTS

Millefeuille £25
*Puff pastry, vanilla cream, caramel,
Pecans, vanilla ice cream, 659 Kcal*

Chocolate fondant £23
Vanilla ice cream, 633 Kcal

Selection of seasonal fresh fruit, 160 Kcal £19

CHEESE SELECTION, 233 Kcal £30

Quince, crackers
Franche Comté
(Aged for 28 months, raw cow's milk, hard French cheese)
Montgomerys Cheddar
(Raw cows milk, Somerset UK)
Brillat Savarin
(Raw cows milk, French)
Dorstone
(Pasteurised goats milk, Hertfordshire, UK)
Colston Bassett Stilton
(Pasteurised cows milk, Nottinghamshire, UK)

LIQUEUR COFFEES £18

Irish coffee

Bailey's coffee

Jamaican coffee

French coffee

AFTERNOON TEA, *2,356 Kcal* £85
Available from 2:30pm

With a glass of Billecart Salmon Brut Champagne £95
With a glass of Billecart Salmon Rose Champagne £100

Our afternoon tea includes:
Selection of finger sandwiches
Scones, clotted cream, preserves
Selection of French pastries
Your choice of hot beverage:
Sustainably sourced through JING tea

BLACK TEA
English Breakfast; Decaffeinated English Breakfast;
Assam, Earl Grey, Darjeeling Second Flush,

GREEN TEA
Jade Sword

WHITE TEA
Jasmine Silver Needle

HERBAL INFUSIONS
Organic chamomile, organic peppermint
Lemongrass & ginger, roiboos

FRESH INFUSIONS
Fresh mint tea, fresh lemon tea
Fresh ginger tea

ICED TEAS
Your choice of traditional home-made iced tea
with mint & sliced lemon

TEA

Sustainably sourced through Tregothnan and JING tea

THE CONNAUGHT SIGNATURE BLEND

£10.5

Grown in perfect conditions on the ancient Cornish Tregothnan estate and considered the world's first true British tea. This smooth, rich Assam style is made from fulsomely oxidized leaves exclusively picked from the slopes above the River Fal, Cornwall, UK.

BLACK TEA

£8.5

*Connaught English Breakfast
Decaffeinated English Breakfast
Assam Breakfast
Earl Grey
Darjeeling Second Flush*

GREEN TEA

£8.5

Jade Sword

WHITE TEA

£9.5

Jasmine Silver Needle

HERBAL INFUSIONS

£8.5

*Organic Chamomile
Organic Peppermint
Lemongrass & Ginger
Roiboos*

FRESH INFUSIONS

£8.5

*Fresh mint tea
Fresh lemon tea
Fresh ginger tea*

ICED TEAS

£8.5

Your choice of traditional home-made iced tea with mint & sliced lemon

COFFEE

Sustainably sourced through Extract Coffee

Guatemalan blend coffee	£8.5
French press coffee	£8.5
Americano	£8.5
Single espresso or macchiato	£8.5
Double espresso or macchiato	£8.5
Cappuccino	£8.5
Latte, vanilla latte or mocha	£8.5
Valrhona Celaya chocolate drinks (served hot or cold)	£8.5
Iced coffee	£8

MILK

(All coffee & tea can be served with your choice of milk)

Soya
Oat
Almond
Coconut
Hazelnut
Rice milk
Lactose free
Double cream

	CHAMPAGNE – BY THE GLASS	125ML	BOTTLE
NV	<i>Billecart-Salmon, Brut Reserve</i>	28	145
2013	<i>Dom Perignon</i>	75	395
NV	<i>Krug, Grande Cuvée, 171th Edition</i>	85	450
NV	<i>Billecart-Salmon, Brut, Rosé</i>	35	185
	WHITE WINE – BY THE GLASS	125ML	BOTTLE
2020	<i>Sancerre La Guiberte, Domaine Alain Gueneau Loire Valley, France</i>	24	90
2022	<i>Chablis Vieilles Vignes, Domaine Testut Burgundy, France</i>	28	105
2020	<i>Puligny-Montrachet, Vieilles Vignes, Vincent Girardin Burgundy, France</i>	40	195
	ROSE WINE – BY THE GLASS	125ML	BOTTLE
2022	<i>Château Roubine, Cuvée Premium Provence, France</i>	24	90
	RED WINE – BY THE GLASS	125ML	BOTTLE
2021	<i>Chianti Classico, Castello di Albola Tuscany, Italy</i>	25	95
2018	<i>Rioja Reserva, Marques de Murrieta Rioja, Spain</i>	26	95
2014	<i>Margaux du Château Brane-Cantenac Bordeaux, France</i>	38	175
2020	<i>Gevrey-Chambertin, Domaine David Duband Burgundy, France</i>	40	195
	SWEET WINE – BY THE GLASS	125ML	BOTTLE
2018	<i>Sauternes Cuvée Céline, Clos Le Comte</i>	22	130

CHAMPAGNE – HALF BOTTLES**375 ML**

<i>NV</i>	<i>Billecart-Salmon, Brut, Réserve</i>	<i>70</i>
<i>NV</i>	<i>Billecart-Salmon, Rosé</i>	<i>90</i>

WHITE WINE – HALF BOTTLES

<i>2020</i>	<i>Sancerre La Guiberte</i>	<i>45</i>
	<i>A. Gueneau, Loire Valley, France</i>	
<i>2015</i>	<i>Condrieu La Petite Côte</i>	<i>90</i>
	<i>Yves Cuilleron, Rhône Valley, France</i>	

RED WINE – HALF BOTTLES

<i>2019</i>	<i>Château de Côme</i>	<i>85</i>
	<i>St-Estèphe, Bordeaux, France</i>	
<i>2016</i>	<i>Nuits-Saint-Georges</i>	<i>95</i>
	<i>David Duband, Burgundy, France</i>	

BOTTLED BEER**330 ML**

	<i>Lucky Saint, Bavaria, Germany</i>	<i>10.5</i>
	<i>Unfiltered Low Alcohol Lager (0.5%)</i>	
	<i>Noam, Bavaria, Germany</i>	<i>10.5</i>
	<i>Lager</i>	

CHAMPAGNE – BY THE BOTTLE

BILLECART-SALMON

<i>NV</i>	<i>Brut, Brut Reserve</i>	145
<i>NV</i>	<i>Brut, Blanc de Blancs</i>	210
<i>2008</i>	<i>Brut, Cuvée Nicolas François</i>	350
<i>2009</i>	<i>Brut, Cuvée Louis Salmon, B. de Blancs</i>	395
<i>2005</i>	<i>Brut, Le Clos Saint Hilaire, Blanc de Noirs</i>	850
<i>NV</i>	<i>Brut, Rosé</i>	185
<i>2009</i>	<i>Brut, Rosé, Cuvée Elisabeth Salmon</i>	375

BOLLINGER

<i>NV</i>	<i>Brut, Special Cuvée</i>	145
<i>2014</i>	<i>Brut, La Grande Année</i>	295
<i>2008</i>	<i>Extra-Brut, R.D. Récemment Dégorgé</i>	900
<i>NV</i>	<i>Brut, Rosé</i>	165
<i>2014</i>	<i>Brut, Rosé, La Grande Année</i>	305

DOM PERIGNON

<i>2013</i>	<i>Brut</i>	395
<i>2003</i>	<i>Brut, Plénitude P2</i>	1500
<i>2008</i>	<i>Brut, Rosé</i>	1050
<i>1995</i>	<i>Brut, Rosé, Plénitude 2</i>	2800

KRUG

<i>NV</i>	<i>Brut, Grande Cuvée, 171th Edition</i>	450
<i>2008</i>	<i>Brut, Vintage</i>	695
<i>1995</i>	<i>Brut, Collection</i>	2500
<i>2008</i>	<i>Brut, Clos du Mesnil, Blanc de Blancs</i>	3000
<i>2002</i>	<i>Brut, Clos d'Ambonnay, Blanc de Noirs</i>	5000
<i>NV</i>	<i>Brut, Rosé, 26th Edition</i>	650

LOUIS ROEDERER

<i>NV</i>	<i>Brut, Collection 243</i>	160
<i>2014</i>	<i>Brut, Cristal</i>	550
<i>2015</i>	<i>Brut, Rosé</i>	250
<i>2009</i>	<i>Brut, Rosé, Cristal</i>	1250

JACQUESSON

<i>NV</i>	<i>Extra-Brut, Cuvée 745</i>	195
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POL ROGER

<i>NV</i>	<i>Brut, Reserve</i>	160
<i>NV</i>	<i>Extra-Brut, Pure</i>	150
<i>2015</i>	<i>Brut, Vintage</i>	225
<i>2015</i>	<i>Brut, Blanc de Blancs</i>	270
<i>2012</i>	<i>Brut, Cuvée Winston Churchill</i>	550
<i>2015</i>	<i>Brut, Rosé</i>	295

RUINART

<i>NV</i>	<i>Brut, R de Ruinart</i>	165
<i>NV</i>	<i>Brut, Blanc de Blancs</i>	255
<i>2010</i>	<i>Brut, Dom Ruinart, Blanc de Blancs</i>	450
<i>NV</i>	<i>Brut, Rosé</i>	275
<i>2007</i>	<i>Brut, Rosé, Dom Ruinart</i>	550

SPIRITS

VODKA

<i>Ketel One (Holland)</i>	£15.50
<i>Grey Goose (France)</i>	£16
<i>Desi Daru (Anglo-Indian)</i>	£16

GIN

<i>Bombay Sapphire</i>	£15.50
<i>Hendrick's</i>	£17
<i>Tanqueray Ten</i>	£18

WHISKY

BLENDS

<i>Johnnie Walker Black Label</i>	£15.50
<i>Compass Box Oak Cross</i>	£18

SINGLE MALTS

<i>Oban 14 years old</i>	£16
<i>Laphroaig 10 years old</i>	£27
<i>Macallan Sherry Oak 12yo</i>	£36

AMERICAN

<i>Jack Daniels Single Barrel</i>	£18
<i>Maker's Mark Red Label</i>	£15.50

IRISH

<i>Redbreast 12 years old</i>	£17
<i>Bushmills 10 years old</i>	£15.50

RUM

<i>Havana Club. 3 años, Cuba</i>	£15.50
<i>Diplomatico Reserva Exclusiva, Venezuela</i>	£18

TEQUILA

<i>Patron Reposado</i>	£22
<i>Patron Silver</i>	£16

APERITIF

<i>Campari</i>	£11
<i>Noilly Prat</i>	£11
<i>Pimms's No 1</i>	£11

LIQUEUR

<i>Amaretto Disaronno</i>	£11
<i>Baileys</i>	£11
<i>Cointreau</i>	£11
<i>Drambuie</i>	£11
<i>Grand Marnier</i>	£13

DIGESTIF

<i>Bas –Armagnac, Francis Darroze 1995</i>	£21
<i>Cognac Hennessy XO</i>	£38

SOFT DRINKS

MIXERS

<i>Tonic, Lemonade, Ginger Ale, Soda Water, Bitter Lemon</i>	£6.50
<i>Coca Cola, Diet Coca Cola, Coke Zero</i>	£6.50
<i>Red Bull</i>	£6.50
<i>Sprite</i>	£6.50

KOMBUCHA

<i>Clever Kombucha Original</i>	£13
<i>Clever Kombucha Ginger</i>	£15

JUICES

<i>Orange, grapefruit</i>	£13
<i>Apple, cranberry, mango, tomato</i>	£10.50
<i>Prune, carrot or pineapple</i>	

WATER

ITALY

<i>Acqua Panna, 750 ml Still</i>	£9.50
<i>Acqua Panna, 500 ml Still</i>	£7
<i>San Pellegrino, 750 ml Sparkling</i>	£9.50
<i>San Pellegrino, 500 ml Sparkling</i>	£7

FRANCE

<i>Evian, 750 ml Still</i>	£9.50
<i>Perrier, 750 ml Sparkling</i>	£9.50

FIJI

<i>Fiji, 1l Still</i>	£11
<i>Fiji, 500ml Still</i>	£6.50

CIGARETTES

CIGARETTES

(Pack of 20)

<i>Marlboro Gold</i>	<i>£25</i>
<i>Marlboro Red</i>	<i>£25</i>
<i>Benson & Hedges Gold</i>	<i>£25</i>
<i>Silk Cut Purple</i>	<i>£25</i>

Please note that by law smoking is only permitted in designated areas and smoking room