

# IN-ROOM DINING MENU



THE CONNAUGHT

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 The 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.

<b>Breakfast</b>	<b>3-4</b>
<b>All Day Dining</b>	<b>5-7</b>
<b>Jean-Georges at The Connaught</b>	<b>8</b>
<b>Afternoon Tea</b>	<b>9</b>
<b>Middle Eastern Selection</b>	<b>10</b>
<b>Junior Selection</b>	<b>10</b>
<b>Late Night</b>	<b>11</b>
<b>Champagne &amp; Wine</b>	<b>12-13</b>
<b>Spirits</b>	<b>14</b>
<b>Soft Drinks</b>	<b>15</b>
<b>Cigarettes</b>	<b>15</b>

# BREAKFAST

## CONTINENTAL BREAKFAST £35

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

Your choice of toast, freshly pressed juice & hot beverages

## THE CONNAUGHT BREAKFAST £45

Bakery basket including home-baked croissant,  
pain au chocolat, fruit Danish, baguette  
Served with butter, Connaught recipe 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 £19

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

## CEREALS & BOWLS £9

**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) £18

Coconut yoghurt, banana, cacao nibs 434 Kcal

## Bircher muesli, apple, nuts (v) £15

## Seasonal fresh fruit bowl (ve) 160 Kcal £18.5

## Seasonal berry bowl (ve) 54 Kcal £23

## Home-made granola & yoghurt (v) 229 Kcal £18

Secret recipe by our pastry chef

## Add berries 283 Kcal +£9

## Porridge (v) £14

Choice of berries, Brazil nuts, flaked almonds  
banana, sultanas or honey 370 Kcal

## Organic gluten free porridge (v) £16

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

## BREAKFAST

### SAVOURY

<b>Full English breakfast</b>	<b>£35</b>
Eggs of your choice, sausages, bacon, baked beans, tomato, mushroom & black pudding 1,159 Kcal	
<b>Scottish oak smoked salmon</b>	<b>£28</b>
Dill, sour cream, blinis 760 Kcal	
<b>Scottish oak smoked salmon bagel</b>	<b>£25</b>
With cream cheese 391 Kcal	
<b>Kitchari (v)</b>	<b>£19</b>
Yoghurt, mint, fermented carrot, turmeric 138 Kcal	

### FAVOURITES

<b>French toast (v)</b>	<b>£24</b>
Brioche, roasted fruit 328 Kcal	
<b>Buttermilk pancakes (v)</b>	<b>£24</b>
Seasonal berries, banana, maple syrup 304 Kcal	
<b>Gluten free almond pancakes (v)</b>	<b>£24</b>
Banana, whipped cream, maple syrup 423 Kcal	
<b>The Connaught waffle (v)</b>	<b>£24</b>
Warm blueberry compote, vanilla Chantilly, maple syrup 312 Kcal	

### ON SEEDED GRANARY TOAST

<b>Avocado (ve)</b>	<b>£21</b>
Sunflower seeds, lime, chilli 399 Kcal	
<b>With two poached eggs (v)</b>	<b>+£10</b>
465 Kcal	
<b>With Scottish oak smoked salmon</b>	<b>+£16</b>
528 Kcal	

### ORGANIC FARM EGGS

<b>Truffle scrambled eggs (v)</b>	369 Kcal	<b>£40</b>
<b>Eggs Benedict or Royale</b>	420 Kcal / 433 Kcal	<b>£28</b>
<b>Eggs Florentine (v)</b>	380 Kcal	<b>£25</b>
<b>Boiled eggs &amp; buttered soldiers (v)</b>	144 Kcal	<b>£18</b>
<b>Scottish oak smoked salmon &amp; scrambled eggs</b>	461 Kcal	<b>£30</b>
<b>Omelette</b>	338 Kcal	<b>£28</b>
With your choice of fillings: <i>Tomatoes, onions, peppers, mushrooms, spinach, chillis, cheese or ham</i>		

### SIDE DISHES

<b>Avocado (ve)</b>	239 Kcal	<b>£12</b>
<b>Roasted mushrooms (v)</b>	239 Kcal	<b>£9</b>
<b>Baked Beans (ve)</b>	74 Kcal	<b>£9</b>
<b>Hash Browns (v)</b>	90 Kcal	<b>£11</b>
<b>Dry cured bacon</b>	207 Kcal	<b>£12</b>
<b>Grilled tomatoes (v)</b>	17 Kcal	<b>£9</b>
<b>Cumberland sausages</b>	618 Kcal	<b>£12</b>
<b>Chicken sausages</b>	618 Kcal	<b>£12</b>
<b>Beef sausages</b>	618 Kcal	<b>£12</b>
<b>Vegetarian sausages</b>	618 Kcal	<b>£12</b>
<b>Black Pudding</b>	338 Kcal	<b>£12</b>
<b>Scottish oak smoked salmon</b>	167 Kcal	<b>£16</b>

# ALL DAY DINING

ALL DAY DINING: Available from 12noon until 10.30pm

## CAVIAR AND OYSTERS

All served with organic eggs, crème fraîche, chives & blinis 481 Kcal

**Imperial Baeri** 30g 554 Kcal **£115**

**Imperial Oscietra gold** 30g 505 Kcal **£170**

**Imperial Beluga** 30g 559 Kcal **£360**

### Gillardeau Oysters

Country Cork, Ireland

Served with Mignonette sauce, lemon

Three 98 Kcal **£26**

Six 196 Kcal **£54**

Dozen 392 Kcal **£103**

## SNACKS

**Caviar on blinis** **£115**

Crème fraîche, chives,

Cheshire Mine Salted 30g 652 Kcal

**Hash brown & caviar** **£34**

Imperial Oscietra, bottarga 384 Kcal

**Crispy salmon sushi** **£24**

Chipotle emulsion, soy glaze 311 Kcal

**Ibérico ham** **£24**

Crystal bread, tomato chutney 125 Kcal

**Goat cheese & strawberry jam (v)** **£20**

Basil, parmesan crostini 328 Kcal

**Crispy prawn beignet** **£24**

Sriracha aioli, katsuobushi flakes 499 Kcal

**Fried chicken** **£24**

Smoky romesco sauce, angel hair chilli 437 Kcal

## SANDWICHES & BURGERS

Served with home-made chips

**Classic club sandwich** **£37**

Chicken, turkey bacon, eggs, tomato, lettuce

turkey bacon mayonnaise, pain de mie 957 Kcal

**Scottish lobster roll** **£45**

Lobster bisque emulsion, dill cream 842 Kcal

**Vegetarian club sandwich (v)** **£30**

Avocado, tomatoes, marinated artichokes,

pain de mie 681 Kcal

### Croque Monsieur

With Comté cheese & ham 1,441 Kcal

**£30**

With Comté cheese, ham & truffle 1,442 Kcal **£41**

**Scottish oak smoked salmon bagel** **£26**

Lemon cream, dill, capers 521 Kcal

**Connaught cheeseburger** **£41**

Smoked Idiazabal cheese, sesame seeds bun

Special tomato relish 1,636 Kcal

**Sakura Wagyu beef sandwich** **£88**

Pickled mooli, smoked chipotle, pain de mie 879 Kcal

**Seasonal selection of finger sandwiches** 906 Kcal **£21**

## CHARCUTERIE

Served with cornichons, mustard, crushed tomatoes

Pain de crystal 1,081 Kcal

**Jamon Ibérico de Bellota 120g** **£77**

**Cecina de Leon 120g** **£30**

Della Valtellina 760 Kcal

**Charcuterie Board** **£55**

Comte, Brillat-Savarin, Cambozola, Iberico, Cecina & Saucisson

Beaujolais 686 Kcal

## SALADS

**Connaught Caesar £31**

Iceberg lettuce, anchovies, croutons, avocado  
parmesan cheese 1,116 Kcal

**Superfood (ve) £31**

Round lettuce, rocket, Enoki mushrooms, avocado  
cucumber ginger, carrots, Goji berries, pumpkin seed  
lemon & extra virgin olive oil 624 Kcal

**Grilled shrimp £36**

Papaya, round lettuce & rocket, passion fruit dressing,  
Mint, peanuts 236 Kcal

**Cobb salad £36**

Chicken breast, boiled egg, avocado, crispy bacon  
Blue cheese 1,236 Kcal

**Warm poached lobster £52**

Truffle vinaigrette, seasonal greens, green apple 236 Kcal

**ADD TO YOUR SALAD****Scottish lobster**

Half 90g 34 Kcal **£50**

Whole 180g 67 Kcal **£100**

**Atlantic prawns, 5 pieces** 39 Kcal **£26**

**Grilled chicken, 170g** 250 Kcal **£26**

**Grilled salmon, 160g** 347 Kcal **£26**

**Scottish oak smoked salmon, 100g** 184 Kcal **£16**

**Additional Garnish £5ea**

Avocado 40g 47 Kcal

Taggiasca Olives 30g 57 Kcal

Soft-boiled egg 65g 94 Kcal

Cantabrian Anchovies 15g 19 Kcal

Marinated Artichokes 40g 3 Kcal

Sundried tomatoes 40g 89 Kcal

## CONSOMMES &amp; SOUPS

**Chicken consommé £23**

Free range chicken, rosemary oil, herbs 599 Kcal

**Chilli chicken ramen £37**

Shimeji mushrooms, spring onions, lime juice  
spicy chicken broth, shichimi 1,035 Kcal

**San Marzano tomato soup (v) £24**

Aged parmesan, confit cherry tomatoes 521 Kcal

**Farmer's vegetable soup (v) £22**

Seasonal vegetables, herb oil 128 Kcal

**Cornish cod & clam chowder £32**

Fennel shavings, dill, grilled sourdough bread 430 Kcal

## STARTERS

**Scottish oak smoked salmon £29**

Dill, sour cream, blinis 447 Kcal

**Yellowfin tuna tartare £35**

Papaya, ají amarillo, toasted corn nut 339 Kcal

**Hereford beef carpaccio £36**

Parmesan cheese, pickled shimeji, onion rings 298 Kcal

**Burrata (v) £25**

Heirloom tomatoes, basil, Extra Virgin olive oil 291 Kcal

**Prosciutto & Heritage melon £27**

Cantaloupe, Galia & Honeydew melon, stracciatella Di Bufala  
Basil pesto, pine nuts 298 Kcal

## FISH & SEAFOOD

All dishes come with choice of sauce and potato fondant and confit tomatoes.

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

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

**Line caught sea bass** 160g **£49**  
Steamed, grilled or pan-seared 351 Kcal

**Scottish salmon** 160g **£41**  
Steamed, grilled or pan-seared 466 Kcal

**Fish & chips** **£38**  
Battered cod, Gribiche sauce 936 Kcal

## MEAT & POULTRY

All dishes come with choice of sauce and potato fondant and confit tomatoes.

**Corn-fed chicken breast** **£36**  
Grilled or roasted 320 Kcal

**Hereford beef fillet** 180g **£76**  
Grilled or pan-fried 252 Kcal

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

**Cornish lamb chops** 250g **£52**  
Grilled or pan-fried 288 Kcal

### CHOICE OF SAUCES:

**Béarnaise** 88 Kcal **Peppercorn sauce** 88 Kcal

**Gravy** 79 Kcal **Hollandaise** 142 kcal

**Tartare sauce** 15 Kcal **Vierge** 127 kcal

## PASTA

**Spaghetti, tagliatelle, penne or gluten free pasta** **£27**

**With tomato sauce, butter, pesto or arrabbiata sauce**  
701-1,049 Kcal

**With bolognese** 874 Kcal **+ £12**

**With truffles (v)** 752 Kcal **+ £22**

## RISOTTO (ARBORIO)

**With parmesan cheese, wild mushrooms, or seasonal vegetables (v)** 1,632 Kcal **£28**

**With lobster, tarragon & chives** 1,908 Kcal **+ £56**

**With truffles (v)** 1,768 Kcal **+ £28**

## PIZZA

Available from 12 noon until 10.30pm

**Tomato & mozzarella pizza** **£28**  
Basil, chilli flakes 710 Kcal

**Black truffle pizza** **£42**  
Fontina cheese 745 Kcal

**Spinach & herb pizza** **£28**  
Feta & parmesan cheese, lemon, olive oil 906 Kcal

## SIDE DISHES (V)

**Home-made chips** 130 Kcal **£12**

**Mashed potatoes** 346 Kcal **£11**

**Baby potatoes** **£11**  
Sautéed or steamed 267 Kcal

**Spinach** **£11**  
Sautéed or steamed 28 Kcal

**Portobello mushrooms** **£11**  
Roasted 55 Kcal

**Seasonal vegetables** **£11**  
Sautéed or steamed 38 Kcal

**Basmati rice** 53 Kcal **£11**

# JEAN-GEORGES AT THE CONNAUGHT

Available from 12 noon until 10.30pm

## STARTERS

<b>Baby gem lettuce &amp; shaved Brussels Sprouts (v)</b>	<b>£24</b>
Manchego cheese, dill, green olive dressing 204 Kcal	
<b>Spicy Thai slaw (v)</b>	<b>£24</b>
Asian pear, mint, crispy shallots 59 Kcal	
<b>Warm shrimp</b>	<b>£35</b>
Round lettuce, avocado, tomato champagne vinegar dressing 329 Kcal	
<b>Roasted Heirloom beetroot (v)</b>	<b>£26</b>
Saffron coconut yogurt, herbs White balsamic vinegar 370 Kcal	
<b>Crispy Galician octopus</b>	<b>£29</b>
Smoked paprika crème fraîche, guajillo vinaigrette 526 Kcal	

## VEGETARIAN

<b>Autumn market vegetables (ve)</b>	<b>£30</b>
Brown rice, salsa verde, lime 297 Kcal	
<b>Charred sweet potato (ve)</b>	<b>£32</b>
Coconut yoghurt, tandoori masala, lime oil, mint 686 Kcal	

## FISH

<b>Line caught sea bass</b>	<b>£45</b>
Crusted with nuts & seeds, sweet & sour jus 807 Kcal	
<b>Spice crusted salmon</b>	<b>£44</b>
Poached fennel, herb purée Fragrant coconut & lime infusion 548 Kcal	

## MEAT

<b>Organic chicken</b>	<b>£40</b>
Parmesan crusted, artichokes, lemon-basil sauce 901 Kcal	
<b>Cornish roasted lamb rack</b>	<b>£53</b>
Crackling riblets, smoked chilli glazed Tenderstem broccoli 868 Kcal	

## SIDES

<b>Whole roasted cauliflower (ve)</b>	<b>£16/24</b>
Grain mustard sauce, herbs 347 Kcal/ 694 Kcal	
<b>Butternut squash gratin (ve)</b>	<b>£13</b>
Thyme chilli crumbs, balsamic vinegar glaze 445 Kcal	

## DESSERTS

<b>Raspberry candy floss</b>	<b>£23</b>
Elderflower crèmeux, raspberry sorbet 344 Kcal	
<b>Mille feuille</b>	<b>£25</b>
Puff pastry, vanilla cream, caramel, pecans, vanilla ice cream 659 Kcal	
<b>Chocolate fondant</b>	<b>£23</b>
Vanilla ice cream 633 Kcal	
<b>Selection of ice creams &amp; sorbets</b>	<b>£16</b>
(3 flavours) 264 Kcal Vanilla, Chocolate, Coffee, Pistaccio, Coconut Sorbet, Strawberry Sorbet, Raspberry Sorbet, Lemon Sorbet, Mango Sorbet	
<b>Selection of seasonal fresh fruit</b>	<b>£19</b>
160 Kcal	
<b>CHEESE SELECTION</b>	<b>£30</b>
233 Kcal	
<b>Quince, crackers</b>	
<b>Franche Comté</b>	
(Aged for 28 months, raw cow's milk, hard French cheese)	
<b>Montgomery's Cheddar</b>	
(Raw cows' milk, Somerset UK)	
<b>Brillat Savarin</b>	
(Raw cow's milk, French)	
<b>Dorstone</b>	
(Pasteurised goat's milk, Hertfordshire, UK)	
<b>Colston Bassett Stilton</b>	
(Pasteurised cow's milk, Nottinghamshire, UK)	



# AFTERNOON TEA

2,356 Kcal

Available from 2.30pm

£85

**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 £11

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 £9

English breakfast Assam breakfast

Darjeeling second flush Earl grey

Decaffeinated English breakfast

## Green Tea £9

Jade sword

## White Tea £9

Jasmine silver needle

## Herbal Infusions £9

Organic chamomile Organic peppermint

Lemongrass &amp; ginger Roiboos

## Fresh Infusions £9

Fresh mint tea Fresh lemon tea

Fresh ginger tea

## Iced Teas £9

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

## Coffee

Sustainably sourced through Extract Coffee

## Guatemalan blend coffee £9

## French press coffee £9

## Americano £9

## Single espresso or macchiato £9

## Double espresso or macchiato £9

## Cappuccino £9

## Latte, vanilla latte or mocha £9

## Valrhona Celaya chocolate drinks £9

(served hot or cold)

## Iced coffee £9

## Milk

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

Soya

Oat

Almond

Coconut

Hazelnut

Rice milk

Lactose free

Double cream

## MIDDLE EAST & INDIA

### MEZZE

(All served with homemade pickles & khobez)

#### **Hummus (ve)** £14

Chickpea purée with sesame paste (tahini) & lemon juice 785 Kcal

#### **Labneh (v)** £14

Strained yoghurt served with olive oil, dried thyme 820 Kcal

#### **Fatoush** £19

Cucumber, tomatoes & romaine salad with pita chips 523 Kcal

#### **Falafel** £21

Deep fried beans & fine herb croquettes, tahini 1,570 Kcal

#### **Spinach fatayer (v)** £21

Baked pastry parcels filled with spinach, spring onion, pine nuts & sumac 1,175 Kcal

### MAIN COURSES

#### **Marinated roast baby chicken** £50

Garlic sauce & home-made chips 733 Kcal

#### **Chicken kabsa** £37

Marinated chicken, kabsa rice, yoghurt dip, tomato sauce 666 Kcal

#### **Dum lamb biryani** £42

Marinated lamb, crispy onions, fresh mint, cashew nuts 539 Kcal  
Served with poppadums & pickles

#### **Old Delhi style butter chicken** £37

Spiced tomato & butter sauce, basmati rice 774 Kcal  
Served with poppadums & pickles

### SIDE DISHES

#### **Panchratna dal (v)** £20

Rajasthani blend of five lentils, mustard, chilli & cumin 253 Kcal

#### **Chana masala (ve)** £20

Slow cooked chickpeas, tomato masala 251 Kcal

#### **White Rice** £11

## JUNIOR SELECTION

### STARTERS

#### **Smoked salmon & blinis** 510 Kcal £20

#### **Tomato & mozzarella (v)** 336 Kcal £17

#### **Chicken broth with herbs** 583 Kcal £15

#### **Mixed green salad (ve)** 54 Kcal £11

### MAIN COURSES

#### **Cheese on toast (v)** 517 Kcal £19

#### **Mini beef burgers** £23

Cheese, tomatoes & chips 1,217 Kcal

#### **Home-made chicken nuggets** £19

Chips 1,421 Kcal

#### **Mini fish & chips** 936 Kcal £21

#### **Penne pasta**

With tomato sauce (ve) 701 Kcal £20

With chicken cream 593 Kcal £24

#### **Grilled chicken breast** 622 Kcal £24

#### **Grilled sea bass** 876 Kcal £32

### SIDES (V) £11

#### **Mashed potatoes** 346 Kcal

#### **Chips** 130 Kcal

#### **Steamed vegetables** 23 Kcal

#### **Steamed spinach** 28 Kcal

### SWEET TREATS

#### **Selection of ice cream & sorbet** 192 Kcal £16

#### **Chocolate fondant** 633 Kcal £22

#### **Seasonal fruit bowl** 346 Kcal £18.5

# LATE NIGHT

Available from 10.30pm until 7am

## STARTERS AND SALADS

### Connaught Caesar £31

Iceberg lettuce, anchovies, croutons  
parmesan cheese 1,116 Kcal

### Grilled shrimp £36

Papaya, round lettuce & rocket, passion fruit dressing  
Mint, peanuts 236 Kcal

### Add Organic French chicken 346 Kcal £26

### Add Scottish salmon 391 Kcal £26

### Add Atlantic prawns 39 Kcal £26

### Add Organic firm tofu (ve) 189 kcal £17

### Prosciutto & Heritage melon (v) £27

Cantaloupe, Galia & Honeydew melon, stracciatella Di Bufala  
Basil pesto, pine nuts 383 Kcal

### Oak smoked salmon £29

Blinis, toast, crème fraîche 760 Kcal

## SOUPS

### San Marzano tomato soup (v) £24

Aged Parmesan, confit cherry tomatoes 521 Kcal

### Chicken consommé £23

Free range chicken, rosemary oil, herbs 599 Kcal

### Chilli chicken ramen £37

Shimeji mushrooms, spring onions, lime juice,  
spicy chicken broth, shichimi 1,842 Kcal

## SANDWICHES

Served with home-made chips

### Connaught cheeseburger £41

Smoked Idiazabal cheese, sesame seeds bun  
Special tomato relish 1,636 Kcal

### Classic club sandwich £37

Chicken, turkey bacon, eggs, tomato, lettuce,  
turkey bacon mayonnaise, pain de mie 957 Kcal

### Vegetarian club sandwich (v) £30

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

## PASTA & RISOTTO

### Penne or spaghetti £27

With tomato sauce (ve) or pesto 701- 1,019 Kcal

### With Bolognese 874 Kcal + £12

### Risotto £28

Wild mushroom or seasonal vegetable 685 Kcal

## FISH

All dishes come with choice of hollandaise or tartare sauce  
sauce and a side

### Cornish Dover sole 700g £84

Grilled 44 Kcal or meunière 685 Kcal

### Scottish salmon 160g £41

Steamed or pan-seared 466 Kcal

### Fish & chips £38

Battered cod, Gribiche sauce 936 Kcal

## MEAT & POULTRY

All dishes come with choice of sauce and a side

### Corn-fed chicken breast £36

Grilled or roasted 320 Kcal

### Sakura Wagyu sirloin 200g 302 Kcal £84

### Cornish lamb chops 250g £52

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 £12

### Mashed potatoes, sautéed baby spinach £11

Mixed vegetables, or basmati rice 28-346 Kcal

## DESSERTS

### Mille feuille £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

### Selection of Cheese 233 Kcal £30

Franche Comté, Montgomerys Cheddar, Brillat Savarin, Dorstone,  
and Colston Bassett Stilton

# CHAMPAGNE & WINE

## CHAMPAGNE – BY THE GLASS

<b>NV Billecart-Salmon, Brut Reserve</b>	
125ml	£28
Bottle	£145
<b>2009 Billecart-Salmon, Brut, Cuvée Louis Salmom B. de Blancs</b>	
125ml	£60
Bottle	£350
<b>NV Billecart-Salmon, Brut, Rosé</b>	
125ml	£35
Bottle	£185

## WHITE WINE – BY THE GLASS

<b>2023 Sancerre La Guiberte, A. Gueneau</b>	
<i>Loire Valley, France</i>	
175ml	£24
Bottle	£90
<b>2022 Chablis, Domaine Nathalie &amp; Gilles Fèvre</b>	
<i>Burgundy, France</i>	
175ml	£28
Bottle	£105
<b>2022 Grüner Veltliner, Martin Muthenthaler</b>	
<i>Wachau, Austria</i>	
175ml	£29
Bottle	£110
<b>2019 Meursault, Vincent Girardin</b>	
<i>Burgundy, France</i>	
175ml	£40
Bottle	£195

## ROSE WINE – BY THE GLASS

<b>2022 Tormaresca, Calafuria, Rosato</b>	
<i>Puglia, Italy</i>	
175ml	£19
Bottle	£75

## RED WINE – BY THE GLASS

<b>2022 Dolcetto d'Alba, Roagna</b>	
<i>Piedmont, Italy</i>	
175ml	£25
Bottle	£95
<b>2022 Bourgogne, Domain David Duband</b>	
<i>Burgundy, France</i>	
175ml	£26
Bottle	£95
<b>2019 Mondot de Château Troplong Mondot</b>	
<i>Bordeaux, France</i>	
175ml	£28
Bottle	£105
<b>2020 Crozes Hermitage, Domaine Alain Graillot</b>	
<i>Rhône Valley, France</i>	
175ml	£32
Bottle	£125

## SWEET WINE – BY THE GLASS

<b>2017 Tokaji, Szamorodni, Istvan Szepsy (500ml)</b>	
100ml	£32
Bottle	£190

## CHAMPAGNE – HALF BOTTLES (375 ML)

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

## WHITE WINE – HALF BOTTLES (375 ML)

<b>2022 Chablis Vieilles Vignes, Domaine Testut</b>	£65
<i>Burgundy, France</i>	

<b>2019 Riesling, QBA, Scharzhof</b>	£95
<i>Mosel, Germany</i>	

## RED WINE – HALF BOTTLES (375 ML)

<b>2022 Côtes du Rhône, Vieilles Vignes, Espigouette</b>	£75
<i>Rhône Valley, France</i>	

<b>2019 Château de Côme</b>	£85
<i>St-Estèphe, Bordeaux, France</i>	

<b>2016 Nuits-St-Georges, Domaine David Duband</b>	£95
<i>Burgundy, France</i>	

## CHAMPAGNE – BY THE BOTTLE

**BILLECART-SALMON**

NV Brut, Brut Reserve	<b>£145</b>
NV Brut, Blanc de Blancs	<b>£210</b>
NV Brut, Rosé	<b>£185</b>
2012 Brut, Rosé, Cuvée Elisabeth Salmon	<b>£350</b>

**BOLLINGER**

NV Brut, Special Cuvée	<b>£145</b>
NV Brut, Rosé	<b>£165</b>

**DOM PERIGNON**

2013 Brut	<b>£425</b>
2008 Brut, Rosé	<b>£1050</b>

**KRUG**

NV Brut, Grande Cuvée, 171ÈME Edition	<b>£550</b>
NV Brut, Rosé, 26 <sup>th</sup> Edition	<b>£800</b>

**LOUIS ROEDERER**

NV Brut, Collection 246	<b>£160</b>
2015 Brut, Cristal	<b>£550</b>
2015 Brut, Rosé	<b>£250</b>
2009 Brut, Rosé, Cristal	<b>£1250</b>

**JACQUESSON**

NV Extra-Brut, Cuvée 746	<b>£195</b>
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**POL ROGER**

NV Brut, Reserve	<b>£160</b>
2015 Brut, Blanc de Blancs	<b>£270</b>

**RUINART**

NV Brut, R de Ruinart	<b>£185</b>
NV Brut, Blanc de Blancs	<b>£250</b>
NV Brut, Rosé	<b>£250</b>

## SPIRITS

## VODKA

<b>Ketel One</b> (Holland)	£16
<b>Grey Goose</b> (France)	£18
<b>Desi Daru</b> (Anglo-Indian)	£17

## GIN

<b>Bombay Sapphire</b>	£16
<b>Hendrick's</b>	£19
<b>Tanqueray Ten</b>	£19

## WHISKY

## Blends

Johnnie Walker Black Label	£16
Compass Box Oak Cross	£19

## Single Malts

Oban 14 yo	£19
Laphroaig 10 yo	£27
Macallan Sherry Oak 12yo	£36
Macallan Double Cask 18yo	£93

## American

Jack Daniels Single Barrel	£20
Maker's Mark Red Label	£16

## Irish

Redbreast 12 yo	£20
Bushmills 10 yo	£16

## Canadian

That Boutique-y Whisky Company, Canadian corn 8yo	£18
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## RUM

<b>Havana Club. 3 años</b> (Cuba)	£16
<b>Diplomatico Reserva Exclusiva</b> (Venezuela)	£19

## TEQUILA

<b>Patron Reposado</b>	£23
<b>Patron Silver</b>	£18

## APERITIF

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

## LIQUEUR

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

## DIGESTIF

<b>Bas –Armagnac, Francis Darroze 1995</b>	£21
<b>Cognac Hennessy XO</b>	£39

# SOFT DRINKS

## MIXERS

<b>Tonic, Lemonade, Ginger Ale, Soda Water</b>	<b>£7.5</b>
<b>Coca Cola, Diet Coca Cola, Coke Zero</b>	<b>£7.5</b>
<b>Red Bull</b>	<b>£7.5</b>
<b>Sprite</b>	<b>£7.5</b>

## KOMBUCHA

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

## JUICES

<b>Orange, grapefruit</b>	<b>£13</b>
<b>Apple, cranberry, mango, tomato carrot or pineapple</b>	<b>£10.5</b>

## WATER

### ITALY

Acqua Panna, 750ml Still	<b>£10</b>
Acqua Panna, 500ml Still	<b>£7.5</b>
San Pellegrino, 750ml Sparkling	<b>£10</b>
San Pellegrino, 500ml Sparkling	<b>£7.5</b>

### FRANCE

Evian, 750ml Still	<b>£10</b>
Perrier, 750ml Sparkling	<b>£10</b>

### FIJI

Fiji, 1l Still	<b>£11</b>
Fiji, 500ml Still	<b>£7.5</b>

### UK

Llanllyr Source, Artesian Water 750ml Still	<b>£18</b>
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## BOTTLED BEER (330 ML)

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

## CIGARETTES (Pack of 20)

<b>Marlboro Gold</b>	<b>£25</b>
<b>Marlboro Red</b>	<b>£25</b>
<b>Benson &amp; Hedges Gold</b>	<b>£25</b>
<b>Silk Cut Purple</b>	<b>£25</b>

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