

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.

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

CONTINENTAL BREAKFAST

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

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

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

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

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

£35

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

Açai bowl (ve)

£18

Coconut yoghurt, banana, cacao nibs 434 Kcal

Bircher muesli, apple, nuts (v)

£15

Seasonal fresh fruit bowl (ve)

£18.5

Seasonal berry bowl (ve)

£23

Home-made granola & yoghurt (v)

£18

Secret recipe by our pastry chef

Add berries

+£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

£18

£14

£16

£14

£18

£23

£18

+£9

£14

£16

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BREAKFAST

SAVOURY

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

CACKLEBEAN FREE RANGE EGGS

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

FAVOURITES

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

SIDE DISHES

Avocado (ve) 239 Kcal	£12
Roasted mushrooms (v) 239 Kcal	£9
Baked beans (ve) 74 Kcal	£9
Hash browns (v) 90 Kcal	£10
Dry cured bacon 207 Kcal	£10
Grilled tomatoes (v) 17 Kcal	£9
Cumberland sausages 618 Kcal	£10
Chicken sausages 618 Kcal	£10
Beef sausages 618 Kcal	£10
Vegetarian sausages 618 Kcal	£10
Black pudding 338 Kcal	£10
Scottish oak smoked salmon 167 Kcal	£16

ON SEEDED GRANARY TOAST

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

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 **£52**

Dozen 392 Kcal **£104**

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 **£25**

Chipotle emulsion, soy glaze 311 Kcal

Ibérico ham **£25**

Crystal bread, tomato chutney 125 Kcal

Goat cheese (v) **£21**

Star anise & orange jam, parmesan-almond crostini 397 Kcal

Prawn croquette **£25**

Green curry & lemongrass sauce, coconut 351 Kcal

Timur glazed chicken **£25**

Honey-miso mayonnaise, pickled chilli 365 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**

Charcuterie Board **£55**

Comte, Brillat-Savarin, Cambozola, Lomo Ibérico
Cecina de León & Saucisson Beaujolais 686 Kcal

SALADS

Connaught Caesar £31
Iceberg lettuce, anchovies, croutons, avocado
parmesan cheese 1,116 Kcal

Superfood (ve) £31
Purple gem lettuce, kale, avocado, cucumber, edamame beans
Goji berries, sunflower seeds, pickled shimeji, lemon & E.V. olive oil
624 Kcal

Cobb salad £36
Chicken breast, boiled egg, avocado, crispy bacon
Blue cheese 884 Kcal

Warm poached lobster £52
Frisée lettuce, Honeycrisp apple, truffle vinaigrette 365 Kcal

ADD TO YOUR SALAD

Scottish lobster
Half 90g 34 Kcal
Whole 180g 67 Kcal

Atlantic prawns, 5 pieces 39 Kcal

Grilled chicken, 170g 250 Kcal

Grilled salmon, 160g 347 Kcal

Scottish oak smoked salmon, 100g 184 Kcal

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 & 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

Butternut squash soup (v) £25
Wild mushroom, chestnut foam 137 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

Heirloom beetroot & goat cheese (v) £26
Orange & grapefruit, candied pecan 292 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 £52
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 £72
Grilled or pan-fried 252 Kcal

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

Cornish lamb chops 250g £50
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 or Portobello Mushrooms 346 Kcal	£11
Or Basmati rice 53 Kcal	
Baby potatoes or Spinach or Seasonal Vegetables	£11
Sautéed or steamed 267/28/38 Kcal	

DESSERTS

Citrus tartlet	£23
Lemon curd, yoghurt & lime sorbet 611 Kcal	
Mille feuille	£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	
Vanilla, Chocolate, Coffee, Pistachio, Coconut Sorbet, Strawberry Sorbet, Raspberry Sorbet, Lemon Sorbet, Mango Sorbet	

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)		
Montgomery's Cheddar		
(Raw cows' milk, Somerset UK)		
Brillat Savarin		
(Raw cow's milk, French)		
Dorstone		
(Pasteurised goat's milk, Hertfordshire, UK)		
Colston Bassett Stilton		
(Pasteurised cow's milk, Nottinghamshire, UK)		

JEAN-GEORGES AT THE CONNAUGHT

Available from 12 noon until 10.30pm



STARTERS

Wild rocket & shaved Brussels Sprouts (v)

Manchego cheese, dill, green olive dressing 204 Kcal

£24

Spicy Thai slaw (v)

Asian pear, mint, crispy shallots 59 Kcal

£24

Warm shrimp

Round lettuce, avocado, tomato
champagne vinegar dressing 329 Kcal

£35

Roasted Heirloom beetroot (v)

Saffron coconut yogurt, herbs
White balsamic vinegar 370 Kcal

£26

Crispy Galician octopus

Smoked paprika crème fraîche, guajillo vinaigrette 526 Kcal

£29

VEGETARIAN

Autumn market vegetables (ve)

Brown rice, salsa verde, lime 297 Kcal

£30

Charred sweet potato (ve)

Coconut yoghurt, tandoori masala, lime oil, mint 686 Kcal

£32

FISH

Line caught sea bass

Crusted with nuts & seeds, sweet & sour jus 807 Kcal

£54

Spice crusted salmon

Poached fennel, herb purée
Fragrant coconut & lime infusion 548 Kcal

£44

MEAT

Organic chicken

Parmesan crusted, artichokes,
lemon-basil sauce 901 Kcal

£43

Cornish roasted lamb rack

Crackling riblets, smoked chilli glazed
Ternderstem broccoli 868 Kcal

£53

SIDES

Half/Whole roasted cauliflower (ve)

Grain mustard sauce, herbs 347 Kcal/ 694 Kcal

£16.5/28

Butternut squash gratin (ve)

Thyme chilli crumbs, balsamic vinegar glaze 445 Kcal

£12

Designed in partnership with leading Nutritionist and Functional Medicine Practitioner Rose Ferguson, this menu celebrates the power of whole, vibrant ingredients to optimise your health without compromise. Every dish has been crafted to be anti-inflammatory, nourishing your body while delighting your palate. This menu celebrates the power of whole, vibrant ingredients to optimise your health without compromise.

Available from 7am until 10.30pm

JUICES & SMOOTHIES

THE BIG APPLE (VE)

Fennel, apple & cucumber

A refreshing juice to soothe the gut lining and aid digestion 72 Kcal

£12

GREEN LIGHT (VE)

Celery, cucumber, kale and ginger

An anti-inflammatory juice to stimulate the gut and boost circulation 47 Kcal

£12

IN THE PINK (VE)

Beetroot, ginger, carrot and turmeric

An energising and anti-inflammatory juice to help support liver function 108 Kcal

£12

BREAKFAST

ALMOND, WALNUT, COCONUT, HEMP &

CINNAMON GRANOLA (VE)

£14

A delicious blend of seeds, nuts and grains to increase energy and blood-sugar stability 426 Kcal

POACHED EGGS WITH AVOCADO,

SPINACH & ROCKET (V)

£21

A protein-rich dish which supports digestion, balances blood sugar and boosts energy 250 Kcal

ALL DAY DINING

MINERAL BROTH WITH RICE NOODLES,

TOFU & SPINACH (VE)

£19

Rich in trace minerals and umami to aid digestion 503 Kcal

CHARRED CAULIFLOWER STEAK WITH HERB

YOGURT & SEEDED SALSA VERDE

£15

Rich in phytonutrients, fibre and zinc to support immune health 312 Kcal

GRILLED CHICKEN BREAST WITH ROASTED

SQUASH & FENNEL SALAD

£25

High in protein and zinc to support blood-sugar balance and gut health 399 Kcal

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, roibos

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

English breakfast

Assam breakfast

Darjeeling second flush

Earl grey

Decaffeinated English breakfast

£9

Green Tea

Jade sword

£9

White Tea

Jasmine silver needle

£9

Herbal Infusions

Organic chamomile

Organic peppermint

Lemongrass & ginger

Roibos

£9

Fresh Infusions

Fresh mint tea

Fresh lemon tea

Fresh ginger tea

£9

Iced Teas

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

£9

Coffee

Sustainably sourced through Extract Coffee

£9

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 & 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) Chickpea purée with sesame paste (tahini) & lemon juice 785 Kcal	£14
Labneh (v) Strained yoghurt served with olive oil, dried thyme 820 Kcal	£14
Fatoush Cucumber, tomatoes & romaine salad with pita chips 523 Kcal	£19
Falafel Deep fried beans & fine herb croquettes, tahini 1,570 Kcal	£21
Spinach fatayer (v) Baked pastry parcels filled with spinach, spring onion, pine nuts & sumac 1,175 Kcal	£21

MAIN COURSES

Marinated roast baby chicken Garlic sauce & home-made chips 733 Kcal	£50
Chicken kabsa Marinated chicken, kabsa rice, yoghurt dip, tomato sauce 666 Kcal	£37
Dum lamb biryani Marinated lamb, crispy onions, fresh mint, cashew nuts 539 Kcal Served with poppadums & pickles	£42
Old Delhi style butter chicken Spiced tomato & butter sauce, basmati rice 774 Kcal Served with poppadums & pickles	£37

SIDE DISHES

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

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 Cheese, tomatoes & chips 1,217 Kcal	£23
Home-made chicken nuggets Chips 1,421 Kcal	£19
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
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Grilled sea bass

876 Kcal	£32
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SIDES (V)

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

£31

Warm poached lobster
Frisée lettuce, Honeycrisp apple, truffle vinaigrette 365 Kcal

£52

Add Organic French chicken 346 Kcal

£26

Add Scotish salmon 391 Kcal

£26

Add Atlantic prawns 39 Kcal

£26

Add Organic firm tofu (ve) 189 kcal

£17

Heirloom beetroot & goat cheese (v)

£26

Orange & grapefruit, candied pecan 292 Kcal

Oak smoked salmon

£29

Blinis, toast, crème fraiche 760 Kcal

SOUPS

San Marzano tomato soup (v)
Aged Parmesan, confit cherry tomatoes 521 Kcal

£24

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

£41

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

£37

Vegetarian club sandwich (v)
Avocado, tomatoes, marinated artichokes,
pain de mie 681 Kcal

£30

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 sauce and potato fondant and
confit tomatoes

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 potato fondant and
confit tomatoes.

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

Sakura Wagyu sirloin 200g 302 Kcal £84

Cornish lamb chops 250g £50
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

NV Billecart-Salmon, Brut Reserve

125ml
Bottle

£28
£145

2009 Billecart-Salmon, Brut, Cuvée Louis Salmon

B. de Blancs

125ml
Bottle

£60
£350

NV Billecart-Salmon, Brut, Rosé

125ml
Bottle

£35
£185

WHITE WINE – BY THE GLASS

2024 Sancerre La Guiberte, A. Gueneau

Loire Valley, France
175ml
Bottle

£24
£90

2022 Chablis, Domaine Nathalie & Gilles Fèvre

Burgundy, France
175ml
Bottle

£28
£105

2022 Grüner Veltliner, Martin Muthenthaler

Wachau, Austria
175ml
Bottle

£29
£110

2020 Chassagne-Montrachet, Vincent Girardin

Burgundy, France
175ml
Bottle

£40
£195

ROSE WINE – BY THE GLASS

2022 Tormaresca, Calafuria, Rosato

Puglia, Italy
175ml
Bottle

£19
£75

RED WINE – BY THE GLASS

2022 Dolcetto d'Alba, Roagna

Piedmont, Italy
175ml
Bottle

£25
£95

2022 Bourgogne, Domain David Duband

Burgundy, France
175ml
Bottle

£26
£95

2019 Mondot de Château Troplong Mondot

Bordeaux, France
175ml
Bottle

£28
£105

2020 Crozes Hermitage, Domaine Alain Graillot

Rhône Valley, France
175ml
Bottle

£32
£125

SWEET WINE – BY THE GLASS

2017 Tokaji, Szamorodni, Istvan Szepsy (500ml)

100ml
Bottle

£32
£190

CHAMPAGNE – HALF BOTTLES (375 ML)

NV Billecart-Salmon, Brut, Réserve

£70

NV Billecart-Salmon, Rosé

£90

WHITE WINE – HALF BOTTLES (375 ML)

2022 Chablis Vieilles Vignes, Domaine Testut

£65

Burgundy, France

2019 Riesling, QBA, Scharzhof

£95

Mosel, Germany

RED WINE – HALF BOTTLES (375 ML)

2022 Côtes du Rhône, Vieilles Vignes, Espigouette

£75

Rhône Valley, France

2019 Château de Séglia

£90

Margaux, Bordeaux, France

2016 Nuits-St-Georges, Domaine David Duband

£95

Burgundy, France

CHAMPAGNE – BY THE BOTTLE

BILLECART-SALMON

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

JACQUESSON

NV Extra-Brut, Cuvée 747	£195
NV Brut, Reserve	£160
2015 Brut, Blanc de Blancs	£270

BOLLINGER

NV Brut, Special Cuvée	£145
NV Brut, Rosé	£165

RUINART

NV Brut, R de Ruinart	£185
NV Brut, Blanc de Blancs	£255
NV Brut, Rosé	£250

DOM PERIGNON

2015 Brut	£425
2004 Plénitude 2	£950

KRUG

NV Brut, Grande Cuvée, 171ÈME Edition	£550
NV Brut, Rosé, 27 th Edition	£750

LOUIS ROEDERER

NV Brut, Collection 246	£160
2016 Brut, Cristal	£550
2017 Brut, Rosé	£250
2014 Brut, Rosé, Cristal	£1100

SPIRITS

VODKA

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

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Bombay Sapphire	£16
Hendrick's	£19
Tanqueray Ten	£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

Havana Club. 3 años (Cuba)	£16
Diplomatico Reserva Exclusiva (Venezuela)	£19

TEQUILA

Patron Reposado	£23
Patron Silver	£18

APERITIF

Campari	£11
Noilly Prat	£11
Pimms's No. 1	£11

LIQUEUR

Amaretto Disaronno	£11
Baileys	£11
Cointreau	£11
Drambuie	£11
Grand Marnier	£13

DIGESTIF

Bas –Armagnac, Francis Darroze 1995	£21
Cognac Hennessy XO	£39

SOFT DRINKS

MIXERS

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

BOTTLED KOMBUCHA

Clever Kombucha Original	£13
Clever Kombucha Ginger	£15

FRESHLY SQUEEZED JUICES

Orange, grapefruit or carrot	£14
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BOTTLED JUICES

Apple, cranberry, mango, tomato or pineapple	£10.5
200ml	

WATER

ITALY

Acqua Panna, 750ml Still	£10.5
San Pellegrino, 750ml Sparkling	£10.5

FRANCE

Evian, 750ml Still	£10
Perrier, 750ml Sparkling	£10

FIJI

Fiji, 1l Still	£11
Fiji, 500ml Still	£7.5

UK

Llanllyr Source, Artesian Water 750ml Still	£18
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BOTTLED BEER (330 ML)

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

Noam, Bavaria, Germany	£10.5
<i>Lager</i>	

CIGARETTES (Pack of 20)

Marlboro Gold	£25
Marlboro Red	£25
Benson & Hedges Gold	£25
Silk Cut Purple	£25

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