



CONNAUGHT

IN ROOM MENU

DEAR GUEST

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

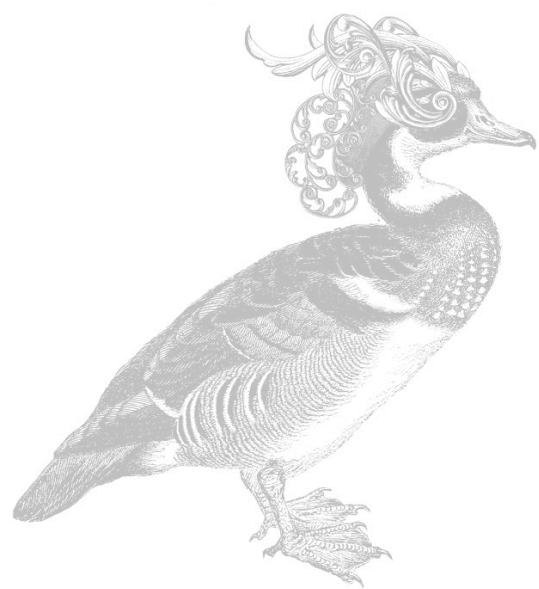
Our in-room dining menu features a selection of Connaught specialties. We will happily prepare any meal that is not on the menu, as long as the ingredients are available – our chefs are known to work wonders but occasionally face practical limits.

Should you wish to arrange private entertaining in your room or suite, you will find menu suggestions on the following pages. We can also design menus specially, but ask that 24 hours' notice is given.

Please note that a discretionary service charge of 12.5% 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.

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.



BREAKFAST MENU

Available 7am until 12pm

CONTINENTAL BREAKFAST

£32

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

Your choice of toast, freshly pressed juice & hot beverages

CONNAUGHT BREAKFAST

£38

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

Your choice of toast, freshly pressed juice & hot beverages

Eggs of your choice with two side dishes

JAPANESE BREAKFAST 和朝食

£45

*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*

BAKERY

*Bakery basket including home-baked croissant,
pain au chocolat, fruit danish, brioche
Served with butter, preserves & honey
(portion for one)* £12

*Corn Flakes, Alpen Muesli, Special K,
Weetabix, Frosties, Rice Krispies,
Bran Flakes, Coco Pops* £9

BOWLS

*Wild blueberry bowl, jungle peanut butter,
fresh & dried fruits* £15

Vanilla chia bowl, dates, cacao, Brazil nuts, hemp, fruit £12

Seasonal fruit with yogurt, pollen, salted oats & seeds £9

Bircher muesli, apple, nuts £9

Fresh fruit bowl £12

Seasonal berry bowl £16

Granola & yogurt £9

Add berries £12

Porridge with banana, honey, sultanas, brown sugar £7

MORNING SHAKES

Maca-cacao energy £11
*Maca, cacao, cinnamon, banana, strawberries,
coconut*

Yogurt, berry & pollen defense £11
*Yogurt, strawberry, raspberry, blueberry,
local bee pollen honey*

Fitness & protein £11
*Omega seed butter, raw almond milk, wild blueberries
hemp, chia & dates*

COLD PRESS

Organic green juice £8
*Granny Smith apple, kale, cucumber,
spinach, lemon, young ginger*

Organic ruby red £8
Carrot, beet, orange, lemon, young ginger

Orange juice £8

Grapefruit juice £8

Carrot juice £8

SAVOURY

Kitchari £9
Yogurt, mint, fermented carrot, turmeric

H. Forman's smoked salmon £32
Dill, sour cream, blinis

Smoked kippers £18
Poached egg, herb butter, potatoes

EGGS

Truffle scrambled eggs £34

Eggs Benedict, Royal, or Florentine £18

Boiled eggs & buttered soldiers £9

Smoked salmon & scrambled eggs £18

Sunny side up frittata £12
Broccoli, bacon, Montgomery cheddar

Omelette, plain or white £18
With your choice of fillings

ON TOAST

<i>Avocado</i>	£12
<i>Cumin, lime, chili</i>	
<i>With two poached eggs</i>	£15
<i>With H. Forman's smoked salmon</i>	£18
<i>Crushed peas & burrata</i>	£12
<i>Salted seeds, mint</i>	
<i>Baked beans on toast, chorizo</i>	£9

SIDE DISHES

<i>Avocado</i>	£6
<i>Roasted mushrooms</i>	£6
<i>Dry cured bacon</i>	£6
<i>Smoked salmon</i>	£12
<i>Pork & herb sausages</i>	£8

SWEETS

<i>French brioche toast</i>	£16
<i>Roasted fruits</i>	
<i>Buttermilk pancakes</i>	£14
<i>Seasonal berries, banana</i>	
<i>Gluten free almond pancakes</i>	£18
<i>Banana, whipped cream, maple syrup</i>	
<i>Belgian waffles</i>	£14
<i>Warm blueberries, whipped cream</i>	

COFFEE

<i>Guatemalan blend coffee</i>	<i>£7.50</i>
<i>French press coffee</i>	<i>£7.50</i>
<i>Americano</i>	<i>£7.50</i>
<i>Single espresso or macchiato</i>	<i>£7</i>
<i>Double espresso or double macchiato</i>	<i>£7.50</i>
<i>Cappuccino</i>	<i>£7.50</i>
<i>Latte, vanilla latte or mocha</i>	<i>£7.50</i>
<i>Valrhona Celaya chocolate drinks (served hot or cold)</i>	<i>£7.50</i>
<i>Glass of milk Skimmed, semi-skimmed, Whole or soya</i>	<i>£2.50</i>
<i>Iced coffee</i>	<i>£7.50</i>

TEA

BLACK TEA

£7.50

Connaught English Breakfast
Decaffeinated English Breakfast
Organic Assam Estate
Imperial Earl Grey
Darjeeling Second Flush
Lapsang Souchong

GREEN TEA

£7.50

Sencha Green
Floral Jasmine Green
Green Oolong

WHITE TEA

£9

Silver Leaf

HERBAL INFUSIONS

£7.50

Organic Chamomile Flowers
Organic Peppermint Leaves
Lemon Verbena
Mountain Berry

£8

FRESH INFUSIONS

£7.50

Fresh Mint Tea
Fresh Lemon Tea
Fresh Ginger Tea

ICED TEAS

£7.50

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



ALL DAY DINING MENU

Available 12 noon until 11pm

CANAPÉS

<i>Marinated Kalamata & Nocellara olives</i>	£8
<i>Crushed avocado</i> <i>Chili, lime, coriander, sunflower seeds, tortillas</i>	£18
<i>Roasted squash</i> <i>Swedish rye, pumpkin seeds, chili & nuts</i>	£12
<i>Crispy salmon sushi</i> <i>Chipotle emulsion, soy glaze</i>	£18
<i>Ibérico ham</i> <i>Smoked tomato, salsa verde, country bread</i>	£16
<i>Black tiger prawn satay</i> <i>Sweet & sour sauce</i>	£22
<i>Chicken samosas</i> <i>Coriander & yogurt dip</i>	£12

CAVIAR SELECTION (30g)

<i>Cheshire mine salted</i>	£100
<i>Imperial oscietra</i>	£180
<i>Imperial beluga</i>	£400
<i>Traditional garnishes</i>	

SANDWICHES

<i>Burger & chips</i>	£28
<i>Spicy tomato relish, yuzu pickles</i>	
<i>Montgomery cheddar</i>	
<i>Club sandwich</i>	£26
<i>Chicken, bacon, eggs, chips</i>	
<i>Lobster club sandwich</i>	£49
<i>Lobster mayonnaise, avocado, tomatoes, chips</i>	
<i>Croque Monsieur</i>	£26
<i>Salad, truffle vinaigrette, chips</i>	
<i>Selection of finger sandwiches</i>	£17

SALADS

<i>Mixed salad</i>	£18
<i>Cucumber, tomato, onion,</i>	
<i>lemon & olive oil vinaigrette</i>	
<i>Superfood salad</i>	
<i>Secret Farm's home grown organic lettuce</i>	
<i>Raw mushrooms, avocado, salted seeds, goji berries</i>	
<i>Croutons & lemon oil</i>	
<i>With salmon (smoked or grilled)</i>	£28
<i>With chicken</i>	£26
<i>Vegetarian</i>	£22
<i>Caesar salad, parmesan, anchovies, croutons</i>	
<i>With avocado & tomatoes</i>	£22
<i>With chicken & bacon</i>	£26
<i>With lobster & olives</i>	£49

STARTERS

H. Forman's smoked salmon £32
Blinis, crème fraiche, lemon

Tuna tartare £26
Avocado, radish, ginger sauce

Beef carpaccio £26
Parmesan & rocket

Heirloom tomato & burrata £17
Basil, tomato jus

SOUPS

Roast pumpkin soup £15
Chestnuts

Tomato & basil soup £18
Parmesan

Chicken consommé £22
Herbs

Seasonal vegetable velouté £18

PIZZA, PASTA & GRAINS

<i>Choice of pasta</i>	
<i>Spaghetti, rigatoni, tagliatelle or gluten free pasta</i>	£22
<i>Sauce napolitano, bolognese or pistachio pesto</i>	
<i>Mushroom Risotto</i>	£20
<i>Mascarpone</i>	
<i>Black truffle & fontina pizza</i>	£31
<i>Tomato & mozzarella pizza</i>	£18
<i>Basil, chilli flakes</i>	

FISH

Fish & chips £32
Battered cod, tartare sauce

Dover sole £54
Whole Dover sole, grilled or meunière (480 gr)

H. Foreman's salmon £32
Grilled padron peppers

Wild sea bass £38
Grilled padron peppers

Sauce lemon butter, hollandaise, vierge

MEAT

Thai chicken curry £30
Jasmine rice

Chicken £26
Cotswold white chicken breast & gravy

Veal £36
Veal Milanese with parmesan
Baby gem & walnut salad

Beef
28 day aged grass-fed beef
10 oz sirloin £35
6 oz fillet of beef £40

Sauce béarnaise, peppercorn, Café de Paris butter

VEGETARIAN

Brown rice £20
Salsa verde, seasonal roasted vegetables

Roasted whole cauliflower £20
Grain mustard & parmesan sauce

SIDE DISHES £9

French fries

New potatoes

Mash potatoes

Basmati rice

Sprouting broccoli, lemon, chili

Portobello mushrooms

Baby spinach

DESSERTS

Vanilla cheesecake, raspberry sorbet £15

Chocolate fondant, vanilla ice cream £18

Eaton mess, mango, oriental sorbet £15

Chocolate caramel peanuts, peanut ice cream £12

Selection of ice cream & sorbet £12

Selection of seasonal cheeses £24
From Neal's Yard

Selection of homemade pastries £8
(price per piece)

LIQUEUR COFFEES £12

Irish coffee

Bailey's coffee

Jamaican coffee

French coffee

CHILDREN'S MENU

STARTERS

Smoked salmon & blinis £12

Tomato & mozzarella £12

Vegetable soup with herbs £10

Warm cheese on toast £10

MAIN COURSES

Mini beef burgers £16
Cheese, tomatoes & chips

Chicken nuggets £16
Chips, ketchup

Mini fish & chips, tartare sauce £14

Pasta with tomato sauce £14

Grilled chicken breast £18

Grilled sea bass £24

CHILDREN'S SWEET DELIGHTS

Selection of ice cream & sorbet £6

Chocolate fondant £9

Seasonal fruit bowl £5

MIDDLE EASTERN MENU

COLD MEZZE

Hummus (v) £10
Chickpea purée with sesame paste (tahini) & lemon juice

Labneh (v) £8
Strained yogurt served with olive oil & dried thyme

Marinated olives (v) £8

Fatoush (v) £14
Cucumber, tomatoes & romaine salad with pitta chips

HOT MEZZE

Falafel (v) £12
Deep fried bean & fine herb croquettes served with tahini

Foul Moudamas (v) £9
Boiled broad beans seasoned with garlic, lemon juice & olive oil

Halloumi Meshwi (v) £10
Grilled or fried halloumi cheese

Kibbeh Shameyieh £12
Deep fried lamb meatballs mixed with cracked wheat & onions

MAIN COURSE

<i>Marinated roast baby chicken</i>	£40
<i>Served with pickles, garlic sauce & fries</i>	
<i>Lamb okra</i>	£19
<i>Served with garlic sauce & rice</i>	
<i>Mix grill</i>	
<i>Selection of mixed grilled seafood</i>	£65
<i>Selection of mixed grilled meat</i>	£65
<i>Chicken kabsa</i>	£35
<i>Marinated chicken, kabsa rice, yogurt dip, tomato sauce</i>	
<i>Roast Lamb</i>	£45
<i>Braised shank of lamb</i>	
<i>marinated in Lebanese herbs & spices, lamb rice</i>	

LATE MENU

Available 11pm until 7am

STARTERS AND SALADS

<i>Superfood salad</i> <i>Secret Farm's home grown organic lettuce</i> <i>Raw mushrooms, avocado, salted seeds, goji berries</i> <i>Croutons & lemon oil</i>	
<i>With salmon</i>	£28
<i>With chicken</i>	£26
<i>Vegetarian</i>	£22
<i>Caesar salad, parmesan, anchovies, croutons</i>	
<i>With avocado & tomatoes</i>	£22
<i>With chicken & bacon</i>	£26
<i>With lobster & olives</i>	£49
<i>Heirloom tomato & burrata</i>	£17
<i>Basil, tomato jus</i>	
<i>Mixed salad</i>	£18
<i>Cucumber, tomato, onion,</i> <i>lemon & olive oil vinaigrette</i>	

SOUPS

<i>Tomato & basil soup</i>	£18
<i>Parmesan</i>	
<i>Chicken consommé</i>	£22
<i>Herbs</i>	
<i>Seasonal vegetable velouté</i>	£18

SANDWICHES

<i>Burger & chips</i>	£25
<i>Spicy tomato relish, yuzu pickles,</i> <i>Montgomery cheddar</i>	
<i>Club sandwich</i>	£26
<i>Chicken, bacon, eggs, chips</i>	

MAIN COURSES

<i>Choice of pasta</i>	£22
<i>Spaghetti, rigatoni, tagliatelle or gluten free pasta</i>	
<i>Sauce napolitano, bolognese or pistachio pesto</i>	
<i>Mushroom risotto</i>	£20
<i>Mascarpone</i>	
<i>Cotswold white star chicken breast & gravy</i>	£26
<i>Dover sole</i>	£54
<i>Whole Dover sole, grilled or meunière (480 gr)</i>	
<i>Fish & chips</i>	£32
<i>Battered cod, tartare sauce</i>	
<i>28 day aged grass-fed beef</i>	
<i>10 oz sirloin</i>	£35
<i>6 oz beef fillet</i>	£40
<i>With Padron Peppers</i>	
<i>Sauce béarnaise, peppercorn, Café de Paris butter</i>	

SIDE DISHES

£9

<i>French fries</i>	
<i>New potatoes</i>	
<i>Mash potatoes</i>	
<i>Basmati rice</i>	
<i>Sprouting broccoli, lemon, chili</i>	
<i>Portobello mushrooms</i>	
<i>Baby spinach</i>	

DESSERTS

Vanilla cheesecake, raspberry sorbet £15

Selection of ice cream & sorbet £12

Selection of seasonal cheeses £24
From Neal's Yard

AFTERNOON TEA

Available 2:30pm until 6pm

TRADITIONAL AFTERNOON TEA £50

With a glass of Laurent Perrier Brut Champagne £60

With a glass of Laurent Perrier Rosé Champagne £70

Our afternoon tea includes:

Selection of finger sandwiches

Scones, clotted cream, homemade strawberry jam & lemon curd

Selection of French pastries

Your choice of hot beverage

BLACK TEA

English Breakfast, Decaffeinated English Breakfast,

Organic Assam Estate, Imperial Earl Grey

Darjeeling Second Flush Thunderbolt,

Lapsang Souchong

GREEN TEA

Sencha Green, Floral Jasmine Green,

Green Oolong

WHITE TEA

Silver Leaf

HERBAL INFUSIONS

Organic Chamomile Flowers, Organic Peppermint Leaves,

Lemon Verbena, Mountain Berry

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



CHAMPAGNE

BRUT

		Glass 125ml	Bottle 750ml
NV	<i>Laurent Perrier La Cuvée</i>	£19	£90
NV	<i>Ruinart Brut</i>		£110
NV	<i>Ruinart, Blanc de Blancs</i>	£28	£155
NV	<i>Bollinger, Special Cuvée</i>		£130
NV	<i>Laurent Perrier, Grand Siècle</i>		£270
NV	<i>Krug, Grande Cuvée</i>		£340
2007	<i>Bollinger, La Grande Année</i>		£240
2006	<i>Dom Pérignon</i>		£295
2009	<i>Louis Roederer, Cristal</i>		£395

ROSÉ

		Glass 125ml	Bottle 750ml
NV	<i>Laurent Perrier</i>	£25	£130
NV	<i>Bollinger</i>		£145
NV	<i>Ruinart</i>		£155
2005	<i>Bollinger, La Grande Année</i>		£245
2004	<i>Dom Pérignon</i>		£620
2009	<i>Louis Roederer, Cristal</i>		£1050

HALF BOTTLE

		375ml
NV	<i>Laurent Perrier La Cuvée</i>	£39
NV	<i>Bollinger, Special Cuvée</i>	£70
NV	<i>Billecart-Salmon, Rosé</i>	£65
NV	<i>Krug</i>	£175

Please note vintages may vary.

WINES

WHITE WINE

		Glass 175ml	Bottle 750ml
2016	<i>Sauvignon Blanc, Clos Henri Marlborough, New Zealand</i>	£15	£65
2016	<i>Sancerre "La Guiberte" Domaine Alain Gueneau</i>	£17	£67
2011	<i>Australia, Semillon "Vat 1" Hunter Valley Tyrrell's Vineyards, Australia</i>		£95
2015	<i>Chardonnay, Au Bon Climat Santa Barbara County</i>	£24	£125
2015	<i>Chassagne Montrachet "Les Pierres" Domaine J.M. Pillot</i>	£30	£135
2016	<i>Condrieu "La Petite Côte" Domaine Yves Cuilleron</i>		£140
2015	<i>Meursault Vieilles Vignes Domaine Boussey, France</i>		£140

WHITE WINE – HALF BOTTLE

			375ml
2014	<i>Alsace Riesling Domaine Trimbach</i>		£35
2016	<i>Sancerre, "La Guiberte" Domaine Alain Gueneau</i>		£45
2016	<i>Chablis Vieilles Vignes Domaine Testut</i>		£75
2015	<i>Condrieu "La Petite Côte" Domaine Yves Cuilleron</i>		£90

ROSÉ WINE

		Glass 175ml	Bottle 750ml
2016	<i>Château La Coste Coteaux d'Aix en Provence</i>	£15	£65

Please note vintages may vary.

RED WINEGlass 175ml
Bottle 750ml

2013	<i>Marqués de Murrieta, Rioja Spain</i>	£14	£55
2014	<i>Coteaux d'Aix en Provence Les Pentes Douces, Château La Coste</i>		£65
2015	<i>Malbec, Achaval-Ferrer Argentina</i>	£19	£77
2011	<i>Cabernet Merlot, Prelude Leeuwin Estate, Australia</i>		£90
2015	<i>Gevrey Chambertin "Vieilles Vignes" Domaine Magnien</i>	£25	£105
2013	<i>Châteauneuf-du-Pape "Tradition" Domaine de la Janasse</i>		£120
2007	<i>Chateau Destieux, St-Emilion Bordeaux, France</i>	£29	£125
2013	<i>Margaux du Château Margaux Bordeaux, France</i>		£149

RED WINE – HALF BOTTLE

375ml

2014	<i>Geyserville, Ridge Vineyards Russian River Valley, California</i>		£65
2012	<i>Ségla, Second Vin du Château Rauzan-Ségla Margaux, Bordeaux, France</i>		£75
2016	<i>Nuits-Saint-Georges, David Duband Burgundy, France</i>		£105
2009	<i>La Chapelle de La Mission Haut-Brion Graves, Bordeaux, France</i>		£198

Please note vintages may vary.

SPIRITS

50 ml

VODKA

<i>Absolut Level (Sweden)</i>	<i>£10</i>
<i>Ketel One (Holland)</i>	<i>£12</i>
<i>Belvedere (Poland)</i>	<i>£13</i>
<i>Grey Goose (France)</i>	<i>£13</i>
<i>Stolichnaya Elite (Russia)</i>	<i>£15</i>

GIN

<i>Tanqueray</i>	<i>£12</i>
<i>Tanqueray Ten</i>	<i>£15</i>
<i>Bombay Sapphire</i>	<i>£12</i>
<i>Hendricks</i>	<i>£15</i>

WHISKY

BLENDS

<i>Famous Grouse</i>	<i>£11</i>
<i>Johnnie Walker Black Label</i>	<i>£13</i>

SINGLE MALTS

<i>Glenkinchie 10 years old</i>	<i>£11</i>
<i>Oban 14 years old</i>	<i>£14</i>
<i>Laphroaig 10 years old</i>	<i>£14</i>
<i>Highland Park 18 years old</i>	<i>£22</i>

AMERICAN

<i>Jack Daniels Single Barrel</i>	<i>£16</i>
<i>Maker's Mark Red Label</i>	<i>£14</i>

IRISH

<i>Jameson 12 years old</i>	<i>£11</i>
<i>Redbreast 12 years old</i>	<i>£14</i>
<i>Bushmills 16 years old</i>	<i>£18</i>

RUM

<i>Havana Club. 3 años, Cuba</i>	£11
<i>Mount Gay, extra old, Barbados</i>	£15

TEQUILA

<i>Tapatio Blanco</i>	£12
<i>Partida Reposado</i>	£18

APERITIF

<i>Campari</i>	£10
<i>Noilly Prat</i>	£8
<i>Pimms's No 1</i>	£10
<i>Tio Pepe</i>	£11

LIQUEUR

<i>Amaretto Disaronno</i>	£10
<i>Baileys</i>	£10
<i>Cointreau</i>	£10
<i>Drambuie</i>	£10
<i>Grand Marnier</i>	£12

DIGESTIF

<i>Calvados Château Breuil 15y</i>	£22
<i>Cognac Delamain Pale & Dry XO</i>	£20
<i>Bas –Armagnac, Francis Darroze 1995</i>	£20
<i>Cognac Hennessy XO</i>	£26

SWEET WINE

Bottle

2010	<i>Sauternes Cuvée Célin, Clos Le Comte France 75cl</i>	£95
2012	<i>Tokaj Szamorodni, Szepsy, Hungary 50cl</i>	£120
2013	<i>Vin de Constance, Klein Constantia South Africa 50cl</i>	£145
1999	<i>Château d'Yquem, Sauternes 1^{er} Cru Supérieur, France 37.5cl</i>	£495

PORT

100ml

	<i>Quinta da Gaivosa LBV</i>	£12
	<i>Ramos Pinto Quinta do Bom Retiro 20yrs, Tawny</i>	£20

BEERS

	<i>Becks "Alcohol Free" (Germany)</i>	£6.50
	<i>Budweiser (USA)</i>	£8
	<i>Carlsberg (Denmark)</i>	£8
	<i>Guinness (Ireland)</i>	£8
	<i>Peroni (Italy)</i>	£8

SOFT DRINKS

MIXERS

<i>Tonic, Lemonade, Ginger Ale, Soda Water, Bitter Lemon</i>	£5.50
<i>Coca Cola, Diet Coca Cola, Coke Zero</i>	£5.50
<i>Red Bull</i>	£5.50
<i>Sprite</i>	£5.50

JUICES

<i>Orange, grapefruit, apple, cranberry, mango, tomato, prune, carrot or pineapple</i>	£9
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WATER

ENGLAND

<i>Whitehole Springs, 750ml Still & Sparkling</i>	£7
<i>Whitehole Springs, 330ml Still & Sparkling</i>	£4.50

FRANCE

<i>Evian, 750 ml Still</i>	£7.50
<i>Perrier, 750 ml Sparkling</i>	£7.50

ITALY

<i>San Pellegrino, 750 ml Sparkling</i>	£7.50
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FIJI

<i>Fiji, 1 ltr Still</i>	£10
<i>Fiji, 500ml Still</i>	£5.50

CIGARETTES (PACK OF 20)

<i>Marlboro Gold</i>	£15
<i>Marlboro Red</i>	£15
<i>Benson & Hedges Gold</i>	£15
<i>Silk Cut Purple</i>	£15

CIGARS

<i>Hoyo de Monterrey</i>	£39
<i>Partagas series P No.2</i>	£35
<i>Partagas series D No.4</i>	£25
<i>Montecristo No.2</i>	£33
<i>Romeo & Julieta Short Churchill</i>	£20

Please note that, by law, as of 1ST July 2007,
smoking is only permitted in designated areas
and smoking rooms.