



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 specialties. 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 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.

**Executive Chef** Anshu Anghotra

**Executive Pastry Chef** Nicolas Rouzaud

*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.*



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## DRINKS SELECTION

### TEA

**BLACK TEA** £6.56

*Connaught English Breakfast*  
*Decaffeinated English Breakfast*  
*Organic Assam Estate*  
*Imperial Earl Grey*  
*Darjeeling second flush Thunderbolt*  
*Lapsang Souchong*

**GREEN TEA** £6.56

*Sencha green*  
*Floral jasmine green*  
*Green Oolong*

**WHITE TEA** £7.88

*Silver leaf*

**HERBAL INFUSIONS** £6.56

*Organic chamomile flowers*  
*Organic peppermint leaves*  
*Lemon verbena*  
*Mountain berry*

£7

**FRESH INFUSIONS** £6.56

*Fresh mint tea*  
*Fresh lemon tea*  
*Fresh ginger tea*

**ICED TEAS** £6.56

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

## **COFFEE**

<i>Guatemalan blend coffee</i>	£6.56
<i>French press coffee</i>	£6.56
<i>Americano</i>	£6.56
<i>Single espresso or macchiato</i>	£6.13
<i>Double espresso or macchiato</i>	£6.56
<i>Cappuccino</i>	£6.56
<i>Latte, vanilla latte or mocha</i>	£6.56
<i>Valrhona Celaya chocolate drinks (served hot or cold)</i>	£6.56
<i>Iced coffee</i>	£6.56

## **MILK**

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

*Soya*  
*Oat*  
*Almond*  
*Coconut*  
*Hazelnut*  
*Rice milk*  
*Lactose free*  
*Double cream*

## **MORNING SHAKES**

*Yoghurt, berry & pollen defence* £10.50

*Yoghurt, strawberry, raspberry, blueberry,  
local bee pollen honey*

*Fitness & protein* £10.50

*Omega seed butter, raw almond milk, wild blueberries,  
hemp, chia & dates*

## **COLD PRESS**

*Organic green juice* £8.75

*Granny Smith apple, kale, cucumber, spinach,  
lemon, young ginger*

*Turmeric tonic* £8.75

*Acacia honey, lime, Himalayan salt*

*Orange juice* £8.75

*Grapefruit juice* £8.75

*Carrot juice* £8.75

## **BREAKFAST**

### **CONTINENTAL BREAKFAST**

£28

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

*Your choice of toast, freshly pressed juice & hot beverage*

### **THE CONNAUGHT BREAKFAST**

£33.25

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

*Your choice of toast, freshly pressed juices & hot beverages*

*Eggs of your choice with two side dishes*



**BAKERY BASKET**

£6.56

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

**CEREALS & BOWLS**

£7.88

*Corn Flakes; Alpen Muesli; Special K; Weetabix; Frosties;  
Rice Krispies; Bran Flakes; Coco Pops*

*Vanilla chia bowl, dates, cacao, Brazil nuts, hemp, fruit* £14

*Seasonal fruit with yoghurt, pollen, salted oats & seeds* £10.50

*Bircher muesli, apple, nuts* £10.50

*Seasonal fresh fruit bowl* £12.25

*Seasonal berry bowl* £15.75

*Home-made granola & yoghurt* £10.50

*Add berries* £14

*Secret recipe by our pastry chef*

*Porridge with banana, sultanas & brown sugar* £10.50

### **SAVOURY**

*Kitchari* £13.13  
*Yoghurt, mint, fermented carrot, turmeric*

*H. Forman's smoked salmon* £17.50  
*Dill, sour cream, blinis*

*Full English Breakfast* £21  
*Eggs of your choice, sausages, bacon, baked beans,  
tomato, mushroom & black pudding*

### **ORGANIC RHUG FARM EGGS**

*Truffle scrambled eggs* £30.63

*Eggs Benedict, Royale or  
Florentine* £18.38

*Boiled eggs & buttered soldiers* £10.50

*Smoked salmon & scrambled eggs* £16.63

*Three-egg omelette* £17.50  
*With your choice of fillings*

### **ON SEEDED GRANARY TOAST**

<i>Crushed avocado</i>	£11.38
<i>Cumin, lime, chili, sunflower seeds</i>	
<i>With two poached eggs</i>	£17.50
<i>With London cured smoked salmon</i>	£19.25
<i>Home-made baked beans on toast</i>	£13.13
<i>Chorizo Sarta</i>	

### **SIDE DISHES**

<i>Avocado</i>	£5.25
<i>Roasted mushrooms</i>	£5.25
<i>Baked Beans</i>	£5.25
<i>Hash Browns</i>	£5.25
<i>Dry cured bacon</i>	£5.25
<i>Grilled tomatoes</i>	£5.25
<i>Pork &amp; herb sausages</i>	£7
<i>Chicken sausages</i>	£7
<i>Beef sausages</i>	£7
<i>Vegetarian sausages</i>	£7
<i>H. Forman's Smoked salmon</i>	£10.50

### **FAVOURITES**

<i>French toast</i>	£14
<i>Brioche, roasted fruit</i>	
<i>Buttermilk pancakes</i>	£13.13
<i>Seasonal berries, banana, maple syrup</i>	
<i>Gluten free almond pancakes</i>	£15.75
<i>Banana, whipped cream, maple syrup</i>	



**ALL DAY DINING**

*Available from 12 noon until 10pm*

**SNACKS**

*Crispy salmon sushi* £14  
*Chipotle emulsion, soy glaze*

*Ibérico ham* £14  
*Smoked tomato, salsa verde, country bread*

*Crushed avocado* £10.50  
*Chili, lime, coriander, crackers*

*Cornish cod goujons* £16.63  
*Gribiche sauce*

*Mini beef burgers* £16.63  
*Black truffle mayonnaise, yuzu pickles*

### **CAVIAR AND SMOKED FISH**

*Cheshire Mine Salted* £87.50

*Imperial Oscietra* £157.50

*Imperial Beluga* £350

*Our caviar is served in 30g jars with blinis and condiments*

*London cured smoked salmon* £28

*Blinis, toast, crème fraîche*

### **STARTERS**

*Summer corn soup* £12.25

*Chilli, lime, basil*

*Tuna tartare* £21

*Avocado, radish, ginger sauce*

*Burrata & stone fruit salad* £20.13

*Fresh wasabi, shiso, lime*

## **SALADS**

<i>Add chicken</i>	£7
<i>Add salmon</i>	£10.50
<i>Add shrimp</i>	£13.13
<i>Kale salad</i>	£16.63
<i>Spicy lime vinaigrette, avocado chilli, pine nuts</i>	
<i>Heirloom Tomato Salad</i>	£16.63
<i>Shaved Red Onion, Basil Sherry Vinaigrette</i>	
<i>Warm shrimp salad</i>	£23.63
<i>Tender Lettuce, Avocado, Tomato Champagne Vinegar Dressing</i>	
<i>Caesar salad</i>	
<i>Parmesan, anchovies, croutons</i>	£19.25

## **SANDWICHES AND BURGERS**

*Served with home-made chips*

<i>Truffle cheeseburger</i>	£25.38
<i>Somerset Brie, black truffle mayonnaise &amp; yuzu pickles</i>	
<i>Club sandwich</i>	£22.75
<i>Chicken, bacon, eggs</i>	
<i>Vegetarian club sandwich</i>	£15.75
<i>Crushed avocado, tomatoes, marinated artichokes</i>	

### **FISH AND SEA FOOD**

*Cornish Dover sole* £38.50  
*Grilled or meunière*

*Line caught seabass* £42  
*Crusted with nuts & seeds with sweet & sour jus*

*Grilled Scottish Salmon* £26.25  
*Padron peppers, sriracha emulsion*

*Fish & chips* £23.63  
*Battered cod, gribiche sauce*

### **SIDE DISHES**

*Home-made chips* £4.38

*Mashed potatoes* £5.25

*Roasted cauliflower* £10.50/£17.50  
*Grain mustard sauce, herbs*

*Sautéed corn* £6.13  
*Jalapeños, lime, spring onion*

*Summer beans* £6.13  
*Olive oil, sea salt, basil*



**MEAT AND POULTRY**

*Roast organic chicken* £25.38  
*Confit lemon potatoes, serrano chilli*

*Fillet of Wagyu beef, 6oz* £52.50  
*Padron peppers & sriracha emulsion*

*Grilled lamb chops* £28  
*Padron peppers & sriracha emulsion*

**SIDE DISHES**

*Home-made chips* £4.38

*Mashed potatoes* £5.25

*Roasted cauliflower* £10.50/£17.50  
*Grain mustard sauce, herbs*

*Sautéed corn* £6.13  
*Jalapeños, lime, spring onion*

*Summer beans* £6.13  
*Olive oil, sea salt, basil*

**PASTA**

*Cavatelli & chanterelles* £22.75  
*Corn, pepper emulsion*

*Warm wild grains* £22.75  
*Wheat berries, quinoa, wild rice, jalapeño salsa*  
*Tomatoes, avocado*

**PIZZA**

*Tomato & mozzarella pizza* £13.13  
*Basil, chili flakes*

*Black truffle pizza* £31.50  
*Fontina cheese*

*Summer squash pizza* £21.88  
*Tunworth & mozzarella cheese*  
*Sicilian chilli oil*

**DESSERTS**

*Crème brûlée* £12.25  
*Madagascan vanilla, seasonal fruit*

*Millefeuille* £12.25  
*Puff pastry, vanilla cream, caramel,  
Pecans, vanilla ice cream*

*Chocolate fondant* £12.25  
*Pistachio ice cream*

*Selection of ice creams & sorbets* £10.50  
*(3 flavours)*

**LIQUEUR COFFEES** £14

*Irish coffee*

*Bailey's coffee*

*Jamaican coffee*

*French coffee*

## **JUNIOR SELECTION**

### **STARTERS**

<i>Smoked salmon &amp; blinis</i>	£10.50
<i>Tomato &amp; mozzarella</i>	£10.50
<i>Tomato soup</i>	£7.88
<i>Mixed green salad</i>	£7.88

### **MAIN COURSES**

<i>Cheese on toast</i>	£12.25
<i>Mini beef burgers</i>	£14
<i>Cheese, tomatoes &amp; chips</i>	
<i>Home-made chicken nuggets &amp; chips</i>	£14
<i>Mini fish &amp; chips, tartare sauce</i>	£12.25
<i>Cavatelli pasta</i>	
<i>With tomato sauce</i>	£12.25
<i>Grilled chicken breast</i>	£15.75
<i>Grilled sea bass</i>	£21

### **SIDES**

£5.25

<i>Mashed potatoes</i>
<i>Chips</i>
<i>Steamed vegetables</i>

### **SWEET TREATS**

<i>Selection of ice cream &amp; sorbet</i>	£5.25
<i>Chocolate fondant</i>	£7.88
<i>Seasonal fruit bowl</i>	£4.38

**LATE NIGHT DINING**  
*Available from 10pm until 6am*

**STARTERS**

*Summer Corn Soup* £12.25  
*Chilli, lime, basil*

*Tuna Tartare* £21  
*Avocado, radish, ginger sauce*

**SALADS**

*Add chicken* £7  
*Add salmon* £10.50  
*Add shrimp* £13.13

*Caesar salad* £19.25  
*Parmesan, anchovies, croutons*

**SANDWICHES & BURGERS**

*Truffle Cheeseburger* £25.38  
*Somerset Brie, black truffle mayonnaise & yuzu pickles*

*Club Sandwich* £22.75  
*Chicken, bacon, eggs*

*Vegetarian Club Sandwich* £15.75  
*Crushed avocado, tomatoes, marinated artichokes*

## **FISH**

*Grilled Scottish salmon* £26.25

*Padron peppers, sriracha emulsion*

*Grilled Sea Bass* £42

*Padron peppers, sriracha emulsion*

## **MEAT**

*Fillet of Wagyu beef, 6oz* £52.50

*Padron peppers, sriracha emulsion*

*Grilled Chicken Breast* £25.38

*Padron peppers, sriracha emulsion*

## **SIDE DISHES**

*Homemade chips* £4.38

*Mashed potatoes* £5.25

*Summer beans* £6.13

*Olive oil, salt, basil*

## **DESSERTS**

*Crème brûlée* £4.38

*Madagascan vanilla, seasonal fruit*

*Chocolate fondant* £12.25

*Pistachio ice cream*

*Selection of ice creams & sorbets* £10.50

*3 flavours*



**TRADITIONAL AFTERNOON TEA** £48.13

*With a glass of Laurent Perrier Brut Champagne* £56.88

*With a glass of Laurent Perrier Rosé Champagne* £65.63

*Our afternoon tea includes:*

*Selection of finger sandwiches*

*Scones, clotted cream, home-made strawberry jam,*

*apricot and vanilla jam*

*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*****Bottle***  
***125ml 750ml***

<i>NV</i>	<i>Laurent Perrier La Cuvée</i>	<i>£19</i>	<i>£90</i>
<i>NV</i>	<i>R de Ruinart</i>		<i>£110</i>
<i>NV</i>	<i>Ruinart, Blanc de Blancs</i>		<i>£155</i>
<i>NV</i>	<i>Bollinger, Special Cuvée</i>		<i>£130</i>
<i>NV</i>	<i>Laurent Perrier, Grand Siècle</i>		<i>£270</i>
<i>NV</i>	<i>Krug, Grande Cuvée</i>		<i>£340</i>
<i>2007</i>	<i>Bollinger, La Grande Année</i>		<i>£240</i>
<i>2008</i>	<i>Dom Pérignon</i>		<i>£295</i>
<i>2008</i>	<i>Louis Roederer, Cristal</i>		<i>£395</i>

**CHAMPAGNE – ROSÉ*****Glass***  
***125ml Bottle***  
***750ml***

<i>NV</i>	<i>Laurent Perrier</i>	<i>£25</i>	<i>£130</i>
<i>NV</i>	<i>Bollinger</i>		<i>£145</i>
<i>NV</i>	<i>Ruinart</i>		<i>£155</i>
<i>2007</i>	<i>Bollinger, La Grande Année</i>		<i>£245</i>
<i>2005</i>	<i>Dom Pérignon</i>		<i>£620</i>
<i>2009</i>	<i>Louis Roederer, Cristal</i>		<i>£1050</i>

**CHAMPAGNE – Half Bottles*****375ml***

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

**WHITE WINE – BY THE GLASS*****Glass***   ***Bottle***  
***175ml***   ***750ml***

2017	<i>Sancerre La Guiberte</i> <i>Domaine Alain Gueneau, France</i>	£19	£75
2018	<i>Chardonnay, Mendoza</i> <i>La Coste de Los Andes, Argentina</i>	£20	£80
2017	<i>Riesling Qba Scharzhof</i> <i>Egon Muller, Mosel, Germany</i>	£30	£120

**WHITE WINE – Half Bottles*****375ml***

2014	<i>Riesling</i> <i>Domaine Trimbach, Alsace, France</i>	£35
2016	<i>Sancerre La Guiberte</i> <i>Domaine Alain Gueneau, Loire Valley, France</i>	£45
2016	<i>Chablis Vieilles Vignes</i> <i>Domaine Testut, Burgundy, France</i>	£75
2015	<i>Condrieu La Petite Côte</i> <i>Domaine Yves Cuilleron, Rhône Valley, France</i>	£90

**ROSÉ WINE – BY THE GLASS*****Glass***   ***Bottle***  
***175ml***   ***750ml***

2018	<i>Château La Coste Grand Vin</i> <i>Coteaux d'Aix-en-Provence, France</i>	£19	£75
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**RED WINE – BY THE GLASS*****Glass***    ***Bottle***  
***175ml***    ***750ml***

2017	<i>Malbec Andillian</i> <i>La Coste de los Andes, Mendoza, Argentina</i>	£20	£80
2015	<i>Chianti Classico Riserva</i> <i>Capannelle, Tuscany, Italy</i>	£24	£95
2016	<i>Gevrey-Chambertin</i> <i>Domaine F. Magnien, Burgundy, France</i>	£28	£120

**RED WINE – Half Bottles*****375ml***

2015	<i>Zinfandel Geyserville</i> <i>Ridge Vineyards, California</i>	£65
2011	<i>Ségla, du Château Rauzan-Ségla</i> <i>Margaux, Bordeaux, France</i>	£75
2007	<i>Château de Côme</i> <i>St-Estephe, Bordeaux, France</i>	£85
2016	<i>Nuits-Saint-Georges</i> <i>Domaine David Duband, Burgundy, France</i>	£105

**SWEET WINE**

2015	<i>Sauternes Cuvée Célin</i> <i>Château Le Comte, Bordeaux, France (75cl)</i>	<b>Bottle</b> £110
2013	<i>Tokaj Szamorodni</i> <i>Istvan Szepsy, Hungary (50cl)</i>	£110

**FORTIFIED WINE – PORT**

2014	<i>Quinta da Gaivosa</i> <i>Late Bottled Vintage</i>	100ml £15
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***BOTTLED BEERS***

	<i>Lucky Saint, Bavaria 330ml</i> <i>Unfiltered Low Alcohol Lager (0.5%)</i>	£8
	<i>Ola Dubh S. Reserve 12, Scotland 330ml</i> <i>Porter, Whisky Cask Finish</i>	£10
	<i>Noam, Bavaria 330ml</i> <i>Lager</i>	£10
	<i>Mori 1984, Japan 310ml</i> <i>IPA</i>	£10

## **VODKA**

<i>Ketel One (Holland)</i>	£14
<i>Belvedere (Poland)</i>	£14
<i>Grey Goose (France)</i>	£15
<i>Stolichnaya Elite (Russia)</i>	£18

## **GIN**

<i>Tanqueray</i>	£14
<i>Bombay Sapphire</i>	£15
<i>Tanqueray Ten</i>	£17

## **WHISKY**

### **BLENDS**

<i>Johnnie Walker Black Label</i>	£14
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### **SINGLE MALTS**

<i>Glenkinchie 10 years old</i>	£18
<i>Oban 14 years old</i>	£20
<i>Laphroaig 10 years old</i>	£18
<i>Highland Park 18 years old</i>	£30

### **AMERICAN**

<i>Jack Daniels Single Barrel</i>	£17
<i>Maker's Mark Red Label</i>	£14

### **IRISH**

<i>Jameson 12 years old</i>	£14
<i>Redbreast 12 years old</i>	£16
<i>Bushmills 10 years old</i>	£14

## **RUM**

<i>Havana Club, 3 años, Cuba</i>	£14
<i>Mount Gay, extra old, Barbados</i>	£16

## **TEQUILA**

<i>Tapatio Blanco</i>	£14
<i>Don Julio Reposado</i>	£16
<i>Casamigos Reposado</i>	£21

## **APERITIF**

<i>Campari</i>	£10
<i>Noilly Prat</i>	£10
<i>Pimms's No 1</i>	£10
<i>Tio Pepe</i>	£12

## **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>	£24
<i>Cognac Delamain Pale &amp; Dry XO</i>	£20
<i>Bas –Armagnac, Francis Darroze 1995</i>	£20
<i>Cognac Hennessy XO</i>	£37

## SOFT DRINKS

### MIXERS

<i>Tonic, Lemonade, Ginger Ale, Soda Water, Bitter Lemon</i>	£4.81
<i>Coca Cola, Diet Coca Cola, Coke Zero</i>	£4.81
<i>Red Bull</i>	£4.81
<i>Sprite</i>	£4.81

### JUICES

<i>Orange, grapefruit, apple, cranberry, mango, tomato, prune, carrot or pineapple</i>	£8.75
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### WATER

#### ENGLAND

<i>Whitehole Springs, 750ml Still &amp; Sparkling</i>	£6.56
<i>Whitehole Springs, 330ml Still &amp; Sparkling</i>	£3.94

#### FRANCE

<i>Evian, 750 ml Still</i>	£6.56
<i>Perrier, 750 ml Sparkling</i>	£6.56

#### ITALY

<i>San Pellegrino, 750 ml Sparkling</i>	£6.56
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#### FIJI

<i>Fiji, 1l Still</i>	£8.75
<i>Fiji, 500ml Still</i>	£4.81



## CIGARETTES & CIGARS

### CIGARETTES

*(Pack of 20)*

<i>Marlboro Gold</i>	£20
<i>Marlboro Red</i>	£20
<i>Benson &amp; Hedges Gold</i>	£20
<i>Silk Cut Purple</i>	£20

### 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 &amp; Julieta Short Churchill</i>	£20

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