



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.

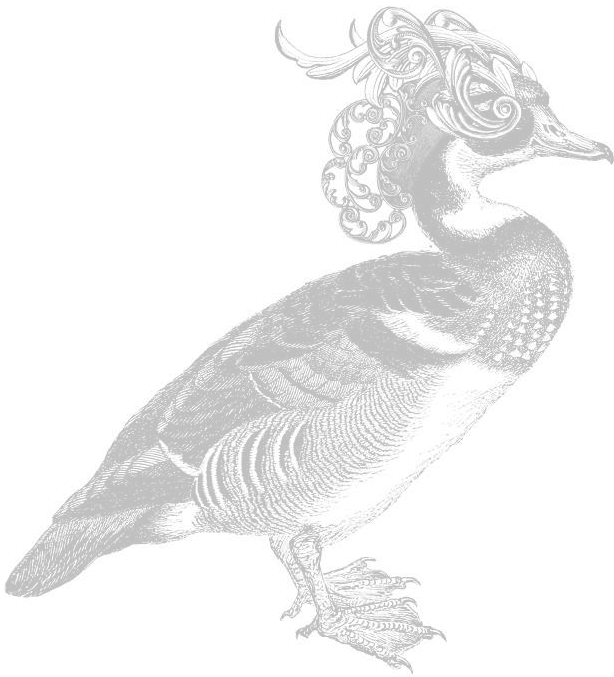
Please note that a discretionary service charge of 12.5% will be added to your room account and a £5 delivery charge per person will be added to your order.

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 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 & 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

Butternut squash soup £12.25

Wild mushroom, crème fraîche

Tuna tartare £21

Avocado, radish, ginger sauce

Burrata & fig £20.13

Fig compote, tarragon, aged balsamic vinegar

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 baby beetroot salad</i>	£16.63
<i>Lemon yoghurt, Pink Lady apples</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 & 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

<i>Cornish Dover sole</i> <i>Grilled or meunière</i>	£38.50
<i>Line caught seabass</i> <i>Crusted with nuts & seeds with sweet & sour jus</i>	£42
<i>Grilled Scottish Salmon</i> <i>Padron peppers, sriracha emulsion</i>	£26.25
<i>Fish & chips</i> <i>Battered cod, gribiche sauce</i>	£23.63

SIDE DISHES

<i>Home-made chips</i>	£4.38
<i>Mashed potatoes</i>	£5.25
<i>Roasted cauliflower</i> <i>Grain mustard sauce, herbs</i>	£10.50/£17.50
<i>Squash gratin</i> <i>Chilli panko crumbs</i>	£6.13
<i>Charred broccoli</i> <i>Pistachio, chilli, mint</i>	£6.13

MEAT AND POULTRY

Roast organic chicken £25.38
Sichuan pepper glaze, sprouting broccoli, jasmine rice

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

Squash gratin £6.13
Chilli panko crumbs

Charred broccoli £6.13
Pistachio, chilli, mint

PASTA

Tagliatelle and Shiitake £22.75
Baby artichokes, white wine butter

Autumn vegetables £22.75
Lemon purée, fennel tea

PIZZA

Tomato & mozzarella pizza £13.13
Basil, chili flakes

Black truffle pizza £31.50
Fontina cheese

Spicy salami pizza £21.88
Sprouting broccoli, ricotta cheese, lemon zest

DESSERTS

<i>Crème brûlée</i> <i>Madagascan vanilla, seasonal fruit</i>	£12.25
<i>Millefeuille</i> <i>Puff pastry, vanilla cream, caramel,</i> <i>Pecans, vanilla ice cream</i>	£12.25
<i>Chocolate fondant</i> <i>Pistachio ice cream</i>	£12.25
<i>Selection of ice creams & sorbets</i> <i>(3 flavours)</i>	£10.50

LIQUEUR COFFEES

£14

*Irish coffee**Bailey's coffee**Jamaican coffee**French coffee*

JUNIOR SELECTION

STARTERS

<i>Smoked salmon & blinis</i>	£10.50
<i>Tomato & 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 & chips</i>	
<i>Home-made chicken nuggets & chips</i>	£14
<i>Mini fish & chips, tartare 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 & 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

Butternut squash soup £12.25
Wild mushroom, crème fraiche

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
Crushed avocado, tomatoes, marinated artichokes £15.75

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
Padron peppers, sriracha emulsion £25.38

SIDES

Homemade chips £4.38

Mashed potatoes £5.25

Charred broccoli £6.13
Pistachio, chilli, mint

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 £46.20

With a glass of Laurent Perrier Brut Champagne £54.60

With a glass of Laurent Perrier Rosé Champagne £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**Glass Bottle
125ml/750ml**

NV	<i>Laurent Perrier La Cuvée</i>	£19	£90
NV	<i>R de Ruinart</i>		£110
NV	<i>Ruinart, Blanc de Blancs</i>		£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
2008	<i>Dom Pérignon</i>		£295
2008	<i>Louis Roederer, Cristal</i>		£395

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

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

CHAMPAGNE – Half Bottles**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

WHITE WINE – BY THE GLASS		Glass	Bottle
		175ml	750ml
2017	<i>Sancerre La Guiberte Domaine Alain Gueneau, France</i>	£19	£75
2018	<i>Chardonnay, Mendoza La Coste de Los Andes, Argentina</i>	£20	£80
2017	<i>Riesling Qba Scharzhof Egon Muller, Mosel, Germany</i>	£30	£120

WHITE WINE – Half Bottles	375ml
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2014	<i>Riesling Domaine Trimbach, Alsace, France</i>	£35
2016	<i>Sancerre La Guiberte Domaine Alain Gueneau, Loire Valley, France</i>	£45
2016	<i>Chablis Vieilles Vignes Domaine Testut, Burgundy, France</i>	£75
2015	<i>Condrieu La Petite Côte Domaine Yves Cuilleron, Rhône Valley, France</i>	£90

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

RED WINE – BY THE GLASS		<i>Glass</i>	<i>Bottle</i>
		<i>175ml</i>	<i>750ml</i>
2017	<i>Malbec Andillian La Coste de los Andes, Mendoza, Argentina</i>	£20	£80
2015	<i>Chianti Classico Riserva Capannelle, Tuscany, Italy</i>	£24	£95
2016	<i>Gevrey-Chambertin Domaine F. Magnien, Burgundy, France</i>	£28	£120

RED WINE – Half Bottles			<i>375ml</i>
2015	<i>Zinfandel Geyserville Ridge Vineyards, California</i>		£65
2011	<i>Ségla, du Château Rauzan-Ségla Margaux, Bordeaux, France</i>		£75
2007	<i>Château de Côme St-Estephe, Bordeaux, France</i>		£85
2016	<i>Nuits-Saint-Georges Domaine David Duband, Burgundy, France</i>		£105

	SWEET WINE	Bottle
2015	<i>Sauternes Cuvée Célin Château Le Comte, Bordeaux, France (75cl)</i>	£110
2013	<i>Tokaj Szamorodni Istvan Szepsy, Hungary (50cl)</i>	£110
	FORTIFIED WINE – PORT	100ml
2014	<i>Quinta da Gaivosa Late Bottled Vintage</i>	£15
	BOTTLED BEERS	
	<i>Lucky Saint, Bavaria 330ml Unfiltered Low Alcohol Lager (0.5%)</i>	£8
	<i>Ola Dubh S. Reserve 12, Scotland 330ml Porter, Whisky Cask Finish</i>	£10
	<i>Noam, Bavaria 330ml Lager</i>	£10
	<i>Mori 1984, Japan 310ml 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 & 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>	£4.62
<i>Coca Cola, Diet Coca Cola, Coke Zero</i>	£4.62
<i>Red Bull</i>	£4.62
<i>Sprite</i>	£4.62

JUICES

<i>Orange, grapefruit, apple, cranberry, mango, tomato, prune, carrot or pineapple</i>	£8.40
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WATER

ENGLAND

<i>Whitehole Springs, 750ml Still & Sparkling</i>	£6.30
<i>Whitehole Springs, 330ml Still & Sparkling</i>	£3.78

FRANCE

<i>Evian, 750 ml Still</i>	£6.30
<i>Perrier, 750 ml Sparkling</i>	£6.30

ITALY

<i>San Pellegrino, 750 ml Sparkling</i>	£6.30
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FIJI

<i>Fiji, 1l Still</i>	£8.40
<i>Fiji, 500ml Still</i>	£4.62

CIGARETTES & CIGARS

CIGARETTES

(Pack of 20)

<i>Marlboro Gold</i>	£20
<i>Marlboro Red</i>	£20
<i>Benson & 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 & Julieta Short Churchill</i>	£20

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