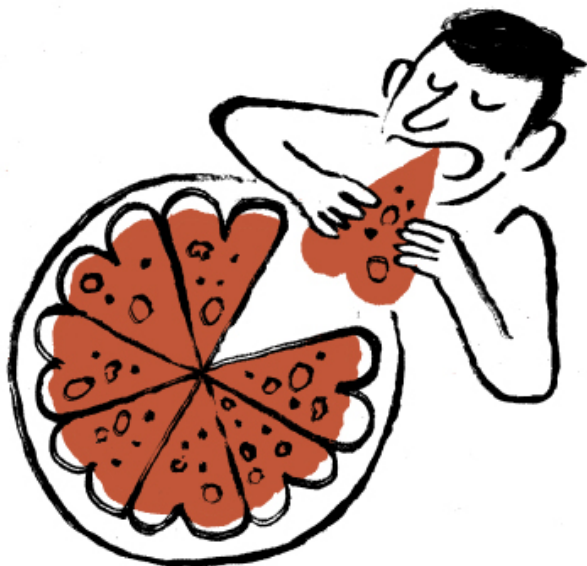


JEAN-GEORGES



JEAN-GEORGES AT THE CONNAUGHT AVAILABLE FOR TAKEAWAY

Daily 12noon - 10pm

0207 314 3535

Collection from the terrace outside Jean-Georges at The Connaught
or via Supper app for delivery.

Credit card payment on collection only.

AT THE
CONNAUGHT

Starters

Bluefin Tuna Tartare <i>Avocado, Radish, Ginger Sauce</i>	24
Crispy Salmon Sushi <i>Chipotle Emulsion, Soy Glaze</i>	16
Maldera Burrata, Puglia (v) <i>Heirloom Tomatoes Cherry Tomato Juice</i>	19
Creamy Tomato Soup (v) <i>Westcombe Cheddar Crostini, Basil</i>	12
Steamed Shrimp & Melon Salad <i>Charentais Melon, Wasabi Carrot & Orange Emulsion</i>	24

Caviar

<i>Traditional Garnishes</i>	
Cheshire Mine Salted, 30g	90
Imperial Oscietra, 30g	160
Imperial Beluga, 30g	300

Salads

<i>add Chicken</i>	10
<i>add Salmon</i>	10
<i>add Shrimp</i>	13
Molyneux Farm Kale Salad (v) <i>Spring Peas, Chilli-Mint Dressing Soft Boiled Organic Egg</i>	17
Summer Heirloom Tomato & Basil Salad (ve) <i>Sherry Vinaigrette Red Breme Onions</i>	22
Warm Shrimp Salad <i>Tender Lettuce, Avocado, Tomato Champagne Vinegar Dressing</i>	24

Pizza, Pasta & Vegetarian

Clams, Cockles & Chilli Linguine <i>Broccoli, Black Pepper & Mint</i>	28
Artichoke & Fragrant Couscous (ve) <i>Spiced Winter Vegetables, Persian Cucumber, Ras El Hanout</i>	28
Warm Summer Vegetables (ve) <i>Sunflower Seed-Mustard Emulsion Sichuan Pepper Oil add Brown Rice</i>	22 5
Black Truffle Pizza (v) <i>Fontina Cheese</i>	32
Tomato & Mozzarella Pizza (v) <i>Basil, Chilli Flakes</i>	15
Dquash Blossom Pizza (v) <i>Sungold Tomatoes, Riccota</i>	21

Fish

Cod & Chips <i>Gribiche Sauce</i>	27
Line Caught Sea Bass <i>Crusted with Nuts & Seeds</i> <i>Sweet & Sour Jus</i>	42
Roast Scottish Salmon <i>Summer Squash, Chamomile Broth</i>	32

Meat

Roast Kentish Lamb Chops <i>Broccoli, Pistachio & Mint Pesto</i> <i>Toasted Caraway, Onion Crisps</i>	34
Truffle Cheeseburger <i>Somerset Brie</i> <i>Black Truffle Mayonnaise</i> <i>Yuzu Pickles</i>	26
Parmesan Crusted Organic Chicken <i>Artichokes, Lemon-Basil Sauce</i>	32

Simply Prepared

Scottish Salmon, 160g	29
Cornish Dover Sole, 500g	40
Sakura Wagyu Sirloin, 200g	70
Cornish lamb Chops, 250g	28
Scottish Blue Lobster, 500g	49
Irish Ribeye of Beef, 1000g (For two to share)	74

Sides

Chips (ve)	6
Mashed Potatoes (v)	6
Crispy Lincolnshire Potatoes (ve) <i>Fresno Chilli Dressing</i>	6
Roasted Cauliflower <i>Grain Mustard Sauce, Herbs</i>	10.5/17.5
Grilled Summer Squash (ve) <i>Miso-Mustard Glaze, Herbs</i>	9
Sauteed Summer Corn <i>Manchego Cheese, Jalapeno</i>	7

Desserts (v)

Vanilla Millefeuille <i>Caramelised Pecan Nuts</i>	8
Raspberry Cheesecake <i>Philadelphia Mousse,</i> <i>Shortbread</i>	
Chocolate Fondant <i>Crème Anglaise</i>	

Executive Chef: Anshu Anghotra

Pastry Chef: Nicolas Rouzaud

Connaught Bar Cocktails

Crafted by Connaught Bar mixologists, these bottled cocktails arrive pre-mixed and ready to serve. Choose between the iconic Connaught Bar Martini and a classic Negroni for a taste of the World's Best Bar, at home.

Connaught Martini 37

*Connaught Bar Gin, Dry Vermouth Blend, Bergamot Essence
240ml, serves two cocktails.*

Connaught Negroni 35

*Connaught Bar Gin, Sweet Vermouth Blend, Bitter, Orange Essence
240ml, serves two cocktails.*