

T H E
C O N N A U G H T
G R I L L

GAME SEASON AT
THE CONNAUGHT GRILL
in collaboration
with Purdey

PURDEY
LONDON 1814

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A SEASONAL TRIBUTE
TO THE BEST OF
BRITISH GAME PRODUCE

This game season, The Connaught Grill joins forces with Purdey, masters of bespoke sporting, shotgun and luxury clothing, to unveil a menu that showcases the best of British game produce and its journey to the table.

The collaboration brings together two Mayfair friends and British heritage brands, each with a long-standing passion for honouring the season, in a timeless tribute to game at its peak.

In the spirit of the season, Purdey would love to welcome you to its Mayfair boutique for a complimentary personal styling appointment and/or private historical tour of Audley House – a museum-esque treasure trove home to over 200 years of British sporting heritage. For details, please speak to The Connaught Grill team.

Six course menu £147
Classic wine pairing £90
Prestige wine pairing £200

THE GAME CHANGER
Sipsmith Sloe Gin, homemade bergamot & tonka
bean syrup, Billecart Salmon Brut, fuoco spray

THE PURDEY GAME PIE
Squab, venison, rabbit, suet pastry

FOIE GRAS TARTLET
Toasted hazelnut, pickled cherry

SMOKED RABBIT TERRINE
Quail egg, charred girolle mushroom

SPICED SQUAB
Turnip, whisky sauce

BACON WRAPPED VENISON LOIN
Poached pear, red wine

WARM PYGHTLE CHEESE
Glazed plum

SOLLIÈS BLACK FIGS
Hazelnut dacquoise, fig leaf ice cream

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Please inform us of any allergies and / or dietary requirements. Please note that game birds are caught in the wild and may still contain a small, unnoticed pellet within the dish. All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.

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CLASSIC WINE PAIRING
£ 9 0 / 7 5 M L

Szepesy Estate Furmint 2022
Jeroboam Riesling QBA Egon Muller Scharzhof
Label 2019
Alion 2020
MAGNUM Eric Rodez Blanc de Noirs NV
1/2 Kika Miles Mossop 2023

PRESTIGE WINE PAIRING
£ 2 0 0 / 7 5 M L

Domaine Francois Carillon Puligny-
Montrachet Les Champs Gains 1er Cru 2022
Riesling Kabinett Scharzhofberger Egon
Muller 2020
Hermitage La Chapelle Paul Jaboulet Aine
2006
Bollinger La Grande Annee 2014
Chateau De Fargues 2008

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