

PTOLEMY MANN has firmly established herself as a leading chromatic minimalist artist whose craftsmanship expresses an abstract narrative.

Ptolemy has partnered with The Connaught Grill with six of her hand-dyed and woven artworks being transformed into thoughtfully-crafted menu covers.

THE CONNAUGHT GRILL first opened its doors on 2 May 1955. The space was richly furnished with old English lithographs adorning the walls and the tables were widely spaced providing discretion for all diners, many of whom were regulars.

In 1975 Michel Bourdin became the Head Chef of the then named Grill Room where he would stay for many years. When he arrived it is rumoured he was told to change nothing but slowly he made his mark insisting on never giving way to new fads such as Nouvelle Cuisine as the cooking found in the Grill would never go out of style.

The Connaught Grill garnered widespread renown over its preceding 45 years as a bastion on the British restaurant scene before closing its doors in 2000.

It now returns with a contemporary creativity in both the design and cuisine underpinned by a respectful nod to its distinguished heritage. The interior design is led by John Heah with a strong focus on art and craftsmanship complete with extraordinary signature wall panels, tables and chairs made by Mira Nakashima especially for The Connaught Grill. The menu is a modern interpretation of a classic grill created under the direction of internationally renowned chef Jean-Georges Vongerichten with a few dishes taken directly from the original menu.

RAW DISHES

PORTHILLY PACIFIC OYSTERS

Six 24 196 Kcal • Dozen 48 392 Kcal

IMPERIAL OSCIETRA GOLD CAVIAR 170

Traditional garnishes 505 Kcal

STARTERS

BEETROOT CARPACCIO 21

wood roasted, fermented beetroot, avocado, chilli aioli 145 Kcal

LETTUCE HEART SALAD 19

Avocado, radish, sesame & carrot dressing 225 Kcal

6 CHILLED SCOTTISH LANGOUSTINES 36

Lemon Aioli 93 Kcal

HOME-MADE SCOTCH EGG 28

Lardo di Colonnata, smoked paprika, truffle mayonnaise 109 Kcal

GILLARDEAU OYSTERS, COUNTY CORK

Six 48 196 Kcal • Dozen 96 392 Kcal

BEEF TARTARE 28

Crispy potatoes 234 Kcal

WARM WHITE ASPARAGUS 32

Mustard emulsion, herbs 43 Kcal

XL SCALLOPS 34

Parsnip, passion fruit & brown butter dressing 21 Kcal

BALIK SMOKED SALMON 24

Avocado & horseradish sorbet, capers, confit lemon 756 Kcal

GRILLED FISH

Served with heart of sucrine salad

WILD SCOTTISH SALMON ON THE BONE 36

Isle of Skye, Scalloway, Scotland 651 Kcal

TURBOT ON THE BONE 80

South-West Coast, Plymouth, England 475 Kcal

RED GURNARD 34

South-West Coast, Plymouth, England 338 Kcal

GRILLED MEAT

Served with honey glazed shallots

SPIT ROASTED RACAN ORGANIC CHICKEN

Pays de Racan, Loire Valley, France 875 Kcal

Half 4 5 • Whole 9 0

LIMOUSIN VEAL 52

Milkfed

Correze, France 742 Kcal

ORGANIC WELSH LAMB 65

Rhug Estate, Wales 288 Kcal

VEGETARIAN

SPIT ROASTED CELERIAC 32

Celeriac leaf & lemon puree, pecans

Pecorino 650 Kcal

ROASTED CARAFLEX CABBAGE 32

Dashi glaze 141 Kcal

SAUCES

BÉARNAISE 85 Kcal

PEPPERCORN 51 Kcal

SALSA VERDE 4 Kcal

SIDES

SPRING LEAF SALAD 9

Castelfranco, pink radicchio, Lollo Bionda 23 Kcal

CHIPS 9 130 Kcal

MASHED POTATOES 9 235 Kcal

POTATO RÖSTI 14

Crème fraîche, chives 177 Kcal

DOVER SOLE 74

Brixham, County Devon, England 890 Kcal

SCOTTISH LOBSTER 90

Isle of Skye, North West Coast, Scotland 296 Kcal

HEREFORD BEEF FILLET 52

Add Diane sauce 18 375 Kcal

28 days aged in Himalayan salt

Wexford County, Ireland 280 Kcal

JAPANESE BLACK BEEF 70

21 days aged

Kyushu, Japan 280 Kcal

A5 KOBE BEEF 100g 120

Hyogo Prefecture, Japan 201 Kcal

ROASTED & GRILLED AUBERGINE 28

Grilled goat cheese, tamarind, pomegranate

Fermented chilli 264 Kcal

GRILLED ARTICHOKE HEARTS 28

Wild garlic & jalapeño viniagrette

Black garlic and almonds 231 Kcal

ROAST BONE MARROW GRAVY 79 Kcal

BEURRE NOISETTE VINAIGRETTE 125 Kcal

PIMENT D'ESPELETTE BUTTER 262 Kcal

WILD ORGANIC SPINACH 9

Steamed with herbs 28 Kcal, creamed 94 Kcal

GLAZED SPRING HERITAGE CHARD 9

Caramelised hazelnuts, citrus, chili glaze 167 Kcal

WOOD GRILLED ENGLISH ASPARAGUS 18

Farmed in Wye Valley, extra virgin olive oil, lemon 26 Kcal

PIE OF THE DAY

WEDNESDAY: SHEPHERD'S PIE 28 708 Kcal

THURSDAY: CHICKEN, ARTICHOKE & LEMON PIE 32 547 Kcal

FRIDAY: SEA BASS EN CROUTE FOR TWO 80 1,268 Kcal

SATURDAY: SPRING LAMB & PISTACHIO PIE 38 768 Kcal

SUNDAY ROAST

Traditional garnish 508 Kcal

HEREFORD BEEF RIB 68 970 Kcal

ROAST ORGANIC CHICKEN 68 970 Kcal

SPIT ROASTED CELERIAC 34 800 Kcal

CHEF PARTNER: JEAN-GEORGES VONGERICHTEN

EXECUTIVE CHEF: ANSHU ANGHOTRA

Please inform us of any allergies and / or dietary requirements. Calorie figures are approximative.
All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.