

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

### GILLARDEAU OYSTERS, COUNTY CORK

Six 48 196 Kcal • Dozen 96 392 Kcal

### BEEF TARTARE 28

Crispy potatoes 234 Kcal

## STARTERS

### BEETROOT CARPACCIO 21

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

### SUMMER COURGETTE SALAD 19

Gourmet gold, Zephyr & Rampicante courgettes

Manchego curado, rocket, lemon dressing 261 Kcal

### HEIRLOOM TOMATO SALAD 24

Spicy tomato ketchup, crispy onion, basil 63 Kcal

### HOME-MADE SCOTCH EGG 31

Lardo di Colonnata, smoked paprika, truffle mayonnaise 109 Kcal

### BALIK SMOKED SALMON 29

Avocado & horseradish sorbet, capers, confit lemon 756 Kcal

## PIE OF THE DAY

WEDNESDAY: SHEPHERD'S PIE 38 708 Kcal

THURSDAY: CHICKEN, ARTICHOKE & LEMON PIE 40 547 Kcal

FRIDAY: SEA BASS EN CROUTE FOR TWO 95 1,268 Kcal

SATURDAY: SPRING LAMB & PISTACHIO PIE 44 768 Kcal

## SUNDAY ROAST

Traditional garnish 508 Kcal

HEREFORD BEEF RIB 68 970 Kcal

ROAST ORGANIC CHICKEN 68 970 Kcal

GRILLED ARTICHOKE HEARTS 32 231 Kcal

CHEF PARTNER: JEAN-GEORGES VONGERICHTEN

## GRILLED FISH

Served with heart of sucrine salad

### WILD SCOTTISH SALMON ON THE BONE 250g 42

Isle of Skye, Scalloway, Scotland 651 Kcal

### TURBOT ON THE BONE 300g 80

South-West Coast, Plymouth, England 475 Kcal

## GRILLED MEAT

Served with honey glazed shallots

### SPIT ROASTED RACAN ORGANIC CHICKEN

Pays de Racan, Loire Valley, France 875 Kcal

Half 600g 60 • Whole 1,2kg 120

### LIMOUSIN VEAL 400g 70

Milk fed

Correze, France 742 Kcal

### ORGANIC WELSH RACK OF LAMB 250g 65

Rhug Estate, Wales 288 Kcal

## VEGETARIAN

### GRILLED LEEK & POTATO 32

Dill emulsion, Cashel Blue, lovage, leek and potato

540 Kcal

### SPICED PORTOBELLO MUSHROOM 32

Mint-horseradish aioli, fava bean and spring onion salad 780 Kcal

## SAUCES

BÉARNAISE 85 Kcal

PEPPERCORN 51 Kcal

SALSA VERDE 4 Kcal

## SIDES

### CHIPS 9

130 Kcal

### MASHED POTATOES 9

235 Kcal

### BLACK TRUFFLE POTATO RÖSTI 14

Crème fraîche, chives 177 Kcal

Add black truffle (minimum 2 grams) 5 per gram

### DOVER SOLE 700g 95

Brixham, County Devon, England 890 Kcal

### SCOTTISH LOBSTER 800g 90

Isle of Skye, North West Coast, Scotland 296 Kcal

### HEREFORD BEEF FILLET 200g 64

Add Diane sauce 22 375 Kcal

28 days aged in Himalayan salt

Wexford County, Ireland 280 Kcal

### JAPANESE BLACK BEEF SIRLOIN 200g 80

21 days aged

Kyushu, Japan 280 Kcal

### A5 RIBEYE KOBE BEEF 100g 165

Hyogo Prefecture, Japan 201 Kcal

### ROASTED & GRILLED AUBERGINE 32

Grilled goat cheese, tamarind, pomegranate

Fermented chilli 264 Kcal

### GRILLED ARTICHOKE HEARTS 32

watercress & jalapeño vinaigrette

Black garlic, almonds, pickled gooseberry 231 Kcal

### ROAST BONE MARROW GRAVY 79 Kcal

### BEURRE NOISETTE VINAIGRETTE 125 Kcal

### PIMENT D'ESPELETTE BUTTER 262 Kcal

### SUMMER LEAF SALAD 9

Castelfranco, pink radicchio, Lollo Bionda 23 Kcal

### WILD ORGANIC SPINACH 9

Steamed with herbs 28 Kcal, creamed 94 Kcal

### WOOD GRILLED SUMMER COURGETTE 11

Extra virgin olive oil, lemon 26 Kcal

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.