

## À L A C A R T E M E N U

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 proceeding 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.

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.

R A W

GILLARDEAU OYSTERS County Cork, Ireland Six 51 196 Kcal    Dozen 98 196 Kcal	BEEF TARTARE 28 Crispy potatoes 304 Kcal
IMPERIAL OSCIETRA GOLD CAVIAR 178 Traditional garnishes 505 Kcal	

S T A R T E R S

BEETROOT CARPACCIO 24 Wood roasted beetroot, avocado, chilli aioli 159 Kcal	SCOTTISH SMOKED SALMON HASHBROWN 40 Oscietra caviar, cucumber yoghurt, herbs 334 Kcal
ENDIVE & RED WILLIAM PEAR SALAD 24 Tunworth, buttermilk & apple cider dressing 192 Kcal	GRILLED SCOTTISH SCALLOP 25 Seaweed and herb butter 250 Kcal
BROCCOLI & MINT SOUP 22 Charred broccoli florets, crème fraîche, herb oil 321 Kcal	GRILLED ATLANTIC PRAWNS 26 Seasonal white beans, girolles, leek velouté 199 Kcal
HOME MADE SCOTCH EGG 28 Lardo di Colonnata, smoked paprika Truffle mayonnaise 316 Kcal	DORSET SNAILS 20 Garlic & herb butter 341 Kcal

WINTER BLACK TRUFFLE    supplement 15  
Compliment your dish with shaved Winter black truffle

V E G E T A R I A N

GRILLED BABY ARTICHOKEs 36 Pine nut & mint marinade, green olive vinaigrette 225 Kcal	GRILLED WINTER VEGETABLES 32 Confit lemon purée, basil broth 246 Kcal
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SUNDAY ROAST  
Traditional garnishes 508 Kcal

HEREFORD BEEF RIB 70 462 Kcal
ROAST ORGANIC CHICKEN 70 875 Kcal
GRILLED BABY ARTICHOKEs 45 225 Kcal

CHEF PARTNER: JEAN-GEORGES VONGERICHTEN

G R I L L E D   F I S H

Served with baby gem salad & lemon dressing	
SCOTTISH SALMON ON THE BONE 250g 40 Isle of Skye, Scotland 651 Kcal	DOVER SOLE 500g 75 Brixham, County Devon, England 668 Kcal
GRILLED TUNA STEAK 180g 60 Cadiz, Spain 193 Kcal	SCOTTISH LOBSTER North-West Coast, Isle of Skye, Scotland Half 400g 48 148 Kcal, Whole 800g 95 296 Kcal
CATCH OF THE DAY Market price	

G R I L L E D   M E A T

Served with shallot textures	
SPIT ROASTED BLACK LEG CHICKEN Norfolk, England Half 700g 45 438 Kcal, Whole 1,4kg 90 875 Kcal	CHAROLAIS BLACK ANGUS FILLET 200g 70 Add Diane sauce 21 375 Kcal Grass fed, 28 days aged , Surrey, England 280 Kcal
VEAL CUTLET 300g 65 Milk fed, Holland 424 Kcal	HEREFORD SIRLOIN 250g 50 Grass fed, 30 days aged , Surrey, England 375 Kcal
BARNsLEY LAMB CHOP 350g 45 Texel Breed Cross, Dorset, England 746 Kcal	JAPANESE BLACK BEEF SIRLOIN 200g 83 Grass & grain fed, 21 days aged, Kyushu, Japan 310 Kcal
RED LEG PARTRIDGE 45 Black truffle sauce. Yorkshire, England 365 Kcal	A5 RIBEYE KOBE BEEF 100g 160 Hyogo Prefecture, Japan 140 Kcal

T O   S H A R E

TOMAHAWK STEAK 1kg 190 Charolais Black Angus Cross, Grass fed, 28 days aged, Surrey, England 1,400 Kcal
T-BONE STEAK 900g 160 Charolais Black Angus Cross, Grass fed, 28 days aged, Surrey, England 1.260 Kcal
SEABASS EN CROUTE 900g 98 Cornwall, England 1,398 Kcal

S A U C E S

BÉARNAISE 171 Kcal	PEPPERCORN 81 Kcal	ROAST BONE MARROW GRAVY 78 Kcal	
SALSA VERDE 38 Kcal	BEURRE NOISETTE VINAIGRETTE 100 Kcal	CLASSIC MINT SAUCE 160 Kcal	
MUSTARD & SHALLOT 244 Kcal			

S I D E S

TRIPLE COOKED CHIPS 11 457 Kcal	BLACK TRUFFLE CAESAR SALAD 18 Sourdough croutons, aged Parmesan 207 Kcal
MASHED POTATOES 11 235 Kcal	ROASTED DELICIA SQUASH 12 Brown butter & caper vinagrette, parsley 181 kcal
POTATO RÖSTI 14 Crème fraîche, chives 177 Kcal	CARAMELIZED BRUSSELS SPROUTS 12 Smoked bacon, Williams pear, raisin vinegar 321 Kcal
TENDERSTEM BROCCOLI 11 Chive butter 406 Kcal	SAUTÉED FORAGED MUSHROOMS 16 White wine & shallot 540 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 15% will be added to your bill.