

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.

## R A W

GILLARDEAU OYSTERS  
County Cork, Ireland  
Six 51 196 Kcal Dozen 98 196 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

ENDIVE & RED WILLIAM PEAR SALAD 24  
Tunworth, buttermilk & apple cider dressing 192 Kcal

BROCCOLI & MINT SOUP 22  
Charred broccoli florets, crème fraiche, herb oil 321 Kcal

HOME MADE SCOTCH EGG 28  
Lardo di Colonnata, smoked paprika  
Truffle mayonnaise 316 Kcal

## V E G E T A R I A N

SMOKED WHITE COCO BEANS 36  
Hen of the wood mushroom, white coco bean purée  
Moscatel vinaigrette & herbs 331 Kcal

BEEF TARTARE 28  
Crispy potatoes 304 Kcal

SCOTTISH SMOKED SALMON HASHBROWN 40  
Oscietra caviar, cucumber yoghurt, herbs 334 Kcal

GRILLED SCOTTISH SCALLOP 25  
Seaweed and herb butter 250 Kcal

GRILLED ATLANTIC PRAWNS 26  
Seasonal white beans, girolles, leek velouté 199 Kcal

DORSET SNAILS 20  
Garlic & herb butter 341 Kcal

GRILLED AUTUMN VEGETABLES 32  
Confit lemon purée, basil broth 246 Kcal

SUNDAY ROAST  
Traditional garnishes 508 Kcal

HEREFORD BEEF RIB 70 462 Kcal

ROAST ORGANIC CHICKEN 70 875 Kcal

GRILLED AUTUMN VEGETABLES 43 246 Kcal

## 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

GRILLED TUNA STEAK 180g 60  
Cadiz, Spain 193 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

VEAL CUTLET 300g 65  
Milk fed, Holland 424 Kcal

BARNESLEY LAMB CHOP 350g 45  
Texel Breed Cross, Dorset, England 746 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

MASHED POTATOES 11 235 Kcal

BLACK TRUFFLE POTATO RÖSTI 18  
Crème fraîche, chives 177 Kcal

TENDERSTEM BROCCOLI 11  
Chive butter 406 Kcal

BLACK TRUFFLE CAESAR SALAD 18  
Sourdough croutons, aged Parmesan 207 Kcal

WILTED YOUNG SPINACH 11  
Steamed with herbs 88 Kcal, creamed 345 Kcal

CARAMELIZED BRUSSELS SPROUTS 12  
Smoked bacon, Williams pear, raisin vinegar 321 Kcal

SAUTÉED FORAGED MUSHROOMS 16  
White wine & shallot 540 Kcal

CHEF PARTNER: JEAN-GEORGES VONGERICHTEN

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.