

## 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 54 196 Kcal    Dozen 103 392 Kcal

IMPERIAL OSCIETRA GOLD CAVIAR 187  
Traditional garnishes 505 Kcal

S T A R T E R S

HEIRLOOM BEETROOT 26  
Wood roasted beetroot, avocado, chilli aioli 159 Kcal

FRISÉE, PARSLEY & PEAR SALAD 25  
Finn cheese, lime dressing & smoked pecans 219 Kcal

BROCCOLI & MINT SOUP 26  
Charred broccoli florets, crème fraîche, herb oil 321 Kcal

HOME MADE SCOTCH EGG 29  
Lardo di Colonnata, smoked paprika  
Truffle mayonnaise 316 Kcal

WINTER BLACK TRUFFLE    supplement 16  
Compliment your dish with 3g of shaved Winter black truffle

V E G E T A R I A N

GRILLED BABY ARTICHOKE S 38  
Pine nut & mint marinade, green olive vinaigrette 225 Kcal

SUNDAY ROAST  
Traditional garnishes 508 Kcal

BEEF TARTARE 29  
Crispy potatoes 304 Kcal

YELLOWFIN TUNA CARPACCIO 33  
Mustard, fried capers, pickled shallots 373 Kcal

SCOTTISH SMOKED SALMON HASHBROWN 42  
Oscietra caviar, cucumber yoghurt, herbs 334 Kcal

GRILLED SCOTTISH SCALLOP 26  
Seaweed and herb butter 250 Kcal

MANILA CLAM CHOWDER 27  
Smoked bacon, parsley, grilled sourdough 334 Kcal

SEARED SPICED FOIE GRAS 32  
Brioche bread, pickled cabbage, grainy mustard 229 Kcal

GRILLED WINTER VEGETABLES 34  
Lemon confit purée, basil broth 246 Kcal

G R I L L E D   F I S H

Served with radish salad & lemon dressing

SCOTTISH SALMON ON THE BONE 250g 42  
Isle of Skye, Scotland 651 Kcal

GRILLED TUNA STEAK 180g 63  
Cadiz, Spain 193 Kcal

CATCH OF THE DAY  
Market price

G R I L L E D   M E A T

Served with stuffed Portobello mushroom

SPIT ROASTED BLACK LEG CHICKEN  
Norfolk, England  
Half 700g 48    438 Kcal, Whole 1,4kg 92    875 Kcal

VEAL CUTLET 300g 68  
Milk fed, Holland 424 Kcal

BARNESLEY LAMB CHOP 350g 47  
Texel Breed Cross, Dorset, England 746 Kcal

WOOD PIDGEON 47  
Black truffle sauce, Yorkshire, England 365 Kcal  
Upon availability

T O   S H A R E

TOMAHAWK STEAK 1kg 200  
Charolais Black Angus Cross, Grass fed, 28 days aged, Surrey, England 1,400 Kcal

T-BONE STEAK 900g 168  
Charolais Black Angus Cross, Grass fed, 28 days aged, Surrey, England 1.260 Kcal

SEABASS EN CROUTE 900g 103  
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

THE CONNAUGHT GRILL CHIPS 11.50  
Smoked garlic mayonnaise 275 Kcal

MASHED POTATOES 11.50 235 Kcal

POTATO RÖSTI 14.50  
Crème fraîche, chives 177 Kcal

TENDERSTEM BROCCOLI 11.50  
Chive butter 406 Kcal

DOVER SOLE 500g 79  
Brixham, County Devon, England 668 Kcal

SCOTTISH LOBSTER  
North-West Coast, Isle of Skye, Scotland  
Half 400g 50    148 Kcal, Whole 800g 97    296 Kcal

CHAROLAIS BLACK ANGUS FILLET 200g 74  
Add Diane sauce 22 375 Kcal  
Grass fed, 28 days aged , Surrey, England 280 Kcal

HEREFORD SIRLOIN 250g 53  
Grass fed, 30 days aged , Surrey, England 375 Kcal

JAPANESE BLACK BEEF SIRLOIN 200g 87  
Grass & grain fed, 21 days aged, Kyushu, Japan 310 Kcal

A5 RIBEYE KOBE BEEF 100g 168  
Hyogo Prefecture, Japan 140 Kcal

BITTER LEAVES & BLOOD ORANGE 11.50  
Pomegranate dressing, walnuts 206 Kcal

GRILLED HERITAGE BABY CARROTS 12.50  
Smoked paprika oil 204 kcal

ROASTED FENNEL & BLACK OLIVES 13.50  
Goat’s cheese, lemon dressing 321 Kcal

SAUTÉED FORAGED MUSHROOMS 16.50  
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.