

THE CONNAUGHT GRILL

FOR THE FATHERS

DELA MOTTE

Maison Delamotte it's, first of all, a family story between a father, François Delamotte, and his two sons, Alexandre and Nicolas-Louis. He goes after in partnership with his eldest son, Alexandre to create "Delamotte Père & Fils" ("Father and Son") in 1760.

Champagne Delamotte has remained largely in family ownership since its foundation, which has helped it retain its small-scale ethos and terroir focus.

EGON MÜLLER

Weingut Egon Müller has been passed down through multiple generations, from Egon Müller III to his son, Egon Müller IV. As the sixth generation to lead the estate, Egon Müller IV is the sole owner and winemaker, overseeing the winery's continued excellence. Since assuming control in 1991, he has, with the guidance of his father, solidified Weingut Egon Müller's reputation as one of the world's most esteemed wineries.

DAVID DUBAND

It was David Duband's father, Pierre, who started the estate in 1965. In 1991, David joined, and the first wine was made at the Domaine. After four years of working side by side with the father David took over and turned the winery to one of the most exceptional in Burgundy.

CONTERNO FANTINO

The Conterno Fantino winery was founded in 1982 by Guido Fantino and Claudio Conterno. Guido's son, Fabio is running the winery with his family, with the help as well of Claudio's childrens Noemi and Matteo.

This winery is truly an embodiment of a father and son's relationship.

CHATEAU COUTET

The Estate was first acquired by Charles le Guerin in 1643 and has been in the family until 1788. Over 150 years of family history in the business makes a great example of great relationship between father and son.

HEIRLOOM BEETROOT

Wood roasted beetroot, avocado, chilli aioli

Delamotte Blanc de Blancs 2014, by Magnum

BEEF TARTARE

Crispy potatoes

Riesling QBA Egon Müller 2019, by Jeroboam

GRILLED ORKNEY SCALLOP

Seaweed & herb butter

David Duband Nuits-St-George 1er Cru Aux Theury 2020, by Magnum

BRAISED VEAL SHANK

Milk fed, Holland

Served with girolle-courgette fricassée & mashed potatoes

Conterno Fantino Barolo Mosconi Vigna del Pied 2018, by Jeroboam

CHOCOLATE SOUFFLÉ TART

Spiced rum ice cream

Chateau Coutet 2019

5 course menu £149

Wine pairing £120