

## 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 170  
Traditional garnishes 505 Kcal

S T A R T E R S

CONNAUGHT SMOKED SCOTTISH SALMON 44  
Cheshire mine salted caviar, free range egg 194 Kcal

GRILLED ORKNEY SCALLOP 27  
Seaweed & herb butter 250 Kcal

SCOTTISH BLUE LOBSTER SALAD 32  
Marie rose sauce, onion rings 240 Kcal

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

V E G E T A R I A N

SPRING QUINOA BOWL 32  
Market vegetables, mushrooms, herbal sesame sauce 245 Kcal

BEEF TARTARE 32  
Crispy potatoes 304 Kcal

CORNISH SEA BASS CRUDO 28  
Strawberry and rhubarb juice, basil 151 Kcal

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

SPRING CHOPPED SALAD 24  
Spenwood cheese, champagne vinaigrette 303 Kcal

GRILLED GALICIAN OCTOPUS 29  
Calabrian chilli vinaigrette, Sungold tomato, fennel 305 Kcal

ISLE OF WIGHT TOMATOES 25  
Summer vegetables, mignonette dressing 131 Kcal

CAVIAR CAPELLINI 240  
50g Imperial oscietra caviar, cream sauce 681 Kcal

GRILLED CAULIFLOWER STEAK 32  
Grenobloise sauce, sourdough croutons 349 Kcal

G R I L L E D   F I S H

Served with baby fennel & preserved lemon

SCOTTISH SALMON ON THE BONE 250g 43  
Isle of Skye, Scotland 651 Kcal

CATCH OF THE DAY  
Market price

DOVER SOLE 500g 84  
Brixham, County Devon, England 668 Kcal

SCOTTISH LOBSTER  
North-West Coast, Isle of Skye, Scotland  
Half 400g 50 148 Kcal, Whole 800g 100 296 Kcal

G R I L L E D   M E A T

Served with caramelised Roscoff onion

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

LAMB CANNON 200g 56  
Texel Breed Cross, Dorset, England 614 Kcal

HEREFORD BEEF FILLET 200g 74  
Add Diane sauce 22 375 Kcal  
Grass fed, 30 days aged, Ayrshire, Scotland 280 Kcal

ABERDEEN ANGUS BEEF RIBEYE 250g 55  
Grass fed, 30 days aged, Ayrshire, Scotland 733 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

T O   S H A R E

SEABASS EN CROUTE 900g 110  
Cornwall, England 1,398 Kcal

TOMAHAWK STEAK 1.2Kg 200  
Aberdeen Angus, Grass Fed, 30 days aged, Ayrshire, Scotland 1,400 Kcal

T-BONE STEAK 1Kg 168  
Aberdeen Angus, Grass Fed, 30 days aged, Ayrshire, Scotland 1.260 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 |  
BLACK PEPPER CONDIMENT 38 Kcal

S I D E S

THE CONNAUGHT GRILL CHIPS 12.5  
Smoked garlic mayonnaise 275 Kcal

MASHED POTATOES 12 235 Kcal

POTATO GRATIN 14  
Gruyere cheese 290 Kcal

HERBAL CREAMED SPINACH 12  
Basil, nutmeg 348 Kcal

GRILLED TENDERSTEM BROCCOLI 12.5  
Garlic chips, mint, lemon 129 Kcal

RATATOUILLE 13 245 Kcal

ASSORTED SPRING PEAS 13  
Smoked butter, mint 306 kcal

SAUTÉED FORAGED MUSHROOMS 16  
White wine sauce, sage 132 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.