



CONNAUGHT
•BAR•

CANAPÉ SELECTION

CAVIAR

Imperial Baeri, 30g 505 Kcal £115

Imperial Oscietra Gold, 30g 505 Kcal £170

Imperial Beluga, 30g 554 Kcal £360

All served with Organic Eggs, Crème Fraiche, Chives, Blinis, Rye Bread

Hash Brown, Imperial Oscietra Caviar, Bottarga 384 Kcal £34

Egg Toast with Caviar, Imperial Oscietra Gold, Herbs 133 Kcal £47

CANAPÉS

Any 3 below for £60

Cherry Glazed Goat Cheese, Kirsch Liqueur, Parmesan Crostini (v) 328 Kcal £20

Comte Cheese & Black Truffle Gougère (v) 309 Kcal £24

Crispy Prawn Beignet, Sriracha Aioli, Katsubushi Flakes 499 Kcal £24

Jamón Ibérico de Bellota on Crystal Bread, Tomato Chutney 125 Kcal £24

Fried Chicken, Butternut Squash Mole, Pumpkin Seeds 227 Kcal £24

RAW

Tuna Tartar, Avocado, Radish, Ginger Sauce 361 Kcal £34

Gillardeau Oysters, Mignonette Sauce, Lemon, 3 pieces 98 Kcal £26

CRISPY SUSHI - Selection of 2 pieces of each for £34

Crispy Salmon Sushi, Chipotle Mayonnaise, Soy Glaze 320 Kcal £24

Crispy Avocado Sushi, Crushed Avocado, Coriander Cress (ve) 280 Kcal £24

Crispy Beef Tataki Sushi, Truffle Emulsion, Angel Hair Chilli 308 Kcal £24

PIZZA available until 10 pm

Black Truffle Pizza, Fontina Cheese (v) 808 Kcal £42

Tomato & Mozzarella Pizza, Basil, Chili Flakes (v) 773 Kcal £27

Prosciutto Pizza, Mozzarella, Fontina & Parmesan 961 Kcal £38

SANDWICHES All served with chips

Sakura Wagyu Beef Sandwich, Pickled Mooli, Chipotle, Brioche 1,155 Kcal £85

Scottish Lobster Roll, Lobster Bisque Emulsion, Dill Cream 842 Kcal £44

Truffle Cheeseburger, Somerset Brie, Truffle Mayonnaise, Yuzu Pickles 1,636 Kcal £43

Classic Club Sandwich, Chicken, Turkey Bacon, Eggs, Tomato, Lettuce 957 Kcal £36

Vegetarian Club Sandwich, Avocado, Tomato, Artichokes, Pain de Mie (v) 1,105 Kcal £29

Croque Monsieur, Comté Cheese & Ham / Truffle 1,051 Kcal / 1,120 Kcal £29/ £40

Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes

VINTAGE COCKTAILS

The glamour of a bygone age, infused with the contemporary soul of the Connaught Bar. This curated collection celebrates the rare and the refined, using the finest vintage spirits to capture the timeless essence of the classic cocktail.

Vintage Martini Cocktail

£150.00

An homage to the history of the Martini, and also the heritage of the Connaught Bar, this classic combination stirs the senses with its beguiling simplicity.

Gordon's Dry Gin 1970s, Martini Extra Dry 1970s.

Vintage Negroni

£130.00

From its bittersweet beginnings in Florence in 1919, this iconic aperitif has traversed the ages and the continents, keep blossoming into a beautifully balanced modern concoction.

Gordon's Dry Gin 1970s, Campari Bitter 1970s, Martini Rosso Vermouth 1970s.

Vintage White Lady

£140.00

A shaken, straight up hit of citrus, this effortlessly elegant number was famously included in American Bar legend Harry Craddock's Savoy Cocktail Book.

Gordon's Dry Gin 1970s, Cointreau Orange Liqueur 1970s, Fresh Lemon Juice.

Vintage Daiquiri

£130.00

An homage to a perfect balance between sweet and sour that first came to life back to 1898 at Daiquiri on the south-east tip of Cuba.

Bacardi Carta Blanca 1970s, Fresh Lime Juice, Caster Sugar.

Vintage Scotch Old Fashioned

£130.00

Just like the Martini, this drink pays homage to his vessel, and hails story from a different era. We try to encapsulate this tales in a liquid form with this concoction.

Glenfiddich Single Malt 1970s, Angostura Bitter 1970s, sugar syrup.

1893 Sidecar

£1,410.00

Celebrating the 100th year anniversary of the Sidecar, this combination pays homage to one of the finest Cognac from that era.

Adet 1893, Cointreau 1980s, fresh lemon juice.

Silver Jubilee Rob Roy

£2,210.00

On the Platinum Jubilee, we join with the joyous celebration with this outstanding combination of ingredients created during the Silver Jubilee.

Macallan Silver Jubilee 1977, Martini Rosso Vermouth 1970s, Angostura Bitter 1970s

ELEVATED PAIRINGS

BELVEDERE 10 VODKA MARTINI PAIRING

Stir

A velvety mouthfeel elevated by bright and sweet notes. Familiar yet blurred flavours and textures that stir memories.

Belvedere 10, Gonzalez Byass Una Palma Fino Sherry, Ikigai La Tomato Liqueur, Tonka bitters

Gillardeau Oysters

Order a Stir cocktail and enjoy 2 Oysters with our compliments.

£75

SEVENTY ONE GIN MARTINI PAIRING

Seventy One Martini

A barrel aged version of our iconic Connaught Martini. Softer, richer and silkier on the palate.

Seventy One Gin, Blend of Dry Vermouths, Selection of Bitters.

Royal Siberian Caviar

Order a Seventy One Martini and enjoy 10g of caviar with our compliments.

£75

NICOLAS FRANCOIS 2012 PAIRING

2012 Billecart-Salmon, Cuvée Nicolas François

This exceptional Cuvée, created in 1964 in tribute to the House' founder, is the result of a blend of the best terroirs from the Montagne de Reims (Pinot Noir) and the Cote des Blancs Vineyards (Chardonnay). Its vinification, partly in traditional oak casks, underpins the generous character of this fine, elegant and rich wine.

Order a *Nicolas François* 2012 and enjoy a bespoke canape Tuna Tartar Tartlet Crème Fraiche and Oscietra Caviar .

£60

MASTERPIECES

These are the legendary cocktails for which this bar is renowned: famous recipes redefined, re-inspired and creatively reinvented.

Connaught Martini

£30

The classic aperitif, served with a unique twist from our famous trolley, tailored to your taste with handmade bitters.

Tanqueray No.10 Gin, blend of dry vermouths, selection of bitters.

Bloody Mary

£25

Pepped with home-made spices and remarkable celery air, this is a beautifully balanced reinterpretation of the legendary revival.

Ketel One Vodka, fresh Tomato juice, home-made spicy mix, fresh Lemon juice, Celery air.

Number 11

£29

An archetype evolved. A new standard set. We nod to the past while looking to the future with The Connaught Martini refined. 11 years in the mix.

Grey Goose Vodka, Fords Gin, Martini Ambrato, Amalfi lemon oil, distillation of five bitters (cardamom, tonka bean, ginseng and bergamot, lavender, coriander seeds).

Kindred Joy

£26

A favourite classic elevated to a ritual celebrating togetherness. Tasty, refreshing and sparkling, as perfect as moments well spent with your people.

Patrón Reposado Tequila, Three Spirit Spark Blurred Wine, Yuzu syrup, Ancho Reyes Verde Chili Liqueur, Fever-Tree Pink Grapefruit Soda, Ikigai La Tomato Liqueur.

Mulata Daisy

£26

Favourite creation of our Director of Mixology Ago Perrone, this award-winning contemporary classic is inspired by a true love.

Bacardi 8 Rum, Crème de cacao, fresh Lime juice, Caster sugar, Fennel seeds, Galliano L'Autentico.

Faraway Collins

£26

Long and refreshing, our unique twist on the classic Tom Collins fuses unexpected ingredients gathered from several continents.

Bombay Sapphire Premier Cru, Sarsaparilla soda water, fresh Yuzu juice, home-made Eucalyptus-infused sugar syrup.

(Non-alcoholic version available £20)

MASTERPIECES

Magnetum

£28

They say opposites attract. Here, art and science collide in a visually striking drink that uses a bespoke strainer to layer form and flavour – marrying tradition and innovation in a glass.

The Macallan Double cask 12 yo, lemon verbena, fresh fennel, Galliano L'Autentico, milk, fresh pineapple, Noe Pedro Ximenez Sherry, lavender bitters.

Good Fellas

£26

A cardamom-inspired modern remake of the 1931 Fanciulli recipe from the Waldorf Astoria cocktail book. Fanciulli was said to be a twist on Italian slang, meaning "the boys".

Cardamom leaf-infused Woodford Reserve Whiskey, Martini Rubino, Abbott's bitters, black cardamom syrup, balsamic vinegar.

Sunday Echo

£25

Where heritage meets the glass. Born in Italy and raised in Ghana, Sundays held a sacred significance. Fufu was more than just a meal-it symbolized family, rhythm, and ritual. This cocktail captures that warmth. A sip of memory.

Singleton Dufftown 12 Whisky, Fermented Cassava, Roasted Peanut & Plantain Water, Fresh Lemon Juice.

Fleurissimo

£29

Created in honour of our former guest Princess Grace of Monaco, this cocktail puts a refined twist on a champagne cocktail.

Rémy Martin VSOP Cognac, home-made Connaught bitters, Violet liqueur, sugar cube, Billecart-Salmon Brut champagne.

Eclipse

£27

As one sense is obscured, others are heightened. Fill the void within the white to pitch-black glass with imagination – and hints of Japanese botanicals.

Roku Gin, Hundred Hills New Make Wine, Bottega Cinzano Rosso, Campari Bitter, Galliano L'aperitivo, Amaro Savoia, Cocoa Husk Milk.

Awake

£20

Not the full bloom-just the first shift.

Awake captures the quiet moment when winter softens, and spring begins to stir. It's the hush before the thaw, the first breath of warmth after the freeze.

Seedlip Grove 42, Butternut Squash Cordial, Zesty-Choco Soda.

STREAM



A flow of flavours and creations that evolve
throughout the year, bringing to life new experiences
and forging new memories as moments unfold at
The Connaught Bar.

STREAM

Magnus

£25

Greater than the sum of its parts. A sumptuous foam introduces nutty, sweet, floral and botanical layers of flavours adding up.

Brugal 1888 Rum, Ambrato Vermouth, homemade noffee liquor, lavender honey, pina colada foam

Stem

£25

Ingredients that have travelled and met at the origin of crossroads to stand the test of time and taste. Spicy, herbal and complex like its roots.

Courvoisier VSOP Cognac infused with Argan Oil, Mitcher's Rye Whiskey, Acqua Bianca Liquor, Homemade Persian Cordial, Hundreds hills new make wine, coriander bitters

Bloomy Daisy

£25

Bright, citrusy notes bloom on the palate and flawlessly evolve into a gently sweet and earthy finish.

Botanist Islay Gin, Tapatio blanco Tequila, Tuberose wax, homemade exotic citrus liqueur, Maley Cider, fresh lemon juice

Float

£25

Streams of different flavours encounter without losing their individuality. The profile evolves as one savours the herbaceous and the fruity notes.

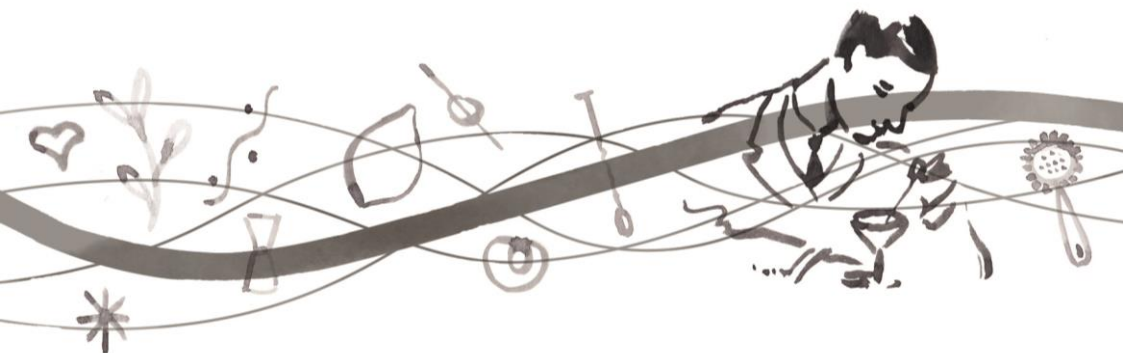
Monkey Shoulder Blended Malt Whisky, Italicus Rosolio Di Bergamotto, amazake orgeat, lime juice, Galliano Autentico

Maestrale

£25

A stream of flavours take the senses and the imagination back to ancestral stories and memories.

London n3 Gin infused cubeb pepper, St Germain liquor, Feral botanical ferment N2, Japanese honeygar, fresh lime juice
(Non-alcoholic version available £20)



STREAM

£25

Uprise

A journey forward made of ingredients that keep on enhancing resulting in a forward flavour and round blend of smoked fruits and spirits.

Michter's Rye Bourbon, Siete Misterios Doba-Yej Mezcal, Ylang ylang oil, Minus 8 Paw Paw Verjus, smoked aubergine and raspberry cordial, pear bitters

£25

Duet

Two layers of colour and flavour converging to form a harmonious unity of bitter and tropical effervescent taste.

Appleton 12yo Rum, Campari, Homemade Pink peppercorn grenadine, clear pineapple juice, Billecart Salmon Brut Champagne

£25

BRB

Spicy savouriness unassumingly matched with floral fruitiness.

A perfect gastronomic affinity that strikes the senses.

Patron silver Tequila, Illegal Mezcal, Lutece aperitif, melon liqueur, melon water, paprika seeds

£25

Mizzle

Different expressions of bitterness finely tickle and arouse the palate making headway for a sweet, cherry-ful finish.

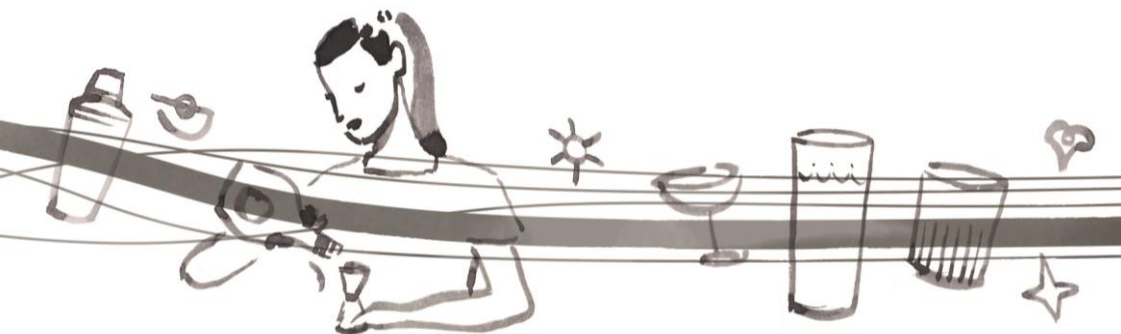
Belvedere Pure Vodka, Cointreau Pomelo, Kota Liquor, Cocchi americano, Bottega Cinzano Extra dry vermouth, Dragonwell tea, Three Cents Cherry soda

£25

Supernature

Let the sight be deceived and the palate be enchanted by this magically mellow blend.

Whistle Pig 10yo Rye Whiskey, Apple, Coconut milk, Lemon Verbena, fresh lime juice
(Non-alcoholic version available £20)



CHAMPAGNE – BY THE GLASS

		125ml	Bottle
NV	Billecart-Salmon, Brut Reserve	28	145
NV	Billecart-Salmon, Brut, Blanc de Blancs	35	210
2008	Billecart-Salmon, Brut, <i>Nicolas François</i>	60	350
2013	Dom Perignon	75	425
2009	Billecart-Salmon, Blanc de Blancs, <i>Cuvée Louis</i>	60	350
2005	Billecart-Salmon, Blanc de Noir, <i>Clos Saint Hilaire</i>	150	850
2004	Dom Perignon, Plénitude 2	165	950
NV	Billecart-Salmon, Rosé	35	185
2012	Billecart-Salmon, Rosé, <i>Cuvée Elisabeth Salmon</i>	60	350

WHITE WINE – BY THE GLASS

		175ml	Bottle
2022	Sancerre, Alain Gueneau Loire Valley, France	24	90
2022	Viognier, Les Vignes d'a Côte, Caves Yves Cuilleron, Rhône Valley, France	26	95
2022	Chablis Vieilles Vignes, Domaine Testut Burgundy, France	28	105
2022	Riesling, Trimbach, 2022 Alsace, France	30	120
2018	Furmint, Istvan Szepsy Tokaj, Hungary	32	140
2019	Meursault, Vieilles Vignes, Domaine V. Girardin Burgundy, France	40	195
		125ml	Bottle
2020	Riesling Scharzhofberger, Kabinett, Egon Müller Mosel, Germany	60	350
2020	Sauvignon Blanc, Eisele Vineyards Napa Valley, California, USA, by Magnum	65	350
2021	Hermitage, Dom. Chevalier de Sterimberg Rhône Valley, France	55	300
2019	Montrachet Grand Cru, Domaine Thénard Burgundy, France	185	1300

ROSE WINE – BY THE GLASS

		175ml	Bottle
2023	Château Roubine, <i>Cuvée Premium</i> Côtes de Provence	24	90
2022	Palais Constance Côte de Provence		125

RED WINE – BY THE GLASS

		175ml	Bottle
2023	Chianti Classico, Castello di Albola Tuscany, Italy	25	95
2022	Syrah, Les Vignes d'a Côte, Caves Yves Cuilleron Rhône Valley, France	26	95
2022	Le volte dell'Ornellaia, Tenuta dell' Ornellaia Tuscany, Italy	30	120
2018	Pauillac du Château de Lynch Bages Pauillac, Bordeaux, France	35	130
2018	Barolo, Boroli Piedmont, Italy	36	150
2018	Gevrey-Chambertin, David Duband Burgundy, France	40	195
		125ml	Bottle
2015	Pauillac de Latour Pauillac, Bordeaux, France	55	310
2008	Château Lynch-Bages Pauillac, Bordeaux, France	95	565
2018	Sassicaia, Tenuta San Guido Tuscany, Italy	125	700
2005	Harlan Estate Napa Valley, California, USA	 CORAVIN 350	2100
2007	Petrus Pomerol, Bordeaux, France	 CORAVIN 950	6100
2006	Echézeaux Grand Cru Domaine de la Romanée Conti, Burgundy, France	 CORAVIN 1250	7500

CHAMPAGNE – BY THE BOTTLE

BILLECART-SALMON

NV	Brut, Brut Reserve	145
NV	Brut, Blanc de Blancs	210
2008	Brut, <i>Cuvée Nicolas François</i>	350
2009	Brut, <i>Cuvée Louis Salmon</i> , Blanc de Blancs	350
2005	Brut, <i>Le Clos Saint Hilaire</i> , Blanc de Noirs	850
NV	Brut, Rosé	185
2012	Brut, Rosé, <i>Cuvée Elisabeth Salmon</i>	350

BOLLINGER

NV	Brut, <i>Special Cuvée</i>	145
2014	Brut, <i>La Grande Année</i>	295
2008	Extra-Brut, <i>R.D. Récemment Dégorgé</i>	900
NV	Brut, Rosé	165
2014	Brut, Rosé, <i>La Grande Année</i>	305

DOM PERIGNON

2013	Brut	425
2004	Brut, Plénitude P2	950
1996	Brut, Oenotheque	2500
2009	Brut, Rosé	950
1995	Brut, Rosé, Plénitude 2	2800

KRUG

NV	Brut, Grande Cuvée, 172 ^{ème} Edition	450
1995	Brut, <i>Collection</i>	2500
2002	Brut, <i>Clos d'Ambonnay</i> , Blanc de Noirs	5000
NV	Brut, Rosé, 27 ^{ème} Edition	750

LAURENT-PERRIER

NV	Brut, Grand Siècle Iteration #26	240
2004	Brut, Rosé, <i>Cuvée Alexandra</i>	420

LOUIS ROEDERER

NV	Brut, <i>Collection 245</i>	160
2015	Brut, <i>Cristal</i>	550
2017	Brut, Rosé	250
2009	Brut, Rosé, <i>Cristal</i>	1250

JACQUESSON

NV	Extra-Brut, <i>Cuvée 746</i>	195
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POL ROGER

NV	Brut, Reserve	160
NV	Extra-Brut, <i>Pure</i>	170
2016	Brut, Vintage	225
2015	Brut, Blanc de Blancs	270
2013	Brut, <i>Cuvée Sir Winston Churchill</i>	550
2018	Brut, Rosé	295

RUINART

NV	Brut, R de Ruinart	165
NV	Brut, Blanc de Blancs	255
NV	Brut, Rosé	250
2007	Brut, Rosé, <i>Dom Ruinart</i>	550

SALON

2013	Brut, <i>Cuvée S</i> , Le Mesnil, Blanc de Blancs	1290
2007	Brut, <i>Cuvée S</i> , Le Mesnil, Blanc de Blancs	1800

CHAMPAGNE – MAGNUMS

NV	Delamotte, Blanc de Blancs	320
2014	Delamotte, Blanc de Blancs	450
NV	Jacquesson Extra-Brut, Cuvée 746	450
NV	Billecart-Salmon, Blanc de Blancs	410
NV	Billecart-Salmon, Cuvée Sous-Bois	500
1999	Henriot, Brut, Cuvée Des Enchanteleurs	950
1993	Dom Ruinart, Blanc de Blancs	1900
1988	Dom Ruinart, Blanc de Blancs	2750
2016	Pol Roger Brut, Vintage	500
2008	Pol Roger Brut, Winston Churchill	2100
NV	Krug, Brut, Grande Cuvée 170th Edition	950
2003	Krug, Brut	2250
2002	Krug, Clos du Mesnil, Blanc de Blancs	8000
1985	Krug, Brut, Collection	9000
NV	Billecart-Salmon, Brut, Rosé	400
2004	Laurent-Perrier, Brut, Rosé, Alexandra	950
NV	Krug Brut, Rosé, 20 th Edition	1950
1986	Dom Ruinart, Brut, Rosé	1950

WHITE WINE – BY THE BOTTLE

2022	Chablis Vieilles Vignes, Domaine Testut Burgundy, France	105
2018	Furmint, Istvan Szepsy, Tokaj, Hungary	140
2022	Chardonnay, Bastia, Conterno Fantino, Piedmont, Italy	140
2022	Condrieu La Petite Côte, Yves Cuilleron Rhône Valley, France	160
2022	Auxey-Duresses, Leflaive & Associes Burgundy, France	185
2021	Châteauneuf-du-Pape La Crau Domaine du Vieux Télégraphe	210
2018	Pouilly-Fuissé, Esprit Leflaive Burgundy, France	250
2016	Riesling, Cuvée Frederic Emile, Maison Trimbach Alsace, France	300
2020	Riesling, Scharzhofberger, Kabinett, Egon Müller Mosel, Germany	350
2016	Le Petit Cheval, Château Cheval Blanc Bordeaux, France	600
2018	Pouilly-Fuissé, Le Clos Reyssier, Esprit Leflaive Burgundy, France	350
2009	Puligny-Montrachet, Domaine Leflaive Burgundy, France	950
2019	Montrachet Grand Cru, Domaine Thenard Burgundy, France	1300
2009	Chevalier-Montrachet Grand Cru, Domaine Leflaive Burgundy, France	3750
2013	Montrachet, Domaine de la Romanée-Conti Burgundy, France	21500

Please note from time to time vintage may vary

RED WINE – BY THE BOTTLE

2018	Barolo, Boroli Piedmont, Italy	150
2018	Pauillac du Château de Latour Bordeaux, France	130
2017	Brunello di Montalcino, Argiano Tuscany, Italy	160
2018	Barolo, Perno Riserva, Elio Sandri Piedmont, Italy	250
2015	Pauillac de Latour Pauillac, Bordeaux, France	310
2020	Volnay, Champans, Domaine Marquis d'Angerville, 2020, Burgundy, France	325
2020	Catena Zapata Adrianna Vineyard Patagonia, Argentina	365
2005	Clos du Marquis, du Château Léoville Las Cases St. Julien, Bordeaux, France	550
2012	Unico, Vega Sicilia Ribera del Duero, Spain	850
2008	Château Palmer Margaux, Bordeaux, France	950
2013	Hermitage, Domaine J.L. Chave Rhône Valley	900
2010	Château Lafite-Rothschild Pauillac, Bordeaux, France	2950
2006	Masseto, Tuscany, Italy	3350
2014	Petrus Pomerol, Bordeaux	5500
2006	Echézeaux, Domaine de la Romanée-Conti Burgundy, France	7500

Please note from time-to-time vintage may vary

SINGLE MALT WHISKY

HIGHLANDS

50 ml

Dalmore King Alexander III	£79
Dalwhinnie 15 y/o	£18
John Crabbie 30 y/o	£259
Glenmorangie Signet	£43
Glenmorangie 18	£25
Oban 14 y/o	£19

LOWLANDS

Auchentoshan 18 y/o	£30
Rosebank 21 y/o	£350

SPEYSIDE

Balvenie 21 y/o Port Wood	£60
Balvenie 30 y/o	£880
Balvenie 40 y/o	£1250
Glenfiddich 21 y/o Caribbean Rum Finish	£55
Glenrothes 18 y/o Soleo Collection	£55
The Macallan 12 y/o Sherry Oak	£37
The Macallan 15 y/o Double Cask	£48
The Macallan 18 y/o Sherry Oak	£93
The Macallan 25 y/o Sherry Oak	£570
The Macallan Harmony Collection "Arabica"	£75
The Macallan "Exceptional cask" Batch 17	£414
The Macallan "M" Edition 2017	£725
The Macallan Silver Jubilee 1977 Magnum	£1346
Singleton of Dufftown 12 y/o	£20

CAMPBELTOWN

Springbank 15 y/o	£25
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SINGLE MALT WHISKY

ISLAY

Ardbeg Uigeadail	£31
Ardbeg Renaissance	£83
Bowmore 15 y/o	£30
Bowmore 18 y/o	£36
Bowmore 21 y/o	£155
Highland Park 18 y/o	£45
Highland Park 21 y/o	£90
Lagavulin 16 y/o	£18
Laphroaig 10 y/o Sherry Cask	£27
Laphroaig 18 y/o	£50
Laphroaig 25 y/o	£160

ISLANDS

Talisker 18 y/o	£60
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BLENDED WHISKY

Arday	£23
Chivas 18 y/o	£23
Chivas 25 y/o	£57
Johnnie Walker Gold Label	£29
Johnnie Walker 18 y/o	£36
Johnnie Walker Blue Label	£52
Samaroli Without Borders	£39
The Connaught Blended Whisky 19 y/o	£45
The Connaught Blended Whisky 42 y/o	£95

IRISH WHISKEY

Jameson Black Barrel	£19
Redbreast 15 y/o	£32
Yellow Spot 12 y/o	£27

AMERICAN WHISKEY

Basil Haydens	£24
Blanton's Gold	£41
George T. Stagg Kentucky Strength	£66
Jack Daniel's 10yo	£40
Maker 46	£18
Noah's Mill	£31
Pappy Van Winkle's Family Reserve 15 y/o	£104
Pappy Van Winkle's Family Reserve 20 y/o	£191
Woodford Reserve	£20
Eagle Rare 10 y/o	£21
Michter's Bourbon	£25
Michter's Rye	£25
Whistle Pig Rye 10 y/o	£23
Whistle Pig Rye 12 y/o	£43

JAPANESE WHISKY

House of Suntory

Suntory Hibiki Harmony	£35
Suntory Hibiki 21 y/o	£260
Suntory Hibiki 30 y/o	£1550
Suntory Yamazaki Distiller Reserve	£32
Suntory Yamazaki 12 y/o	£60
Suntory Yamazaki 18 y/o	£198
Suntory Yamazaki 18 y/o Mizunara Cask	£518
Suntory Yamazaki 25 y/o	£1700
Suntory Hakushu Distiller Reserve	£30
Suntory Hakushu 12 y/o	£41
Suntory Hakushu 18 y/o	£170
Suntory Hakushu 18 y/o 100 th Anniversary Edition	£430
Suntori Yamazaki Puncheon	£181

Chichibu London Edition 2021	£230
Chichibu The Peated 2022	£207
Nikka Miyagikyo	£23
Nikka Coffey Malt	£27

SPIRITS

COGNAC

Remy Martin XO	£36
Remy Martin Louis XIII – 50ml	£350
Remy Martin Carte Blanche	£97
Courvoisier XO	£37
Hennessy XO	£39
Richard Hennessy	£269
Adet 1893	£512
Bisquit Dubouche 1840	£693

ARMAGNAC

Domaine De Monturon, Darroze 1985	£43
Chateau De Gaube, Darroze 1965	£93

CALVADOS

Boulard XO Auguste Pays d`Auge	£26
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GRAPPA

Domus Ruché 2014	£19
Poli Sassicaia	£19

VODKA

Belvedere Pure	£16
Belvedere Lake Bartezeck	£25
Belvedere 10	£55
Chase	£17
Grey Goose	£18
Grey Goose Altius	£36
Suntory Haku	£19
Konik's Tail	£18
Ketel One	£16
Stolichnaya Elite	£19
Boatyard Vodka	£18
Sipsmith Vodka	£24
Tenth Muse	£32

GIN

The Connaught Bar Gin	£24
Beefeater 24	£18
Boatyard Double Gin	£18
Boatyard Old Tom	£17
Fords	£18
Hendrick's	£19
Hepple	£20
Gin 71	£71
Junipero	£19
Monkey 47	£21
No.3	£19
Suntory Roku	£20
Sipsmith	£17
Sipsmith V.J.O.P	£30
Farmer's Gin	£27
Bombay Sapphire Premier Cru	£22
Tanqueray No.10	£19
The Botanist	£19

TEQUILA

Calle 23 Anejo	£24
Casamigos Blanco	£21
Casamigos Reposado	£23
Don Julio Reposado	£21
Don Julio 1942	£95
Fortaleza Reposado	£25
Fortaleza Still Strenght	£26
Patron El Alto	£80
Gran Patron Piedra Extra Anejo	£120
Gran Patron Platino	£54
Jose Cuervo Reserva de la Familia Platino	£29
Jose Cuervo Reserva de la Familia Extra Anejo	£50
Maestro Dobel Diamante	£25
Tapatio Blanco	£18
Tapatio Excelencia	£54

MEZCAL

Illegal Mezcal Joven	£23
Montelobos Espadin Joven	£23
Siete Misterios Doba-Yej	£23
Derrumbes Michoacan Mezcal	£29

RUM

Appleton Estate 12 y/o	£18
Appleton Estate 2002 20 y/o	£70
Appleton Estate 17 y/o Legend	£150
East London Rum	£20
Bacardi 8 years old	£18
Bacardi Eximo	£26
Black Tot Finest Caribbean Rum	£17
Brugal 1888	£21
Brugal Gran Reserva	£30
Clairin Communal	£21
Compagnie des Indes Hampden 2009 9yrs	£26
El Dorado 15 y/o	£18
Leblon Cachaca	£20
Mount Gay Extra Old	£17
Ron Zacapa Centenario 23	£21
Samaroli "Over the World 2018"	£52
Santiago de Cuba 11 y/o	£21

FORTIFIED WINE – BY THE GLASS

	100ml	Bottle
Sherry Fino, Tres Palma, González-Byass	£28	£150
Sherry Pedro Ximénez Noe, VORS, González-Byass	£25	£85
2009 Quinta do Noval, Port Tawny, Colheita	£38	£185

LIQUORS

Limoncello di Amalfi	£14
Sambuca Luxardo	£16

BEER

Lucky Saint (330ml, 0.5%ABV)	£10.50
Noam (330ml)	£10.50
Curios IPA (330ml)	£10.50

SOFT DRINKS

JUICES

250ml

Orange fresh	£13
Grapefruit fresh	£13
Pineapple	£13
Apple	£13
Cranberry	£10.50
Tomato	£10.50

MIXERS

Organic Fever Tree mixers, 200ml	£7.50
Coca Cola, 200ml	£7.50
Diet Coke, 200ml	£7.50

MINERAL WATER

Acqua Panna Still Water, 750ml	£10
Acqua Panna Still Water, 500ml	£7.5
San Pellegrino Sparkling Water, 750ml	£10
San Pellegrino Sparkling Water, 500ml	£7.5

CONNAUGHT BAR BOUTIQUE

THE CONNAUGHT BAR BOOK

£29.95

The Connaught Bar book is now available for purchase. Enjoy 100 iconic recipes and stories that have made 16 years of magic experiences at The Connaught Bar.

GLASSWARE

Beautifully designed for the ultimate drinking pleasure, our vintage-inspired glasses are a distinctive ingredient of the Connaught Bar experience. Each bespoke range is now available to purchase as a set of six, serving as a constant reminder of the pleasures that await you in this unique corner of the world.

Red wine	£230
White wine	£220
Champagne Coupe	£250
Champagne flute	£240
Tall tumbler	£240
Martini	£250

BOTTLED COCKTAILS

Or, if you prefer your cocktails ready-crafted by our expert mixologists, opt for our signature bottled Connaught Bar Martinis and Negronis.

The Connaught Bar Martini	£37
The Connaught Bar Negroni	£35

CONNAUGHT SPIRITS BOTTLES

The Connaught Bar Gin	£95
The Connaught Bar Gin Vintage 2018	£315
The Connaught Whisky 19 y.o	£600
The Connaught Whisky 42 y.o	£1300

Spirit and liquor prices are calculated on 50 ml measurement Please note from time to time vintage may vary. All prices are inclusive of VAT at a current rate of 20%. All prices are in Pounds Sterling. Please note that discretionary service charge of 15% will be added to your final bill.