

OF THE MOMENT

With Agostino Perrone and Giorgio Bargiani at the helm, this menu celebrates their creativity and spirit of adventure, introducing fresh twists on cocktails using rare botanicals, unique blends and rediscovered vintages.

THE GENTLEMAN SPRITZ

£35

A favourite from The Connaught Bar's archives and cocktail book makes a comeback with a fruit-led twist.

Hennessy Cognac VSOP, Rhubarb & Red Fruits Cordial, Galliano L'aperitivo, Billecart-Salmon Brut champagne.

ESOTICO NEGRONI

£30

The bitter essence of the classic meets vibrant, tropical flavours for an exotic escape.

Espolon Tequila infused Banana Skin Butter, Ambrato Vermouth, Lutece Aperitif, Campari, Banana Sake & Water.

HIGHLAND ICED TEA

£80

A delicate and refined oak envelop meets velvety and spiced flavours, tempering the complexity of this unusual, uplifting, whisky highball experience.

Highland Park 21 Whisky, Clarified Fresh Pear Juice, Jasmine Honey, Feral Fermented Botanical, Coriander Seeds Bitter.

SILVER SEVENTEEN

£40

A masterpiece from the Connaught Bar's early days return to capture the essence of memories long cherished, with a warmer and spicier allure.

Jack Daniels 10 Whisky, Silver Needle Sugar, Feral Botanical Ferment N.2 Ginger Wine, Fresh Lemon Juice, Three cents Cherry Soda.

NEW LOOK

£45

An elegant garnish nodding to an iconic black grown and a blend of sharp and mineral flavours come together for an exquisite Martini cocktail experience.

Grey Goose Altius Vodka Infused Sea Buckthorn Olive Oil, Clab Chili Distillate, Muyu Jasmine Liquor, Del Duque Sherry.

SUN AND SILK

£35

This cocktail blends the elegance of Mayfair with the raw spirit of Mexico. Mayfair's elegance is embodied by delicate rose, while Mexico's wild marigold captures nature's untamed spirit.

Together they create a harmonious mix where luxury and nature blend, uniting the refined beauty of Mayfair with Mexico's vibrant energy.

Don Julio Blanco Tequila, Marigold Tea, Rose Kombucha Reduction, Mayfair Honey, Bergamot.