

Taste of Spring

RED MULLET

Brixham – Devon

Piedmont hazelnut, rhubarb, argan oil

OR

CAVIAR

“Daurikus” – Thousand Islets Lake

white asparagus, oyster, lime, timur pepper

(supplement £85)

CRAB

Davrik – Cornwall

pink grapefruit, turnip, sheep’s curd, gyokuro

SCALLOP

Kyle of Lochalsh – Scotland

tandoori spices, carrot, citrus, coriander

BRILL

The Duchess – Cornwall

green asparagus, monk’s beard, razor clams, green curry

PIGEON

Jean-Jaques Boga – Brittany

pea, fresh wasabi, black garlic, kiwi

OR

A5 WAGYU BEEF

Gunma Prefecture – Japan

celtuce, shiso, fermented pepper

(supplement £120)

MATURED FINE SEASONAL CHEESES

(additional course with supplement £34)

RHUBARB

Janet Oldroyd – Yorkshire

pink pepper, Tabitian vanilla, Champagne

CHOCOLATE

Araguani – Venezuela

cardamom, almond, cocoa bean

OR

SIGNATURE BABA

Armagnac Darroze

nigella chantilly, bergamot, ruby grapefruit, Buddha’s hand

(supplement £22)

£225

We also offer a five-course menu at £210 excluding Brill and Rhubarb dishes.

Pairings

A Tour Around The Wine World

Discover some of the wine world's hidden gems as our sommelier's selection guides you through lesser-known wine regions and terroirs far from the beaten track in pursuit of the most unique pairings

5 COURSES
£145

7 COURSES
£185

Great Classics Never Fade

World-renowned appellations, regions and countries form the foundation of this pairing selection. Hand-picked by our team of Sommeliers, many of these will be familiar to you and rightly so given their reputation as the world's great classics.

5 COURSES
£195

7 COURSES
£265

The Ultimate Wine Experience

Explore some of the most enduring and iconic producers with this pairing, a sommelier-curated collection of some of the oldest and rarest vintages in The Connaught's wine cellar is presented here as an unrivalled opportunity for connoisseurs of fine wines.

5 COURSES
£475

7 COURSES
£665

A Tribute to Hautvillers

*"Too much of anything is bad, but too much Champagne is just right." F.S. Fitzgerald
Indulge in a selection of the most iconic Prestige Cuvees of Champagne for an unforgettable experience.*

5 COURSES
£450

7 COURSES
£620

A Fresh Take on Pairing (Non-Alcoholic)

Discover a unique pairing experience with pressed vegetables, juices, herbs, spices and teas taking the place of the traditional wine accompaniments. We have sourced, seasonal produce which is freshly ground, crushed and pressed to compose this pairing.

5 COURSES
£145

7 COURSES
£185

All glasses are poured as a tasting portion (75ml)

All prices are inclusive of VAT at the prevailing rate. A discretionary service charge of 15% will be added to your bill.
Please notify us in advance of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. Kindly note that menus are highly seasonal and therefore subject to change due to ingredients supply.