



# THE CONNAUGHT

## IN-ROOM DINING MENU

Dear guest,

One of the most celebrated kitchens in London is at your service throughout your stay.

Our in-room dining menu features a selection of Connaught specialities. Whether you would like a three-course meal or a light snack, our menu offers a choice for any time of the day. We will happily prepare any meal that is not on the menu, as long as the ingredients are available.

Should you wish to arrange private dining in your room or suite, you will find menu suggestions on the following pages. To design a bespoke menu for your special occasion we would require a 24 hours' notice.

Please note that a discretionary service charge of 15% will be added to your room account and a £5 delivery charge per person will be added to your order.

You can reach the In-Room Dining team via extension 43.

*(v) Suitable for vegetarians, (ve) vegans. Please notify us of your specific dietary requirements to ensure we can provide accurate information and advice on the ingredients and allergens in our dishes. Calorie figures are approximate.*

BREAKFAST	4-8
ALL DAY DINING	9-17
DESSERTS	18
JEAN-GEORGES AT THE CONNAUGHT	19-20
MIDDLE EASTERN SELECTION	21-22
JUNIOR SELECTION	23
LATE NIGHT	24-27
AFTERNOON TEA	28
DRINKS SELECTION	29-30
CHAMPAGNE & WINE	31-33
SPIRITS	34-35
SOFT DRINKS	36
CIGARETTES	37

## BREAKFAST

**CONTINENTAL BREAKFAST** £35

*Bakery basket including home-made croissant,  
pain au chocolat, fruit Danish, brioche  
Served with butter, preserves & honey, 1,021 Kcal*

*Your choice of toast, freshly pressed juice & hot beverage*

**THE CONNAUGHT BREAKFAST** £45

*Bakery basket including home-baked croissant,  
pain au chocolat, fruit Danish, brioche  
Served with butter, preserves & honey, 1,359 Kcal*

*Your choice of toast, freshly pressed juices & hot beverages*

*Eggs of your choice with two side dishes*

**JAPANESE BREAKFAST, 406 Kcal** £55

*Salmon hajikami 鮭照り焼き  
Japanese omelette 卵焼き  
White kamaboko (fish cake) かまぼこ  
Miso soup 味噌汁  
Umeboshi (dried plum) 梅干し  
Seasonal fresh fruit 季節のフルーツ  
Green tea 緑茶*

**MORNING SHAKES**

£15

*Green boost shake (ve)*

*Almond milk, avocado, green apple, spinach*

*Date, banana, 242 Kcal*

*Fitness & protein (ve)*

*Omega seed butter, raw almond milk, wild blueberries,*

*hemp, chia & dates, 131 Kcal*

**COLD PRESS**

£13

*Organic green juice (ve)*

*Granny Smith apple, kale, cucumber, spinach,*

*lemon, young ginger, 66 Kcal*

*Turmeric tonic (ve)*

*Acacia honey, lime, Himalayan salt, 204 Kcal*

*Ruby red juice (ve)*

*Carrot, beetroot, orange, lemon, ginger, 83 Kcal*

*Orange juice, 122 Kcal*

*Grapefruit juice, 94 Kcal*

*Carrot juice, 150 Kcal*

**BAKERY BASKET**

£17

*Bakery basket including home-made croissant,  
pain au chocolat, fruit Danish, brioche, baguette  
Served with butter, preserves & honey  
(portion for one), 813 Kcal*

**CEREALS & BOWLS**

£9

*Corn Flakes, 91 Kcal; Alpen Muesli, 168 Kcal; Special K, 118 Kcal;  
Weetabix, 136 Kcal; Frosties, 131 Kcal; Rice Krispies, 85 Kcal;  
Bran Flakes, 144 Kcal; Coco Pops, 134 Kcal*

*Vanilla chia bowl (ve)*

£18.5

*Coconut milk, seasonal fruit, cacao nibs, dates,  
Brazil nuts 143 Kcal*

*Açaí bowl (ve)*

£17

*Coconut yoghurt, banana, cacao nibs, 434 Kcal*

*Bircher muesli, apple, nuts (ve), 227 Kcal*

£15

*Seasonal fresh fruit bowl (ve), 160 Kcal*

£18.5

*Seasonal berry bowl (ve), 54 Kcal*

£23

*Home-made granola & yoghurt (v), 229 Kcal*

£17

*Add berries, 283 Kcal*

+£8

*Secret recipe by our pastry chef*

*Porridge (v),*

£12

*Choice of berries, Brazil nuts, flaked almonds  
Banana, sultanas or honey, 370 indiaKcal*

*Organic gluten free porridge (v)*

£16

*Hemp seeds, Brazil nuts, dates, bee pollen  
Goji berries, blueberries, 63 Kcal*

## SAVOURY

*Kitchari (v)* £18  
*Yoghurt, mint, fermented carrot, turmeric 138 Kcal*

*Scottish oak smoked salmon* £28  
*Dill, sour cream, blinis 760 Kcal*

*Full English Breakfast* £35  
*Eggs of your choice, sausages, bacon, baked beans,  
tomato, mushroom & black pudding 1,159 Kcal*

*Bagel, Scottish oak smoked salmon, cream cheese 391 Kcal* £20

## ORGANIC FARM EGGS

*Truffle scrambled eggs (v), 369 Kcal* £40

*Eggs Benedict or Royale 420 Kcal / 433 Kcal* £27

*Eggs Florentine (v) 380 Kcal* £24

*Boiled eggs & buttered soldiers (v) 144 Kcal* £17

*Scottish oak smoked salmon & scrambled eggs 461 Kcal* £29

*Omelette, 338 Kcal* £25  
*With your choice of fillings*  
*Tomatoes, onions, peppers, mushrooms,  
Spinach, chillis, cheese or ham*

## ON SEEDED GRANARY TOAST

<i>Avocado (ve)</i>	£19
<i>Sunflower seeds, lime, chilli, 399 Kcal</i>	
<i>With two poached eggs (v) 465 Kcal</i>	+£9
<i>With Scottish oak smoked salmon, 528 Kcal</i>	+£15

## SIDE DISHES

<i>Avocado (ve), 239 Kcal</i>	£12
<i>Roasted mushrooms (v), 239 Kcal</i>	£9
<i>Baked Beans (ve), 74 Kcal</i>	£9
<i>Hash Browns (v), 90 Kcal</i>	£9
<i>Dry cured bacon, 207 Kcal</i>	£9
<i>Grilled tomatoes (v), 17 Kcal</i>	£9
<i>Pork &amp; herb sausages, 618 Kcal</i>	£9
<i>Chicken sausages, 618 Kcal</i>	£9
<i>Beef sausages, 618 Kcal</i>	£9
<i>Vegetarian sausages, 618 Kcal</i>	£9
<i>Scottish oak smoked salmon, 167 Kcal</i>	£15

## FAVOURITES

<i>French toast (v)</i>	£22
<i>Brioche, roasted fruit, 328 Kcal</i>	
<i>Buttermilk pancakes (v)</i>	£22
<i>Seasonal berries, banana, maple syrup, 304 Kcal</i>	
<i>Gluten free almond pancakes (v)</i>	£22
<i>Banana, whipped cream, maple syrup, 423 Kcal</i>	
<i>The Connaught waffle (v)</i>	£23
<i>Warm blueberry compote, vanilla Chantilly, Maple syrup 312 Kcal</i>	



## ALL DAY DINING

*Available from 12 noon until 10:30 pm*

### CANAPES

*Caviar on blinis* £115  
*Crème fraîche, chives, Cheshire Mine Salted 30g, 652 Kcal*

*Crispy salmon sushi* £23  
*Chipotle emulsion, soy glaze, 311 Kcal*

*Jamon Ibérico de Bellota* £23  
*Crystal bread, tomato chutney, 125 Kcal*

### SNACKS

*Cherry glazed goat cheese (v)* £19  
*Kirsch liqueur, parmesan crostini, 328 Kcal*

*Crispy prawn beignet* £23  
*Sriracha aioli, katsuobushi flakes 499 Kcal*

*Fried chicken* £23  
*Butternut squash mole, pumpkin seeds 227 Kcal*

## CONSOMMES & SOUPS

*Chicken consommé* £23  
*Free range chicken, rosemary oil, herbs, 599 Kcal*

*Chilli chicken ramen* £34  
*Shimeji mushrooms, Spring onions, lime juice*  
*Spicy chicken broth, shichimi, 1,035 Kcal*

*San Marzano tomato soup (v)* £23  
*Aged parmesan, confit cherry tomatoes, 521 Kcal*

*Farmer's vegetable soup (v)* £21  
*Seasonal vegetables, herb oil, 128 Kcal*

*Creamy celeriac soup* £26  
*Black truffle mascarpone, caramelized walnuts, 414 Kcal*

## COLD MEATS

*Served with cornichons, mustard, crushed tomatoes*  
*Pain de crystal*

*Ibérico ham, 1,081 Kcal* £76

*Bresaola* £26  
*Della Valtellina, 760 Kcal*

## CAVIAR AND SMOKED FISH

*Imperial Baeri, 30g, 554 Kcal* £115

*Imperial Oscietra gold, 30g, 505 Kcal* £170

*Imperial Beluga, 30g, 559 Kcal* £360

*All served with Organic eggs, crème fraiche, chives,  
Blinis & pain de crystal, 481 Kcal*

*Hash brown & caviar* £32

*Imperial Oscietra, bottarga, 384 Kcal*

## STARTERS

*Scottish oak smoked salmon* £32

*Potato rosti, lemon cream, caperberries, 388 Kcal*

*Tuna tartare* £33

*Avocado, radish, ginger sauce, 339 Kcal*

*Hereford beef carpaccio* £34

*Aged parmesan flakes, rocket leaves*

*Pine nut & lemon vinaigrette, 303 Kcal*

*Stracciatella Maldera on sourdough toast (v)* £27

*Black truffle, caramelized walnut praline, 518 Kcal*

**SALADS**

£25

*Create your own salad with four garnishes and your choice of dressings*

**CHOOSE YOUR SALADS** 150 gr

*Mesclum baby greens, 20 Kcal; English kale 50 Kcal; Rocket 17 Kcal  
Escarole 20 Kcal; Romaine lettuce 17 Kcal*

**CHOOSE YOUR FOUR GARNISHES****VEGETABLES**

*Avocado 40 gr, 47Kcal  
Cucumber 30 gr, 4Kcal  
Tomatoes 30 gr, 4Kcal  
Enoki mushrooms 20 gr, 1 Kcal  
Grated carrots 20 gr, 6 Kcal  
Artichokes 40 gr, 3 Kcal  
Sundried tomatoes 40 gr, 89 Kcal*

**OTHER INGREDIENTS**

*Taggiasca 30 gr, 57 Kcal  
Caper berries 20 gr, 5 Kcal  
Soft boiled egg 65 gr, 94 Kcal  
Croutons 30 gr, 122 Kcal  
Anchovies 15 gr, 19 Kcal  
Walnuts 15 gr, 104 Kcal  
Pumpkin seeds 10 gr, 57 Kcal*

**CHEESES**

*Mozzarella 30 gr, 83 Kcal  
Parmesan shavings 20 gr, 77 Kcal  
Feta 30 gr, 83 Kcal  
Aged Comté 20 gr, 88 Kcal*

*Additional garnish*

+£8.5

**CHOOSE YOUR DRESSINGS** 40 gr

*Olive oil & lemon juice, 14 Kcal  
Olive oil & balsamic vinegar, 12 Kcal  
French vinaigrette, 14 Kcal  
Caesar dressing with anchovies, 74 Kcal  
Truffle vinaigrette, 14 Kcal*

+£12

**TO ADD TO YOUR SALADS**

*Scottish lobster (Half 90 gr/whole 180 gr), 34 Kcal/ 67 Kcal £32/£63  
Atlantic prawns, 5 pieces, 39 Kcal £23  
Scottish oak smoked salmon, 100g, 184 Kcal £29  
Grilled chicken, 170g, 250 Kcal £21  
Grilled salmon, 160g, 347 Kcal £21*

## CONNAUGHT CLASSICS

<i>Add Organic French chicken, 346 Kcal</i>	<i>£21</i>
<i>Add Scottish salmon ,391 Kcal</i>	<i>£21</i>
<i>Add Atlantic prawns, 39 Kcal</i>	<i>£23</i>
<i>Add Organic firm tofu (ve), 189 Kcal</i>	<i>£16</i>
<i>Caesar salad</i>	<i>£30</i>
<i>Iceberg lettuce, anchovies, croutons, avocado</i>	
<i>Parmesan cheese, 1,116 Kcal</i>	
<i>Superfood salad (ve)</i>	<i>£30</i>
<i>Round lettuce, rocket, Enoki mushrooms, avocado</i>	
<i>Cucumber ginger, carrots, Goji berries, pumpkin seed</i>	
<i>Lemon &amp; extra virgin olive oil 624 Kcal</i>	
<i>Grilled shrimp salad</i>	<i>£35</i>
<i>Winter market lettuce, dates &amp; ginger dressing</i>	
<i>Peanuts 236 Kcal</i>	

**FINGER SANDWICHES**

£20

*Selection of 5, including:**Cucumber & poppy seed cream**Fresh dill, ginger, lime zest, white bread 98 Kcal**St. Ewe rich yolk egg**Black truffle mayonnaise, grain mustard**White bread 301 Kcal**Scottish smoked salmon**Avocado purée, radish, ginger sauce, brown bread 173 Kcal**Roasted bronze turkey**Hispi cabbage & green apple, harissa emulsion**White bread 194 kcal**Slow cooked beef brisket**White miso, mooli radish, shiso leaves, brown bread 140 Kcal***SANDWICHES & BURGERS***Served with home-made chips**Classic club sandwich*

£35

*Chicken, turkey bacon, eggs, tomato, lettuce**Turkey bacon mayonnaise, pain de mie 957 Kcal**Scottish lobster roll*

£44

*Lobster bisque emulsion, dill cream, 842 Kcal**Vegetarian club sandwich (v)*

£28

*Avocado, tomatoes, marinated artichokes, pain de mie, 681 Kcal**Croque Monsieur**With Comté cheese & ham, 1,441 Kcal*

£29

*With Comté cheese, ham & truffle, 1,442 Kcal*

£40

*Scottish oak smoked salmon bagel*

£24

*Lemon cream, dill, capers, 521 Kcal**Truffle cheeseburger*

£42

*Somerset brie, truffle mayonnaise, yuzu pickles 1,636 Kcal**Sakura Wagyu beef sandwich*

£84

*Pickled mooli, smoked chipotle, pain de mie, 879 Kcal*

## FISH AND SEA FOOD

*All dishes come with choice of sauce and a side*

*Cornish Dover sole, 700g* £84  
*Grilled, 477 Kcal or meunière, 685 Kcal*

*Scottish Blue lobster, 700g* £100  
*Grilled or pan-seared, 624 Kcal*

*Line caught sea bass, 160g* £47  
*Steamed, grilled or pan-seared, 351 Kcal*

*Scottish salmon, 160g* £38  
*Steamed, grilled or pan-seared, 466 Kcal*

*Fish & chips* £36  
*Battered cod, green pea Gribiche sauce, 936 Kcal*

*Choice of sauces:*

*Hollandaise, 142 kcal; Tartare sauce, 15 kcal; Vierge, 127 kcal*

## SIDE DISHES (v)

*Home-made chips, 130 Kcal* £11.5

*Mashed potatoes, 346 Kcal* £10.5

*Baby potatoes* £10.5  
*Sautéed or steamed, 267 Kcal*

*Spinach* £10.5  
*Sautéed or steamed, 28 Kcal*

*Portobello mushrooms* £10.5  
*Roasted, 55 Kcal*

*Seasonal vegetables* £10.5  
*Sautéed or steamed, 38 Kcal*

*Basmati rice, 53 Kcal* £10.5

## MEAT & POULTRY

*All dishes come with choice of sauce and a side*

*Corn-fed chicken breast* £32  
*Grilled or roasted, 320 Kcal*

*Beef fillet, 180g* £78  
*Grilled or pan-fried, 252 Kcal*

*Sakura Wagyu sirloin, 200g* £84  
*Grilled or pan-fried, 302 Kcal*

*Cornish lamb chops, 250g* £48  
*Grilled or pan-fried, 288 Kcal*

*Choice of sauces:*

*Béarnaise 88 Kcal; Peppercorn sauce 88 Kcal; Gravy 79 Kcal*

## SIDE DISHES (w)

*Home-made chips, 130 Kcal* £11.5

*Mashed potatoes, 346 Kcal* £10.5

*Baby potatoes* £10.5  
*Sautéed or steamed, 267 Kcal*

*Spinach* £10.5  
*Sautéed or steamed, 28 Kcal*

*Portobello mushrooms* £10.5  
*Roasted, 55 Kcal*

*Seasonal vegetables* £10.5  
*Sautéed or steamed, 38 Kcal*

*Basmati rice, 53 Kcal* £10.5



## **PASTA**

*Spaghetti, Tagliatelle, Penne or Gluten free pasta* £25

*With butter (v) 1,049 Kcal*

*With tomato sauce, 701 Kcal or Arrabbiata sauce, 714 Kcal*

*With pesto (v) 1,019 Kcal*

*With Bolognese, 874 Kcal* +£12

*With truffles (v), 752 Kcal* + £47

## **RISOTTO**

*(Arborio)*

£26

*With parmesan cheese (v), 1,811 Kcal*

*With wild mushrooms (v), 1,809 Kcal*

*With lobster, tarragon & chives, 1,908 Kcal* +£55

*With truffles (v), 1,768 Kcal* + £65

*With seasonal vegetables (v), 1,632 Kcal*

## **PIZZA**

*Available from 12 noon until 10:30 pm*

*Tomato & mozzarella pizza* £26  
*Basil, chili flakes, 710 Kcal*

*Black truffle pizza* £42  
*Fontina cheese, 745 Kcal*

*Prosciutto pizza* £38  
*Mozzarella, parmesan, 961 Kcal*

## DESSERTS

*Coffee tart* £23  
*Coconut crèmeux, café latte sauce 321 Kcal*

*Millefeuille* £25  
*Puff pastry, vanilla cream, caramel,  
Pecans, vanilla ice cream, 659 Kcal*

*Chocolate fondant* £23  
*Vanilla ice cream, 633 Kcal*

*Selection of ice creams & sorbets* £16  
*(3 flavours), 264 Kcal*

*Selection of seasonal fresh fruit, 160 Kcal* £19

**CHEESE SELECTION, 233 Kcal** £30

*Quince, crackers*  
*Franche Comté*  
*(Aged for 28 months, raw cow's milk, hard French cheese)*  
*Montgomerys Cheddar*  
*(Raw cows milk, Somerset UK)*  
*Brillat Savarin*  
*(Raw cows milk, French)*  
*Dorstone*  
*(Pasteurised goats milk, Hertefordshire, UK)*  
*Colston Bassett Stilton*  
*(Pasteurised cows milk, Nottinghamshire, UK)*

**CRÊPES** £21

*(Available from 12pm until 7:30pm)*

*Lemon & sugar crêpe*  
*Raspberry compote, lemon sorbet 280 Kcal*

*Hazelnut & chocolate crêpe*  
*Caramelised hazelnuts, vanilla ice cream 320 Kcal*

## JEAN-GEORGES AT THE CONNAUGHT

*Available from 12 noon until 10:30 pm*

### CAVIAR

*Egg toast with caviar* £47  
*Imperial Oscietra Gold, herbs, 133 Kcal*

### STARTERS

*Escarole & frisée salad (v)* £24  
*Kissabel apple*  
*Gorgonzola cheese basil, 379 Kcal*

*Seasonal lettuce & fried Brussels sprouts (v)* £25  
*Shaved red radish, Pecorino cheese, apple dressing,*  
*Pistachio, tarragon leaves, 525 Kcal*

*Warm shrimp* £35  
*Round lettuce, avocado, tomato*  
*Champagne vinegar dressing, 329 Kcal*

*Crispy Galician octopus* £29  
*Lemon-caper emulsion, potato*  
*Fennel & herb salad, 753 Kcal*

### VEGETARIAN

*Winter market vegetables (ve)* £28  
*Wild mushroom, green curry sauce*  
*Lime zest, 429 Kcal*

*Celeriac katsu (ve)* £32  
*Grainy mustard aioli, spiced condiment*  
*Shiso & celery leaves 419 Kcal*

## FISH

*Line caught sea bass* £48  
*Crusted with nuts & seeds, sweet & sour jus, 807 Kcal*

*Seared Scottish salmon* £42  
*Aromatic coconut sauce, braised celeriac*  
*Daikon 564 Kcal*

## MEAT

*Organic chicken* £40  
*Parmesan crusted, artichokes, lemon-basil sauce, 901 Kcal*

*Roasted venison loin* £63  
*Pumpkin & preserved lemon, baby turnips*  
*Juniper-venison jus 1,133 Kcal*

## SIDES

*Whole roasted cauliflower (ve)* £16/24  
*Grain mustard sauce, herbs, 347 Kcal/694 Kcal*

*Roasted Brussels sprouts (v)* £13  
*Pecorino cheese, chilli emulsion, 257 Kcal*

## DESSERTS

*Apple candy floss* £20  
*Crème fraîche, apple & kiwi compotée*  
*Granny Smith apple jus, 323 Kcal*

*Citrus Eton mess* £22  
*Dark chocolate sauce, cacao nibs ice cream 273 Kcal*

*Mont Blanc* £22  
*Blood orange meringue*  
*Lemon & bergamot sorbet, 248Kcal*

## MIDDLE EASTERN SELECTION

### COLD MEZZE

*(All served with homemade pickles & khobez)*

<i>Hummus (ve) Chickpea purée with sesame paste (Tahini) &amp; lemon juice, 785 Kcal</i>	<i>£14</i>
<i>Labneh (v) Strained yoghurt served with olive oil Dried thyme, 820 Kcal</i>	<i>£14</i>
<i>Marinated olives, 12 Kcal</i>	<i>£11</i>
<i>Fatoush Cucumber, tomatoes &amp; romaine salad With pita chips, 523 Kcal</i>	<i>£18</i>

### HOT MEZZE

<i>Falafel Deep fried beans &amp; fine herb croquettes, tahini, 1,570 Kcal</i>	<i>£20</i>
<i>Sambousek (7 pieces) Cheese, 791 cal or lamb, 1,544 Kcal</i>	<i>£20/£30</i>
<i>Spinach fatayer (v) Baked pastry parcels filled with spinach, spring onion Pine nuts &amp; sumac, 1,175 Kcal</i>	<i>£20</i>
<i>Kibbeh shameyieh Deep fried lamb meatballs mixed With cracked wheat &amp; onions, 1,359 Kcal</i>	<i>£38</i>

## MAIN COURSES

*Marinated roast baby chicken* £47  
*Garlic sauce & home-made chips, 733 Kcal*

*Chicken kabsa* £36  
*Marinated chicken, kabsa rice*  
*Yoghurt dip, tomato sauce, 666 Kcal*

*Spiced lamb koftas* £44  
*Minted salad & yoghurt, pickled onions, 739 Kcal*

*Roast lamb* £49  
*Marinated in Lebanese herbs & spices*  
*Braised shank of lamb, lamb rice, 409 Kcal*

## INDIAN SELECTION

*(All served with poppadums & pickles)*

*Dum lamb biryani* £42  
*Marinated lamb, crispy onions, fresh mint,*  
*cashew nuts, 539 Kcal*

*Old Delhi style Butter Chicken* £37  
*Spiced tomato & butter sauce, basmati rice, 774 Kcal*

*Kitchari (v)* £18  
*Yoghurt, mint, fermented carrot, turmeric, 138 Kcal*

## SIDE DISHES

*Panchratna dal (v)* £20  
*Rajasthani blend of five lentils, mustard*  
*Chilli & cumin, 253 Kcal*

*Chana masala (ve)* £20  
*Slow cooked chickpeas, tomato masala, 251 Kcal*

## JUNIOR SELECTION

### STARTERS

<i>Smoked salmon &amp; blinis, 510 Kcal</i>	£20
<i>Tomato &amp; mozzarella (v), 336 Kcal</i>	£17
<i>Chicken broth with herbs, 583 Kcal</i>	£15
<i>Mixed green salad (ve), 54 Kcal</i>	£11

### MAIN COURSES

<i>Cheese on toast (v), 517 Kcal</i>	£19
<i>Mini beef burgers</i>	£23
<i>Cheese, tomatoes &amp; chips, 1,217 Kcal</i>	
<i>Home-made chicken nuggets &amp; chips, 1,421 Kcal</i>	£19
<i>Mini fish &amp; chips, 936 Kcal</i>	£21
<i>Penne pasta</i>	
<i>With tomato sauce (ve), 701 Kcal</i>	£19
<i>With chicken cream, 593 Kcal</i>	£23
<i>Grilled chicken breast, 622 Kcal</i>	23
<i>Grilled sea bass, 876 Kcal</i>	£32
SIDES (v)	£11

<i>Mashed potatoes, 346 Kcal</i>
<i>Chips, 130 Kcal</i>
<i>Steamed vegetables, 23 Kcal</i>
<i>Steamed spinach, 28 Kcal</i>

### SWEET TREATS

<i>Selection of ice cream &amp; sorbet, 192K cal</i>	£16
<i>Chocolate fondant, 633 Kcal</i>	£22
<i>Seasonal fruit bowl, 346 Kcal</i>	£18.5

## DRINKS SELECTION

### LATE NIGHT

*Available from 10:30pm until 7am*

#### STARTERS AND SALADS

<i>Add Organic French chicken, 346 Kcal</i>	£21
<i>Add Scottish salmon, 391 Kcal</i>	£21
<i>Add Atlantic prawns, 39 Kcal</i>	£23
<i>Add Organic firm tofu (ve), 189 kcal</i>	£16

<i>Caesar salad</i>	£30
<i>Iceberg lettuce, anchovies, croutons</i>	
<i>Parmesan cheese, 1,116 Kcal</i>	

<i>Grilled shrimp salad</i>	£35
<i>Winter market lettuce, dates &amp; ginger dressing</i>	
<i>Peanuts 236 Kcal</i>	

<i>Stracciatella Maldera on sourdough toast (v)</i>	£27
<i>Black truffle, caramelized walnut praline, 518 Kcal</i>	

<i>Oak smoked salmon</i>	£30
<i>Blinis, toast, crème fraiche, 760 Kcal</i>	

#### SOUPS

<i>San Marzano tomato soup (v)</i>	£23
<i>Aged parmesan, confit cherry tomatoes, 521 Kcal</i>	

<i>Chicken consommé</i>	£23
<i>Free range chicken, rosemary oil, herbs, 599 Kcal</i>	

<i>Chilli chicken ramen</i>	£34
<i>Shimeji mushrooms, Spring onions, lime juice</i>	
<i>Spicy chicken broth, shichimi, 1,842 Kcal</i>	



**SANDWICHES***Served with home-made chips*

*Truffle cheeseburger* £42  
*Somerset brie, truffle mayonnaise, yuzu pickles 1,636 Kcal*

*Classic club sandwich* £35  
*Chicken, turkey bacon, eggs, tomato, lettuce,*  
*Turkey bacon mayonnaise, pain de mie 957 Kcal*

*Vegetarian club sandwich (v)* £28  
*Avocado, tomatoes, marinated artichokes, pain de mie, 681 Kcal*

**PASTA**

*Penne or spaghetti* £25

*With tomato sauce (ve), 701 Kcal*

*With pesto (v), 1,019 Kcal*

*With Bolognese, 874 Kcal* +£12

**RISOTTO**

*(Arborio)* £26

*With wild mushrooms (v), 1,809 Kcal*

*With seasonal vegetables (v), 1,632 Kcal*

## DRINKS SELECTION

### FISH

*All dishes come with choice of sauce and a side*

*Cornish Dover sole, 700g* £84  
*Grilled, 44 Kcal or meunière, 685 Kcal*

*Scottish salmon, 160g* £38  
*Steamed or pan-seared, 466 Kcal*

*Fish & chips* £36  
*Battered cod, green pea Gribiche sauce, 936 Kcal*

*Choice of sauces:*  
*Hollandaise, 142 Kcal; Tartare sauce, 15 Kcal*

### MEAT AND POULTRY

*All dishes come with choice of sauce and a side*

*Corn-fed chicken breast* £32  
*Grilled or roasted, 320 Kcal*

*Sakura Wagyu sirloin 200g, 302 Kcal* £84

*Cornish lamb chops, 250g* £48  
*Grilled or pan-fried, 288 Kcal*

*Choice of sauces:*  
*Béarnaise, 88 Kcal; Peppercorn sauce, 88 Kcal; Gravy 79 Kcal*

### SIDE DISHES (v)

*Home-made chips, 130 Kcal* £11.5

*Mashed potatoes, 346 Kcal* £10.5

*Baby spinach, sautéed, 28 Kcal* £10.5

*Mixed vegetables, 38 Kcal* £10.5

*Basmati rice, 53 Kcal* £10.5

DRINKS SELECTION

DESSERTS

*Millefeuille* £25  
*Puff pastry, vanilla cream, caramel,  
Pecans, vanilla ice cream, 659 Kcal*

*Chocolate fondant* £23  
*Vanilla ice cream, 633 Kcal*

*Selection of seasonal fresh fruit, 160 Kcal* £19

**CHEESE SELECTION, 233 Kcal** £30

*Quince, crackers*  
*Franche Comté*  
*(Aged for 28 months, raw cow's milk, hard French cheese)*  
*Montgomerys Cheddar*  
*(Raw cows milk, Somerset UK)*  
*Brillat Savarin*  
*(Raw cows milk, French)*  
*Dorstone*  
*(Pasteurised goats milk, Hertfordshire, UK)*  
*Colston Bassett Stilton*  
*(Pasteurised cows milk, Nottinghamshire, UK)*

## DRINKS SELECTION

**AFTERNOON TEA,** *2,356 Kcal* £85  
Available from 2:30pm

*With a glass of Billecart Salmon Brut Champagne* £95

*With a glass of Billecart Salmon Rose Champagne* £100

*Our afternoon tea includes:*

*Selection of finger sandwiches*

*Scones, clotted cream, preserves*

*Selection of French pastries*

*Your choice of hot beverage:*

*Sustainably sourced through JING tea*

### **BLACK TEA**

*English Breakfast; Decaffeinated English Breakfast;*

*Assam, Earl Grey, Darjeeling Second Flush,*

### **GREEN TEA**

*Jade Sword*

### **WHITE TEA**

*Jasmine Silver Needle*

### **HERBAL INFUSIONS**

*Organic chamomile, organic peppermint*

*Lemongrass & ginger, roiboos*

### **FRESH INFUSIONS**

*Fresh mint tea, fresh lemon tea*

*Fresh ginger tea*

### **ICED TEAS**

*Your choice of traditional home-made iced tea*

*with mint & sliced lemon*

**TEA**

*Sustainably sourced through Tregothnan and JING tea*

**THE CONNAUGHT SIGNATURE BLEND**

£11

*Grown in perfect conditions on the ancient Cornish Tregothnan estate and considered the world's first true British tea. This smooth, rich Assam style is made from fulsomely oxidized leaves exclusively picked from the slopes above the River Fal, Cornwall, UK.*

**BLACK TEA**

£9

*Connaught English Breakfast  
Decaffeinated English Breakfast  
Assam Breakfast  
Earl Grey  
Darjeeling Second Flush*

**GREEN TEA**

£9

*Jade Sword*

**WHITE TEA**

£9

*Jasmine Silver Needle*

**HERBAL INFUSIONS**

£9

*Organic Chamomile  
Organic Peppermint  
Lemongrass & Ginger  
Roiboos*

**FRESH INFUSIONS**

£9

*Fresh mint tea  
Fresh lemon tea  
Fresh ginger tea*

**ICED TEAS**

£9

*Your choice of traditional home-made iced tea with mint & sliced lemon*

**COFFEE**

*Sustainably sourced through Extract Coffee*

Guatemalan blend coffee	£9
French press coffee	£9
Americano	£9
Single espresso or macchiato	£9
Double espresso or macchiato	£9
Cappuccino	£9
Latte, vanilla latte or mocha	£9

Valrhona Celaya chocolate drinks (served hot or cold)	£9
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Iced coffee	£9
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**LIQUEUR COFFEES** £18

*Irish coffee*

*Bailey's coffee*

*Jamaican coffee*

*French coffee*

**MILK**

(All coffee & tea can be served with your choice of milk)

Soya

Oat

Almond

Coconut

Hazelnut

Rice milk

Lactose free

Double cream

	<b>CHAMPAGNE – BY THE GLASS</b>	<b>125ML</b>	<b>BOTTLE</b>
NV	<i>Billecart-Salmon, Brut Reserve</i>	28	145
2013	<i>Dom Perignon</i>	75	425
NV	<i>Krug, Grande Cuvée, 172th Edition</i>	85	450
NV	<i>Billecart-Salmon, Brut, Rosé</i>	35	185
2009	<i>Billecart-Salmon, Brut, Cuvée Louis Salmon B. de Blancs</i>	60	350
	<b>WHITE WINE – BY THE GLASS</b>	<b>175ML</b>	<b>BOTTLE</b>
2022	<i>Sancerre La Guiberte, Domaine Alain Gueneau Loire Valley, France</i>	24	90
2022	<i>Chablis Vieilles Vignes, Domaine Testut Burgundy, France</i>	28	105
2020	<i>Puligny-Montrachet, Vieilles Vignes, Vincent Girardin Burgundy, France</i>	40	195
	<b>ROSE WINE – BY THE GLASS</b>	<b>175ML</b>	<b>BOTTLE</b>
2022	<i>Tormaresca, Calafuria, Rosato</i>	13	75
2023	<i>Château Roubine, Cuvée Premium Provence, France</i>	24	90
	<b>RED WINE – BY THE GLASS</b>	<b>175ML</b>	<b>BOTTLE</b>
2022	<i>Chianti Classico, Castello di Albola Tuscany, Italy</i>	25	95
2019	<i>Rioja Reserva, Marques de Murrieta Rioja, Spain</i>	26	95
2018	<i>Pauillac de Lynch-Bages Bordeaux, France</i>	35	130
2021	<i>Gevrey-Chambertin, Domaine David Duband Burgundy, France</i>	40	195
	<b>SWEET WINE – BY THE GLASS</b>	<b>125ML</b>	<b>BOTTLE</b>
2018	<i>Sauternes Cuvée Céline, Clos Le Comte</i>	22	130

**CHAMPAGNE – HALF BOTTLES****375 ML**

<i>NV</i>	<i>Billecart-Salmon, Brut, Réserve</i>	<i>70</i>
<i>NV</i>	<i>Billecart-Salmon, Rosé</i>	<i>90</i>

**WHITE WINE – HALF BOTTLES**

<i>2022</i>	<i>Sancerre La Guiberte</i>	<i>45</i>
	<i>A. Gueneau, Loire Valley, France</i>	
<i>2015</i>	<i>Condrieu La Petite Côte</i>	<i>90</i>
	<i>Yves Cuilleron, Rhône Valley, France</i>	

**RED WINE – HALF BOTTLES**

<i>2019</i>	<i>Château de Côme</i>	<i>85</i>
	<i>St-Estèphe, Bordeaux, France</i>	
<i>2016</i>	<i>Nuits-Saint-Georges</i>	<i>95</i>
	<i>David Duband, Burgundy, France</i>	

**BOTTLED BEER****330 ML**

	<i>Lucky Saint, Bavaria, Germany</i>	<i>10.5</i>
	<i>Unfiltered Low Alcohol Lager (0.5%)</i>	
	<i>Noam, Bavaria, Germany</i>	<i>10.5</i>
	<i>Lager</i>	



## CHAMPAGNE – BY THE BOTTLE

### BILLECART-SALMON

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

### BOLLINGER

<i>NV</i>	<i>Brut, Special Cuvée</i>	145
<i>2014</i>	<i>Brut, La Grande Année</i>	295
<i>NV</i>	<i>Brut, Rosé</i>	165
<i>2014</i>	<i>Brut, Rosé, La Grande Année</i>	305

### DOM PERIGNON

<i>2013</i>	<i>Brut</i>	425
<i>2003</i>	<i>Brut, Plénitude P2</i>	1500
<i>2008</i>	<i>Brut, Rosé</i>	1050
<i>1995</i>	<i>Brut, Rosé, Plénitude 2</i>	2800

### KRUG

<i>NV</i>	<i>Brut, Grande Cuvée, 172th Edition</i>	450
<i>1995</i>	<i>Brut, Collection</i>	2500
<i>2008</i>	<i>Brut, Clos du Mesnil, Blanc de Blancs</i>	3000
<i>2002</i>	<i>Brut, Clos d'Ambonnay, Blanc de Noirs</i>	5000
<i>NV</i>	<i>Brut, Rosé, 26th Edition</i>	800

**LOUIS ROEDERER**

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

**JACQUESSON**

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

<i>NV</i>	<i>Brut, Reserve</i>	160
<i>NV</i>	<i>Extra-Brut, Pure</i>	170
<i>2015</i>	<i>Brut, Blanc de Blancs</i>	270
<i>2013</i>	<i>Brut, Cuvée Winston Churchill</i>	550

**RUIPART**

<i>NV</i>	<i>Brut, R de Ruinart</i>	185
<i>NV</i>	<i>Brut, Blanc de Blancs</i>	250
<i>2010</i>	<i>Brut, Dom Ruinart, Blanc de Blancs</i>	550
<i>NV</i>	<i>Brut, Rosé</i>	250
<i>2007</i>	<i>Brut, Rosé, Dom Ruinart</i>	550

## **SPIRITS**

### **VODKA**

<i>Ketel One (Holland)</i>	£15.50
<i>Grey Goose (France)</i>	£16
<i>Desi Daru (Anglo-Indian)</i>	£16

### **GIN**

<i>Bombay Sapphire</i>	£15.50
<i>Hendrick's</i>	£17
<i>Tanqueray Ten</i>	£18

### **WHISKY**

#### **BLENDS**

<i>Johnnie Walker Black Label</i>	£15.50
<i>Compass Box Oak Cross</i>	£18

#### **SINGLE MALTS**

<i>Oban 14 yo</i>	£16
<i>Laphroaig 10 yo</i>	£27
<i>Macallan Sherry Oak 12yo</i>	£36
<i>Macallan Double Cask 18yo</i>	£93

#### **AMERICAN**

<i>Jack Daniels Single Barrel</i>	£18
<i>Maker's Mark Red Label</i>	£15.50

#### **IRISH**

<i>Redbreast 12 yo</i>	£17
<i>Bushmills 10 yo</i>	£15.50

#### **CANADIAN**

<i>That Boutique-y Whisky Company, Canadian Corn 8yo</i>	£18
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**RUM**

<i>Havana Club, 3 años, Cuba</i>	£15.50
<i>Diplomatico Reserva Exclusiva, Venezuela</i>	£18

**TEQUILA**

<i>Patron Reposado</i>	£22
<i>Patron Silver</i>	£16

**APERITIF**

<i>Campari</i>	£11
<i>Noilly Prat</i>	£11
<i>Pimms's No 1</i>	£11

**LIQUEUR**

<i>Amaretto Disaronno</i>	£11
<i>Baileys</i>	£11
<i>Cointreau</i>	£11
<i>Drambuie</i>	£11
<i>Grand Marnier</i>	£13

**DIGESTIF**

<i>Bas –Armagnac, Francis Darroze 1995</i>	£21
<i>Cognac Hennessy XO</i>	£38

## SOFT DRINKS

### MIXERS

<i>Tonic, Lemonade, Ginger Ale,</i>	£7.50
<i>Soda Water, Bitter Lemon</i>	
<i>Coca Cola, Diet Coca Cola, Coke Zero</i>	£7.50
<i>Red Bull</i>	£7.50
<i>Sprite</i>	£7.50

### KOMBUCHA

<i>Clever Kombucha Original</i>	£13
<i>Clever Kombucha Ginger</i>	£15

### JUICES

<i>Orange, grapefruit</i>	£13
<i>Apple, cranberry, mango, tomato</i>	£10.50
<i>Prune, carrot or pineapple</i>	

### WATER

#### ITALY

<i>Acqua Panna, 750 ml Still</i>	£10
<i>Acqua Panna, 500 ml Still</i>	£7.5
<i>San Pellegrino, 750 ml Sparkling</i>	£10
<i>San Pellegrino, 500 ml Sparkling</i>	£7.5

#### FRANCE

<i>Evian, 750 ml Still</i>	£10
<i>Perrier, 750 ml Sparkling</i>	£10

#### FIJI

<i>Fiji, 1l Still</i>	£11
<i>Fiji, 500ml Still</i>	£7.50

## CIGARETTES

### CIGARETTES

*(Pack of 20)*

<i>Marlboro Gold</i>	<i>£25</i>
<i>Marlboro Red</i>	<i>£25</i>
<i>Benson &amp; Hedges Gold</i>	<i>£25</i>
<i>Silk Cut Purple</i>	<i>£25</i>

Please note that by law smoking is only permitted in designated areas and smoking room