

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.

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 preceding 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.

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 SCOTTISH SCALLOP 27
Seaweed & herb butter ^{250 Kcal}

GRILLED WILD PRAWNS 32
Celeriac remoulade, espelette butter ^{378 Kcal}

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

BEEF TARTARE 32
Crispy potatoes ^{304 Kcal}

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

FRISÉE, PARSLEY & PEAR SALAD 25
Finn cheese, lime dressing, smoked pecans ^{219 Kcal}

GRILLED WHITE ASPARAGUS 29
Dijon mustard sauce, herbs ^{182 Kcal}

V E G E T A R I A N

POTATO & ELRICK LOG CHEESE TERRINE 36
Market green leaves, truffle vinaigrette ^{480 Kcal}

GRILLED CAULIFLOWER STEAK 32
Grenobloise sauce, sourdough croutons ^{349 Kcal}

SUNDAY ROAST
Traditional garnishes ^{508 Kcal}
Subject to availability for dinner

HEREFORD BEEF RIB 78 ^{462 Kcal}

ROAST BLACK LEG CHICKEN 78 ^{875 Kcal}

CAULIFLOWER STEAK 54 ^{631 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.

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 1kg 200
Aberdeen Angus, Grass Fed, 30 days aged, Ayrshire, Scotland ^{1,400 Kcal}

T-BONE STEAK 900g 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} |

S I D E S

THE CONNAUGHT GRILL CHIPS 12.5
Smoked garlic mayonnaise ^{275 Kcal}

MASHED POTATOES 12 ^{235 Kcal}

POMMES ANNA 13.5
Caramelised onion compote, thyme, lemon ^{303 Kcal}

HERBAL CREAMED SPINACH 12
Basil, nutmeg ^{348 Kcal}

GRILLED TENDERSTEM BROCCOLI 12.5
Garlic chips, mint, lemon ^{129 Kcal}

GLAZED WINTER ROOT VEGETABLES 18
Lemon & butter, black truffle ^{238 Kcal}

BITTER LEAVE SALAD & BLOOD ORANGE 13
Pomegranate dressing, toasted walnuts ^{206 kcal}

STUFFED CHESTNUT MUSHROOMS 18
Hazelnut, thyme, black truffle ^{132 Kcal}