

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 <sup>196 Kcal</sup> Dozen 103 <sup>392 Kcal</sup>

IMPERIAL OSCIETRA GOLD CAVIAR 187  
Traditional garnishes <sup>505 Kcal</sup>

## S T A R T E R S

WARM BABY SQUID & PRAWN SALAD 29  
Avocado, celery, carrot & lemon dressing <sup>289 Kcal</sup>

GRILLED SCOTTISH SCALLOP 26  
Seaweed & herb butter <sup>250 Kcal</sup>

HOME MADE SCOTCH EGG 29  
Lardo di Colonnata, smoked paprika, truffle mayonnaise <sup>316 Kcal</sup>

CHICKEN LIVER PARFAIT 26  
Pickled strawberries, grilled sourdough bread <sup>229 Kcal</sup>

BEEF TARTARE 29  
Crispy potatoes <sup>304 Kcal</sup>

YELLOWFIN TUNA CARPACCIO 33  
Mustard, fried capers, pickled shallots <sup>373 Kcal</sup>

HEIRLOOM BEETROOT 26  
Wood roasted beetroot, avocado, chilli aioli <sup>159 Kcal</sup>

ISLE OF WIGHT TOMATO SALAD 24  
Smoked tomato dressing, crispy shallot rings <sup>126 Kcal</sup>

SUMMER COURGETTE SALAD 21  
Wild rocket, Old Winchester cheese, lemon vinaigrette <sup>163 Kcal</sup>

## V E G E T A R I A N

WARM WYE VALLEY ASPARAGUS 36  
Morel Hollandaise sauce, asparagus purée <sup>326 Kcal</sup>

ARTICHOKE PIE 38  
Wild mushroom duxelle, Spring herb velouté <sup>631 Kcal</sup>

SUNDAY ROAST  
Traditional garnishes <sup>508 Kcal</sup>  
Subject to availability for dinner

HEREFORD BEEF RIB 70 <sup>462 Kcal</sup>

ROAST BLACK LEG CHICKEN 70 <sup>875 Kcal</sup>

ARTICHOKE PIE 45 <sup>631 Kcal</sup>

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 radish salad & lemon dressing

SCOTTISH SALMON ON THE BONE 250g 42  
Isle of Skye, Scotland <sup>651 Kcal</sup>

CORNISH RED MULLET 180g 42  
Cornwall, England <sup>193 Kcal</sup>

CATCH OF THE DAY  
Market price

## G R I L L E D M E A T

Served with stuffed Portobello mushroom

SPIT ROASTED BLACK LEG CHICKEN  
Norfolk, England  
Half 700g 48 <sup>438 Kcal</sup>, Whole 1,4kg 92 <sup>875 Kcal</sup>

VEAL CUTLET 300g 68  
Milk fed, Holland <sup>424 Kcal</sup>

BARNESLEY LAMB CHOP 350g 47  
Texel Breed Cross, Dorset, England <sup>746 Kcal</sup>

## T O S H A R E

SEABASS EN CROUTE 900g 103  
Cornwall, England <sup>1,398 Kcal</sup>

JOHN DORY 900g 105  
Cornwall, England <sup>1,335 Kcal</sup>

TOMAHAWK STEAK 1kg 200  
Aberdeen Angus, Grass Fed, 30 days aged, Ayrshire, Scotland <sup>1,400 Kcal</sup>

T-BONE STEAK 900g 168  
Aberdeen Angus, Grass Fed, 30 days aged, Ayrshire, Scotland <sup>1,260 Kcal</sup>

## S A U C E S

BÉARNAISE <sup>171 Kcal</sup> | PEPPERCORN <sup>81 Kcal</sup> | ROAST BONE MARROW GRAVY <sup>78 Kcal</sup> |  
SALSA VERDE <sup>38 Kcal</sup> | BEURRE NOISETTE VINAIGRETTE <sup>100 Kcal</sup> | CLASSIC MINT SAUCE <sup>160 Kcal</sup> |  
MUSTARD & SHALLOT <sup>244 Kcal</sup>

## S I D E S

THE CONNAUGHT GRILL CHIPS 11.5  
Smoked garlic mayonnaise <sup>275 Kcal</sup>

MASHED POTATOES 11.5 <sup>235 Kcal</sup>

POMMES ANNA 13  
Caramelised onion compote, thyme, lemon <sup>303 Kcal</sup>

GREEN ASPARAGUS 16  
Wild mushrooms, Sherry vinaigrette <sup>116 Kcal</sup>

DOVER SOLE 500g 79  
Brixham, County Devon, England <sup>668 Kcal</sup>

SCOTTISH LOBSTER  
North-West Coast, Isle of Skye, Scotland  
Half 400g 50 <sup>148 Kcal</sup>, Whole 800g 97 <sup>296 Kcal</sup>

HEREFORD BEEF FILLET 200g 74  
Add Diane sauce 22 <sup>375 Kcal</sup>  
Grass fed, 30 days aged, Ayrshire, Scotland <sup>280 Kcal</sup>

ABERDEEN ANGUS BEEF RIBEYE 250g 55  
Grass fed, 30 days aged, Ayrshire, Scotland <sup>733 Kcal</sup>

JAPANESE BLACK BEEF SIRLOIN 200g 87  
Grass & grain fed, 21 days aged, Kyushu, Japan <sup>310 Kcal</sup>

A5 RIBEYE KOBE BEEF 100g 168  
Hyogo Prefecture, Japan <sup>140 Kcal</sup>

SUGAR SNAP PEAS & CUCUMBER SALAD 11  
Watercress, mint-lemon dressing <sup>236 Kcal</sup>

GRILLED HERITAGE BABY CARROTS 12.5  
Smoked paprika oil <sup>204 kcal</sup>

GRILLED BABY ARTICHOKEs 16  
Pine nut & anchovies marinade, green olive vinaigrette <sup>159 Kcal</sup>

BROAD BEANS & GREEN PEAS 12  
Smoked butter, lemon zest <sup>125 Kcal</sup>