HÉLÈNE DARROZE

THE CONNAUGHT

TASTE OF AUTUMN

THE CONNAUGHT · CARLOS PLACE · LONDON

A KISMET MENU · THE CONNAUGHT

TASTE OF AUTUMN

TASTE OF AUTUMN	FIVE COURSES, EXCLUDING RED MULLET AND STRAWBERRY
255	230

TASTE OF AUTUMN

TOMATO
Hubert Lacoste – Gers. Pantelleria capers, lemon balm, “gazpacho consommé”

OR CAVIAR — supplement 75
“Daurikus” – Thousand Islets Lake. Bluefin tuna, corn, “mushroom ponzu”

SARDINE
Charlotte Clare – Brixham. Kohlrabi, green apple, smoked egg yolk, kombu

LOBSTER
Isle of Mull – Scotland. Tandoori spices, carrot, citrus, coriander

RED MULLET
Newlyn – Cornwall. Trumpet courgette, razor clams, sea herbs, “gremolata”

PIGEON
Jean-Jacques Boga – Brittany. Beetroot, blackberry, mole poblano

OR A5 WAGYU BEEF — supplement 95
Gunma Prefecture – Japan. Romano pepper, wild garlic capers, pimiento del piquillo

FINE SEASONAL CHEESES — additional course with supplement 35

STRAWBERRY
Annabel’s – Yorkshire. Buffalo mozzarella, hibiscus

CHOCOLATE
Carupano – Venezuela. Hojicha, malt

OR SIGNATURE BABA — supplement 25
Armagnac Darroze. Solliès fig, green anise

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.

À LA CARTE

A celebration of autumn

STARTERS

GERS TOMATO 28
Pantelleria capers, lemon verbena, pimiento del piquillo

BRIXHAM SARDINE 32
kohlrabi, green apple, smoked egg yolk, kombu

KYLE OF LOCHALSH SCALLOP 42
tandoori spices, carrot, citrus, coriander

ACQUERELLO RICE 28
spring herbs, elderflower, hazelnuts, black garlic, Ardi Gasna

"DAURIKUS" CAVIAR 94
bluefin tuna, corn, "mushroom ponzu"

MAIN COURSES

NEWLYN TURBOT 52
trumpet courgette, razor clams, sea herbs, "gremolata"

BRITTANY PIGEON 64
beetroot, blackberry, mole poblano

LAKE DISTRICT BEEF 74
Romano pepper, wild garlic capers, pimiento del piquillo

BEETROOT WELLINGTON 42
savoury, stichelton, Barolo

LES LANDES CHICKEN 120
morel, red lettuce, vin jaune d'Arbois (for two guests)

CHEESE

FINE SEASONAL CHEESES 35

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À LA CARTE

DESSERTS

ANNABEL'S STRAWBERRY 26
buffalo mozzarella, hibiscus

VENEZUELAN CHOCOLATE 28
hojicha, malt

SIGNATURE BABA 36
Armagnac Darroze, Solliès fig, green anise

The "À La Carte" menu is available from Tuesday to Saturday for lunch only, excluding bank holidays and the month of December.

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PAIRINGS

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

A TERROIR UNCOVERED

A Terroir Uncovered · 5 courses 145

A Terroir Uncovered · 7 courses 185

Celebrate the diversity of the wine world through a curated selection that shines a light on underappreciated regions, emerging producers and hidden gems. Guided by our Sommeliers, each glass reflects a distinctive terroir and tells a story of craftsmanship, heritage and place.

GREAT CLASSICS NEVER FADE

Great Classics Never Fade · 5 courses 195

Great Classics Never Fade · 7 courses 265

The great wine regions of the world have earned their place through generations of excellence. This pairing brings together benchmark wines from renowned appellations, showcasing the timeless elegance, balance and character that continue to define the world's most celebrated classics.

THE ULTIMATE WINE EXPERIENCE

The Ultimate Wine Experience · 5 courses 475

The Ultimate Wine Experience · 7 courses 665

Drawn from the finest reaches of The Connaught's cellar, this exceptional pairing showcases some of the world's most revered producers and remarkable vintages. Rare and mature, each wine has been selected to create an unforgettable experience for the passionate collector and discerning connoisseur alike.

A TRIBUTE TO HAUTVILLERS

A Tribute to Hautvillers · 5 courses 450

A Tribute to Hautvillers · 7 courses 620

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PAIRINGS

"Too much of anything is bad, but too much Champagne is just right." F. Scott Fitzgerald. Paying homage to the spiritual home of Champagne, this pairing brings together a collection of the region's most distinguished prestige cuvées. Defined by elegance, precision and celebration, it offers a memorable journey through some of Champagne's finest expressions.

A FRESH TAKE ON PAIRING (NON-ALCOHOLIC)

A Fresh Take on Pairing · 5 courses	145
A Fresh Take on Pairing · 7 courses	185

An exploration of flavour beyond wine. Seasonal vegetables, fruits, herbs, spices and rare teas are thoughtfully transformed into a collection of bespoke pairings, each freshly prepared to complement the nuances of every course. Vibrant, layered and unexpected, this pairing offers a compelling alternative that is every bit as considered as a traditional wine selection.

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