THE CONNAUGHT GRILL

THE CONNAUGHT

À LA CARTE

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 proceeding 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.

Executive Chef — Ramiro Lafuente Martínez

Chef de Cuisine — Elliott Fuzi

À LA CARTE

RAW

GILLARDEAU OYSTERS — Six 54 · Dozen 103
196 kcal · 392 kcal
County Cork, Ireland

IMPERIAL OSCIETRA GOLD CAVIAR — 170
505 kcal
Traditional garnishes

HEREFORD BEEF TARTARE — 32
365 kcal
Crispy potatoes

CURED LOCH DUART SALMON — 28
218 kcal
Salt-baked kohlrabi, horseradish, buttermilk

STARTERS

GRILLED CORNISH OCTOPUS — 30
250 kcal
Espelette butter, warm potato salad, sea vegetables

XL ORKNEY SCALLOP — 29
210 kcal
Café de Paris butter

SCOTCH EGG — 29
627 kcal
Lardo di Colonnata, smoked paprika, truffle mayonnaise

SMOKED HEIRLOOM BEETROOT — 26
128 kcal
Granny Smith, celery, horseradish & lemon yoghurt

GRILLED CEP MUSHROOMS — 29
267 kcal
White bean purée, endives, pickled mustard seeds

Please inform us of any allergies and / or dietary requirements. Calorie figures are approximate.
All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.

À LA CARTE

STARTERS · CONTINUED

CRISPY ARTICHOKE & BITTER LEAF SALAD 26
113 kcal
Old Winchester cheese, Barigoule dressing

VEGETARIAN

ROASTED BUTTERNUT SQUASH MEDALLION 34
275 kcal
Chestnut stuffing, seed crust

ROSCOFF ONION TART 32
394 kcal
Whipped goat's cheese, green apple

GAME SPECIALS

GAME GALANTINE 29
228 kcal
Confit leek, pickled blackberries, walnuts

YORKSHIRE GROUSE 65
463 kcal
Layered potato, celeriac, wild blueberries

Subject to availability

SUNDAY ROAST

HEREFORD BEEF RIB 78
462 kcal

ROAST BLACK LEG CHICKEN 78
438 kcal

ROASTED BUTTERNUT SQUASH MEDALLION 54
435 kcal

Traditional garnishes 508 kcal. Subject to availability for dinner

Please inform us of any allergies and / or dietary requirements. Calorie figures are approximate.
All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.

À LA CARTE

GRILLED FISH

SCOTTISH SALMON ON THE BONE 250g — 43
358 kcal
Isle of Skye, Scotland

CATCH OF THE DAY — Market price

DOVER SOLE 500g — 84
668 kcal
Brixham, County Devon, England

SCOTTISH LOBSTER 700g — 100
324 kcal
North-West Coast, Isle of Skye, Scotland

Served with confit baby aubergine, lemon & parsley

GRILLED MEAT

SPIT ROASTED BLACK LEG CHICKEN — Half 700g 48 · Whole 1.4kg 92
438 kcal / 875 kcal
Norfolk, England

VEAL CUTLET 300g — 68
699 kcal
Milk fed, Holland

LAMB CUTLETS 350g — 56
798 kcal
Suffolk x Texel breed, Launceston, Cornwall

HEREFORD BEEF FILLET 200g — 76
280 kcal
Add Diane sauce 22 (375 kcal). Grass fed, 30 days aged, Ayrshire, Scotland

ABERDEEN ANGUS BEEF RIBEYE 250g — 58
354 kcal
Grass fed, 30 days aged, Ayrshire, Scotland

Please inform us of any allergies and / or dietary requirements. Calorie figures are approximate.
All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.

À LA CARTE

GRILLED MEAT · CONTINUED

JAPANESE BLACK BEEF SIRLOIN 200g — 87
310 kcal
Grass & grain fed, 21 days aged, Kyushu, Japan

A5 RIBEYE KOBE BEEF 100g — 168
224 kcal
Hyogo Prefecture, Japan

Served with Hassleback potato & white onion purée

TO SHARE

SEA BASS EN CROUTE — 110
1,702 kcal
Scallop & lemon mousse, Champagne sauce. Add 10g Oscietra caviar to the Champagne sauce 45 (25 kcal). Cornwall, England

TOMAHAWK STEAK 1.2kg — 200
1,823 kcal
Aberdeen Angus, Grass Fed, 30 days aged, Ayrshire, Scotland

T-BONE STEAK 1kg — 168
1,484 kcal
Aberdeen Angus, Grass Fed, 30 days aged, Ayrshire, Scotland

SAUCES

BÉARNAISE
171 kcal

CHIMICHURRI
79 kcal

ROAST BONE MARROW GRAVY
78 kcal

BEURRE NOISETTE VINAIGRETTE
100 kcal

Please inform us of any allergies and / or dietary requirements. Calorie figures are approximate.
All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.

À LA CARTE

SAUCES · CONTINUED

CLASSIC MINT SAUCE
79 kcal

PEPPERCORN
81 kcal

SIDES

THE CONNAUGHT GRILL CHIPS 12.5
275 kcal
Smoked garlic mayonnaise

MASHED POTATOES 12
748 kcal

POTATO MATAFAN 16
162 kcal
Smoked crème fraîche, Spenwood cheese

HERBAL CREAMED SPINACH 12
348 kcal
Basil, nutmeg

SAUTÉED WILD MUSHROOMS 18
300 kcal
Jerusalem artichoke, pickled shallots

ROASTED BRUSSELS SPROUTS 12
187 kcal
Smoked bacon, golden raisins, honey mustard dressing

GREEN LEAF SALAD 12
184 kcal
Dijon mustard vinaigrette

GRILLED TENDERSTEM BROCCOLI 12
158 kcal
Red wine & shallot butter

Please inform us of any allergies and / or dietary requirements. Calorie figures are approximate.
All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.

DESSERT MENU

DESSERTS

CRÊPES SUZETTE — 46
1,173 kcal
Flambée au Grand Marnier, Madagascan vanilla ice cream. For two to share

TARTE TATIN — 22
481 kcal
Puff pastry, apple brunoise, Calvados ice cream

CHOCOLATE & HAZELNUT — 23
529 kcal
Guanaja 70% mousse, hazelnut praline, buttermilk ice cream

STICKY TOFFEE PUDDING — 22
428 kcal
Banana compotée, milk ice cream, caramel sauce

FIG ETON MESS — 22
273 kcal
Vanilla cream, raspberry & fig jam, meringue

SELECTION OF FARMHOUSE CHEESES — 30
233 kcal
Served with a selection of bread and condiments

ASSORTED ICE CREAM AND SORBET — 16
264 kcal

TEA & COFFEE — 9
Sustainably sourced through JING Tea and Extract Coffee

SWEET WINE — 100 ML

Kika, Miles Mossop, 2023 — 25
Swartland, Coastal Region, South Africa

Tokaji, Szamorodni, Istvan Szepsy, 2021 — 32
Tokaj, Hungary

Please inform us of any allergies and / or dietary requirements. Calorie figures are approximate.
All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.

DESSERT MENU

SWEET WINE · CONTINUED

Chateau Suduiraut, 2011 — 48
Sauternes, Bordeaux, France

Chateau d'Yquem, 2011 — 165
Sauternes, Bordeaux, France, by Jerobam

Vin Santo, Castello di Albola, 2007 — 32
Tuscany, Italy

SHERRY — 100 ML

Sherry Oloroso Dulce Matusalem, Gonzalez-Byass, V.O.R.S — 25

PORT — 100 ML

Ramos Pinto, Tawny 10yo — 28

Colheita, Quinta do Noval, 2009 — 38

Quinta do Noval, Tawny 50yo — 105

Chef Partner: Nicolas Rouzaud. Executive Pastry Chef: Loic Carbonnet

Please inform us of any allergies and / or dietary requirements. Calorie figures are approximate.
All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.