

espelette

STARTERS

Devonshire crab cake , fennel and frisée salad, sweet mustard dressing	£15	Iberico ham , rustic bread with garlic and tomato	£24
Smoked Scottish salmon , Haas avocado mousseline	£21	Vitello tonnato with green bean salad	£18
Chicken liver mousse with foie gras and countryside bread	£18	Hand cut steak tartare of Angus beef	£18/£24

MAIN COURSES

Classic fish and chips with haddock and pea mint purée	£22
The Connaught fish and chips	£24
Roasted piece of cod , baba ganoush and sauce vierge	£18
Bangers and mash potatoes with gravy	£14
Cottage pie of Angus Aberdeen beef cheeks	£22
Milanese Veal escalope , lime cream	£26

FROM THE GRILL

Dover Sole	£47
Scottish wild salmon	£28
Blue lobster	
- half	£30
- whole	£50
Welsh lamb chops	£30
Sirloin of Angus beef	£28

SOUPS AND PASTA

Green asparagus veloute	£10
Shellfish bisque	£12
Soup of the day	£8
Spaghetti or penne of your choice: tomato and basil, bolognese or al vongole	£18
Macaronnade Duck foie gras from les Landes with wild mushrooms and parsley	£18
Risotto of the day	£12

SALADS AND SANDWICHES

Classic Cesar salad	£14
- with grilled chicken	£22
- with tiger prawns	£24
Espelette Niçoise salad with confit tuna	£18
Mozzarella di Buffala campana with beetroots	£18
Classic Club sandwich	£19
- with blue Lobster	£38
- vegetarian	£12
American beef burger and home-made gherkins	£25
Croque-monsieur with Comte cheese	
Warm White Asparagus Salad	£16
	£14

SHELLFISH AND CRUSTACEAN

In the Connaught - style

'Fines de Claire' Oysters with green apple and Jerez vinegar, lemon foam, French pork 'crepinettes'	£16
Whelks with lemongrass and green curry emulsion, crunchy Green Meat turnips and Thai basil	£18
Razor clams with chorizo, confit tomatoes and parsley	£20
Dressed Dorset crab with tomato and pimienta del piquillo gazpacho and mustard ice-cream	£15
Prawn cocktail with Haas avocado, Alfonso mango and fresh coriander	£18
Blue Shell mussels from Limfjord with lamb merguez and Raz El Hanout sauce	£14

SIDE ORDERS

Spinach / Glazed carrots / Fried zucchini	
Green beans / Wild mushrooms / Basmati rice Mashed potatoes / French fries	£6
Mixed herbs and salads	£4

DESSERTS

Connaught English fruit trifle	
Steamed citrus fruit sponge pudding with basil	
Mixed red and blackberry Eton mess 2012	
- Textures : dark and milk chocolate	
Our version of jelly and ice cream: samba jelly with fresh raspberries, coconut sorbet.	
Strawberry salad with lime flavoured steamed egg whites	

Cuisinière: Hélène Darroze

Please note a discretionary service charge of 12.5% will be added to your account.

All prices are inclusive of VAT at the current rate of 20%

Lunch: Midday - 3pm. Dinner: 6pm - 10.30pm