



AT THE CONNAUGHT

A LA CARTE DINING

*All prices are inclusive of VAT at the prevailing rate
All prices are in Pounds Sterling
Please note a discretionary service charge of 12.5% will be added*

STARTERS

LE FOIE GRAS DE CANARD DES LANDES / DUCK FOIE GRAS FROM LES LANDES...

confit with mild spices,
walnut wine reduction,
dried fruit chutney, amaranth leaves

LES ASPERGES VERTES DE PERTUIS / GREEN ASPARAGUS FROM PERTUIS...

pan-roasted with Iberico ham,
Parmigiano Reggiano royal-style, sauce "forestière" with French morels,
Sicilian olive oil cappuccino

LE CHOU-FLEUR PRIMEUR DE BRETAGNE / BRITTANY NEW CAULIFLOWER...

ravioli with mascarpone,
roasted skate wing in "beurre noisette", grilled hazelnuts,
parsley jus, wild garlic emulsion

LES PETITS POIS / PEAS...

creamy velouté, bay leaf cappuccino,
spring vegetables "à la française", "Stracciatella" di Buffala cream,
crispy/fondant lardons of "Pie Noir" pork belly from Basque country

LES BETTERAVES MULTICOLORES / MULTICOLOURED BEETROOTS...

some confit in a crust of salt, some raw, purée with Jérez vinegar,
feta cheese, calamansi and ginger condiment,
Sicilian olive oil

LES ASPERGES BLANCHES DES LANDES / WHITE ASPARAGUS FROM LES LANDES...

poached, Royal botargo breadcrumbs,
sautéed langoustine, abalone and shellfish "à la minute",
mousseline sauce perfumed with lemongrass and ginger
(supplement £8)

LE CAVIAR DE SOLOGNE / CAVIAR FROM FRANCE...

Scottish scallop carpaccio, "Fines de Claire" oyster Chantilly,
crunchy marinated artichokes from Sardinia

LA POULARDE JAUNE DE CHEZ DUPLANTIER / CORN-FED HEN FROM DUPLANTIER...

dodine stuffed with duck foie gras from les Landes, black truffles and morels,
tastous with goat's cheese from Nottinghamshire flavoured with Kampot black pepper,
broad beans "à la croque au sel"

MAIN COURSE

LA SAINT-JACQUES XXL D'ECOSSE / XXL SCOTTISH SCALLOP...

pan-roasted with Tandoori spices,
carrot mousseline with confit citrus,
spring onion reduction with Lampong pepper and fresh coriander

LE HOMARD BLEU / BLUE LOBSTER...

roasted in its shell,
green asparagus from Pertuis, potato gnocchi and French morels,
yellow wine from Arbois sauce
(supplement £12)

LA SOLE DE DOUVRES / DOVER SOLE...

roasted on the bone,
multicoloured Swiss chards, capers from Pantelleria, calamari and razor clams,
ink reduction, bitter jus of the bones with confit lemon and parsley
(2 guests only, supplement £20)

LA DAURADE ROYALE / GILT-HEAD BREAM...

roasted pavé on the skin with saffron pistil,
chicken wing stuffed with calamari and chorizo,
mussels, Fregola Sarda and spring vegetables cooked with paella jus

LE VEAU DE LAIT SOUS LA MERE DU LIMOUSIN / MILK FED VEAL FROM LIMOUSIN...

cooked in a cocotte with Ratte potatoes, spring onions and carrots,
roasted kidney in its fat,
French morels "à la crème"
(2 guests only)

LE BOEUF ANGUS ABERDEEN / ANGUS ABERDEEN BEEF...

confit ox cheek with citrus and Manuka honey, gratinated bone marrow,
glazed Spring vegetables,
teriyaki sauce

L'AGNEAU DE LAIT DES PYRENEES "CHOURIA" / MILK-FED LAMB FROM PYRENEES...

roasted rack with a crust of coriander, stuffed saddle "en rognonnade",
"crepinette" with confit shoulder,
confit shallot, chickpea purée, fresh grapes, sultanas from Smyrne,
jus flavoured with Sultan spices

LE PIGEON DE RACAN / PIGEON FROM RACAN...

pink-roasted breast "flambéed au capucin", grilled duck foie gras from les Landes,
glazed beetroots, wild strawberries from Malaga,
intense sauce with Mexican mollé

DESSERT

LES FROMAGES DE SAISON / SELECTION OF FINE SEASONAL CHEESES...

(supplement £12 as an extra course)

LA FRAISE GARIGUETTE DE PLOUGASTEL/GARIGUETTE STRAWBERRY...

rose flavoured panna cotta,
joconde almond sponge,
lychee rose Turkish delight

LA CERISE GRIOTTE / MORELLO CHERRY...

jelly, speculos biscuit,
almond mascarpone cream

LE BABA A L'ARMAGNAC / ARMAGNAC BABA...

hibiscus jelly,
fresh summer berry's, flowers,
mascarpone cream

LA FRAISE DES BOIS DE MALAGA / WILD STRAWBERRY...

crispy orange tuile filled with fresh mint and lemon sorbet

LE CHOCOLAT MANJARI DE MADAGASCAR /MANJARI CHOCOLATE...

ganache, hazelnut gianduja biscuit,
galangal cream

LE CHOCOLAT CARUPANO DU VENEZUELA / CARUPANO CHOCOLATE...

cream, sponge biscuit,
Tahitian vanilla parfait

Desserts created by Chef Patisserie, Kirk Whittle

THREE COURSES £80

Selection of house blend coffee, tea or infusions £5.00