



AT THE CONNAUGHT

SIGNATURE MENU

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

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“Fines de Claire” oyster tartare, caviar from Sologne,
chilled velouté of white bean from Béarn

Terrine of duck foie gras from les Landes confit in mild spices,
banana purée, celeriac and gomashio,
crispy ginger bread

Creamy velouté of peas, bay leaf cappuccino,
spring vegetables “à la française”, “Stracciatella” di Buffala cream,
crispy fondant lardons of “Pie Noir” pork belly from Basque country

Raviole of white coco beans from Béarn and Tuscan pecorino,
confit salt cod from Bilbao, Iberico lomo
ham jus, wild garlic from Kent émulsion

Roasted piece of line-caught seabass,
white asparagus from les Landes, Royal botargo breadcrumbs,
seaweed and lime beurre blanc

Roasted stuffed saddle of milk-fed lamb “en rognonnade” with
tarragon,
grilled chuletilla,
fresh goat’s cheese from Nottinghamshire with Kampot black pepper,
broad beans “à la croque au sel”,
reduced jus flavoured with Sultan spices

Our selection of fine seasonal cheeses

Armagnac baba,
strawberry, hibiscus jelly,
mascarpone cream

Lime and candied ginger mousse,
Manjari chocolate cream,
chocolate shortbread

SIGNATURE MENU 6 COURSES £92.00

SIGNATURE MENU 9 COURSES £115.00

We kindly request that the selected menu is ordered for the entire table