



AT THE CONNAUGHT

LUNCH

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

Cappuccino of mussels from Limfjord
infused with wild fennel and green curry from Thailand,
crispy radishes, fennel flowers

OR

Black and creamy Carnaroli Acquerello rice,
sautéed calamari with confit tomato and chorizo,
slightly bitter jus with parsley, Parmigiano Reggiano foam

OR

Broad beans, white asparagus from les Landes,
girolles and lettuce “à la croque au sel”,
goat cheese of Nottinghamshire seasoned with Lampong pepper,
crispy tastous of black olive bread

MAIN COURSES

Roasted pave of black cod from Alaska with Espelette pepper,
white beans from Béarn, pimientos del piquillo and Taggiasca
olives,
“piperade” reduction

OR

Prime black Angus beef sirloin from USDA,
poached in “Retour d’Hanoi” consommé,
spicy “pommes soufflés”, herbs salad, spring onions jus
(£8 supplement)

OR

Cocotte of yellow chicken from les Landes,
green asparagus from Wye valley,
royal Jersey potatoes and girolles, yellow wine d’ Arbois sauce

*Whilst we will do all we can to accommodate guests with food intolerances and allergies,
we are unable to guarantee that dishes will be completely allergen-free*

DESSERTS

Selection of fine seasonal cheeses

(Supplement £8.00 as an extra course)

OR

Morello cherry jelly,
speculos biscuit,
almond mascarpone cream,
fresh cherries

OR

Strawberry sorbet,
halva cream and sesame seed nougatine

OR

Carupano chocolate cream,
sponge biscuit,
Tahitian vanilla parfait

WINES

WHITE WINE

2011 Château Clément Termes, Gaillac

2010 Albarino O Rosal, Rias Baixas, Spain

RED WINE

2010 Côtes du Rhône Domaine Mirandole

2008 Bolyki, Egri Bikaver, Hungary

THREE COURSES

£ 42.00 (inclusive of two glasses of wine)

£ 35.00

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